

CHRISTIANI'S VIP CATERING & EVENTS

Station Events are a fun way to keep your guests interacting with each other – a true conversation piece! Most of our stations are attended by a chef, so they also interact with your guests.

We suggest you choose three stations – one from each of the three sections. Our decadent dessert stations are sold separately but make a great fourth station.

The prices for these menus are based on your choosing three stations and 100 guests. The prices include the chef when applicable, but do not include the service charge or sales tax. Only available with limited guest seating.

TAPAS STATIONS

Choose one station from each of the three colored sections –
PRICE: \$21.95

515-287-3169 / 515-287-0877

www.christianiscatering.com

Grazing Station

Baby Carrots Jicama Batons
Celery Sticks Broccoli Florets
Grape Tomatoes Sweet Pickles
Bell Pepper Strips Olives
French Dill Dip
Buttermilk Ranch Dip

Formagio International

Parmigiano Reggiano Wheel
Spanish Manchego
Prima Donna Aged Gouda
Double Cream French Brie
Maytag Blue
Salted & Unsalted Crackers

Breads & Spreads

A Fine Selection of Locally
Baked Artisan Breads with
a Mediterranean Olive Tapenade,
Roasted Red Pepper Tapenade,
Fresh Pesto, Artichoke & Spinach Dip
and Asiago Cheese Spread

Salad Bar

Fresh Tuscan Salad
with Summer Melon
Sesame Asian Noodle Salad
Classic Caesar Salad
Spring Garden Salad
with Raspberry Vinaigrette

Pasta Bar

Stuffed Shells with Marinara Sauce
Penne with Meatballs & Sausages
Fettucini with Creamy Basil Pesto
Grated Romano Cheese
Red Pepper Flakes
Italian Bread & Butter

Lettuce Wraps

Crisp Butter Lettuce Cups
Asian Spice Flank Steak, Thai Style
Chicken & Vietnamese Shrimp
Wrap Station Condiments:
Cucumbers, Carrots, Cilantro, Mint,
Basil, Limes, Scallions, Peanuts, Bean
Sprouts & Dipping Sauces

Curry Station

Fresh Asian Vegetables
with Green Curry
Lemon Grass Chicken Skewers
with Red Curry
Yellow Shrimp Curry
Steamed Jasmine Rice

Mac & Cheese Station

Four Cheese Macaroni,
Shrimp Mac & Cheese
with Beurre Blanc & Mascapone,
Basil Riccota Farfalle and
Chicken Alfredo Orchetti

Seafood Station

Bacon Wrapped Scallops
Shrimp Scampi
Crab Spoon with Cajun Remoulade
Shrimp Cocktail Shooters
with Lemon
Assorted Sushi Rolls
with Soy Dipping Sauce & Wasabi

Carving Station 1

Top of the Round Roast Beef
with Au Jus & Horseradish Cream
Sauce
Garlic & Rosemary Pork Tenderloin
with Chianti Demiglaze
Garlic Mashed Potatoes

Carving Station 2 – Add \$5.00

Whole Roasted Ribeye
with Chimichurri Sauce
Chile Rubbed Pork Loin
with Ancho Chile-Molasses Glaze
Roast Turkey Breast
with Mango Lime Chutney
Garlic Mashed Potatoes

Prima la Carne – Add \$5.00

Lamb Lollipops with Chimichurri
Apple Molasses BBQ Pork Ribs
Chicken Satay
with Thai Peanut Sauce
Beef Skewers with
Ginger & Garlic Dipping Sauce
Garlic Mashed Potatoes

PLEASE ADD 20% SERVICE CHARGE & 6% SALES TAX TO ALL PRICING
PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION & DATE