



## STROLLING STATIONS

Crystal Lakes Catering's strolling stations are the perfect way to provide your guests with a small plate menu that doesn't force formalities. Stations will keep your guests mingling and networking and your event flowing smoothly while still leaving your guests satisfied.

### **Gourmet Salad Station** 6.50

Served with European breads and butter.

- Gourmet mixed field greens
- Assorted salad toppings
- Ranch and vinaigrette dressings

### **Build-Your-Own Crostini Bar** 9.25

Artfully displayed crostini and toppings.

- Fresh toasted French baguette crostini
- House made tomato jam
- Sautéed gourmet mushroom blend with onions and fine herbs
- Blackened beef tenderloin
- Smoked salmon
- Whipped goat cheese

### **Pasta Station** 10.50

Served with garlic bread, parmesan cheese, and your choice of two of our Chef's specialty pastas.

- **Cavatappi with pesto** and primavera vegetables.
- **Rigatoni with Italian sausage** and tomato cream sauce.
- **Farfalle Carbonara** with chicken, peas, bacon, and onion tossed in a rich cream sauce.

### **Build-Your-Own-Pasta** 12.50

Chef attended\*\*

Select two pastas, two house made sauces, two proteins, and six mix-ins. Includes garlic bread and parmesan cheese.

- **Pasta** – Farfalle, Penne, Rigatoni, Cavatappi, Elbow Macaroni
- **Sauces** – Roasted Garlic Cream, Alfredo, Marinara, Bolognese, Tomato Cream, Pesto, Pesto Cream, Garlic Butter Sauce, Four Cheese Brandy, Beef Demi-Glace and Mushroom Cream
- **Protein** – Italian Sausage, Bacon, Italian Meatballs, Diced Grilled Chicken, Mini Shrimp, Beef Tips, Salami, Pepperoni
- **Veggies, etc.** – Caramelized Onions, Peas, Mushrooms, Diced Tomatoes, Gourmet Tomato Medley, Broccoli Florets, Bell Peppers, Cauliflower Florets, Primavera Vegetable Medley, Roasted Garlic, Artichokes, Baby Spinach, Bleu Cheese Crumbles.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

**GF**=Gluten Free, **VG**=Vegan, **V**=Vegetarian, **NF**=Nut Free, **DF**=Dairy Free

**Carving Station** 11.00

Chef attended\*\*

Each additional selection – 6.50

- **Herb Crusted Pork Loin\*** GF  
Roasted pork loin served with peppercorn sauce.
- **Oven Roasted Turkey Breast** GF  
With traditional gravy.
- **Slow Roasted Prime Rib\*** GF  
Au jus with choice of chipotle aioli or horseradish cream.
- **Roasted Leg of Lamb\*** GF  
With mint jelly.
- **Sesame Encrusted Ahi Tuna\*** GF  
Tuxedo toasted sesame seed encrusted seared ahi tuna served chilled with sweet soy, wasabi, and sriracha.

**South of the Border** 10.25

Served with salsa, cilantro sour cream, flour and corn tortillas as well as the items below.

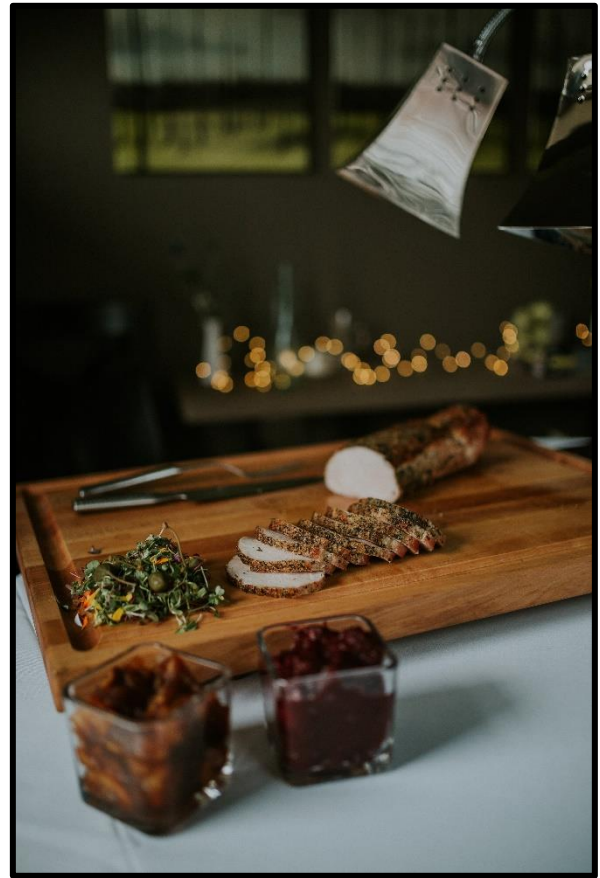
Add guacamole – 1.75

- **Green Chile Chicken** GF
- **Barbacoa** GF
- **Black Bean and Corn Quesadillas** V

**Taste of Asia** 10.50

Select two items. Includes fortune cookie.

- **Lettuce Wrap** GF  
Choice of sticky chicken or beef, bibb lettuce, lime vinaigrette and Asian power slaw.
- **Stir Fry** GF  
Chicken, beef or vegetable with cilantro-coconut rice.
- **Spring Rolls** VG
- **Sesame Beef Skewer**  
Tender marinated grilled flank steak sprinkled with sesame seeds.
- **Glazed Pork Belly**  
Grilled and glazed with a traditional Vietnamese sauce.



When ordering stations, guest seating tables are not set with flatware, ice water, or napkins. Crystal Lake Catering will provide high quality compostable plates, and disposable flatware and napkins at the stations.

\*\*additional labor fee applies for chef attended stations.

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free