Stations Menu



Stations Options

Choose a minimum of three stations for your guests to enjoy Inquire about our Signature Drink pairings to elevate your guests experience!



Bbq

Choice of Two Meats:

St. Louis Ribs

Barbeque Chicken

Pulled Pork

St. Louis Pork Steak

House Smoked Brisket

Served with Traditional Sweet Barbeque, Hot and Spicy & Smoked Chipotle Sauces

Served with Creamy Cole Slaw

Cheesy Potatoes

Corn Bread

\$14 per person

Chinese Takeout

Choice of Two Proteins:

Sweet and Sour Chicken

Beef and Broccoli

Orange Chicken

Mongolian Pork

Chicken Teriyaki

Served with Plain Rice, Fried Rice or Lo Mein Noodles With Egg Rolls & Crab Rangoon

Sweet and Sour Sauce, Soy Sauce, & Sriracha Served in individual Chinese carryout containers with chop sticks

\$12 per person

Prepared table side by staff for additional fees

Keep It Local

An Assortment of St. Louis Specialties

Toasted Raviolis

St. Louis Style Pizzas

Gus' German Style Pretzel Sticks

Served with Cheese

Gooey Butter Cake

Chicken Wings

An Assortment of Chicken Wings Choose Three Styles:

Tossed in your choice of:

Teriyaki Lemon Pepper

Barbecue Garlic Butter

Buffalo Mango Habanero

Sweet Chili Greek Rub

\$10 per person

Add Ted Drewes for \$4 per person Add St. Louis Salad for \$3 per person

\$10 per person

Add Boneless Wings for additional \$1 per person

Stations Options



Pasta

Rigatoni with a Tomato Beef Bolognese Sauce

Campanelle Pasta in a Parmesan Cream Sauce

Cheese Tortellini in Pesto Sauce

Served with Garlic Cheese Bread

Caesar Salad

Romaine Lettuce, Parmesan and

Croutons in Creamy Caesar Dressing

\$13 per person

Add Grilled Chicken to Campanelle Pasta-\$2 per person

Indian

Vegetarian Station

Cauliflower Tikka Masala

Chickpea Curry

Vegetable Briyani

Basmati Rice

Naan

\$9 per person

Add Butter chicken for \$5 per person

South of the Border

Street Taco Bar with Toppings and Sides

Choose Two:

Pork Carnitas, Pollo Asado(chicken), Ground Beef, Carne Asada, Sofrita (tofu), Chorizo

Toppings include:

Shredded Lettuce, Onions, Cilantro, Cotija Cheese, Sour Cream, Radish, Limes, Jalapeno, Guacamole, Pico De Gallo

Includes

Flour Tortillas, Tortilla Chips, White Queso, Cilantro Lime Rice, Mexican Street Corn Off the Cobb

\$13 per person

Add Grilled Shrimp \$3 per person

Sliders

Choose Three:

Cheese Burger

Buffalo Chicken

Hot Honey Chicken

Sloppy Joe

Black Bean Burger

BBQ Porksteak

Fish Sandwich

Served with House Made Russet Chips

\$8 per person

Add additional slider option for \$1.50 per person

Stations Options



Seafood

An Assortment of Seafood Dishes Served Tapas Style

Shrimp Cocktail

Crab Cakes with Redpepper Coulis

Smoked Salmon

Herbed Goat Cheese, Marinated Tomatoes, Pickled Onion, Caper on a Baguette

Shrimp and smoked white cheddar Grits

\$16 per person

Add Oysters on a Half Shell for Additional Fee

Greek

A Greek Experience with Gyros and Sides Choose one:

Lamb Gyro Meat Served or Chicken Schwarma with Pita

Accompanied with Feta Cheese, Iceberg lettuce, Cucumbers, Tomato, Onion, Lemon Kalamata Olive, & Tzatziki Sauce

Greek Salad with Artichoke, Feta, Onion, Cucumber, Iceberg Lettuce, Kalamata Onion and Mediterranean Dressing

Spanakopita

Spinach, Feta, Onions, Phyllo dough

\$11 per person

Late Night Snacks

Warm Chocolate Chip Cookies & Chilled Milk Shooters

Mini Cheeseburgers & Chocolate Shake Shooters

Grilled Cheese & Tomato Soup Sippers

Chocolate- Covered Bacon Strips

Popcorn

Build Your Own S'Mores

\$5 per person (per snack)

(Choose one)

Charcuterie

Chefs Assorted Meats

Imported and Domestic Cheese, Seasonal Fresh Fruit, Almonds, Pecans, Olives, Artichokes, Nuts, Marinated Vegetables, Dried Apricot and Cranberries, Pickles and Ferments

Assorted Rustic Bread and Crackers.

\$10 per person

Dessert Stations



Chef's Dessert Table

Cookies and Bars

Brownies

Lemon Bar

Turtle Bar

Chocolate Truffles

Rice Crispy Treats

Chocolate Chip

Cookies

Sugar Cookies

Chocolate Covered

Strawberries

\$5 per person

Sweet Shots

Choose four:

Classic Turtle

Brownie

Bread Pudding

Crème Brulee

Tiramisu

Panna Cotta

Cookies & Cream

Baklava

Cheesecake

Lemon Cake with

Fruit Compote

\$5 per person

Selections may vary depending on the season

9ce Cream Sundae

Vanilla and Chocolate Ice Cream Scooped to Order

Served with Chocolate Sauce, Caramel Sauce, Sprinkles & Assorted Crushed Candies

\$5 per person