Theme Stations

Food Stations are a great option for a mingling reception, with lots of food varieties and a casual elegance for you and your guests. There are many factors which make Stations Receptions different than Buffets...with a Station Reception, guest dining tables do not have formal placesettings; rather, small plates are available at each station. There is not a specific time to release guests to the stations, as guests can begin when they choose, after stations open. Stations typically stay open for about 1.5 hours, giving guests time to dine at their own pace, while visiting with other guests about the room.

All Stations reception include a Dipping Station (choices listed below), then you customize with your choice of 3 or more stations to add. We will work with you to create the perfect station selections for your special event!

(minimum 25 people for stations)

Dipping Station (choose 3)

Roasted Red Pepper Hummus ~ Roma Tomato Bruschetta ~ Artichoke & White Bean Dip ~ Garlic Lemon Hummus
Salsa & Guacamole ~ Mediterranean Lentil Dip ~ Herb Feta Bean Dip ~ Traditional Hummus

Carving Station

All carving stations are chef-attended, and include mini brioche rolls.
(3-oz protein portion factored per guest)

Oven Roasted Turkey with cranberry relish
Prime Rib with au jus & horseradish sauce
Honey Baked Ham with fire roasted pineapple chutney
Pork Loin with assorted gourmet mustards

Pasta Station

Includes (1) Gourmet Pasta (choose from below)... AND also includes a create-your-own selection, featuring two pastas, two sauces, and toppings.

Gourmet Pasta (choose 1):
Farfalle Alfredo with grilled chicken and broccoli
Pesto Cavatappi with pancetta, pine nuts, roasted red peppers & pesto cream
Penne Pasta with roma tomatoes, smoked bacon, and bleu cheese cream
Cavatappi Bolognese with hearty meat sauce
Gnocchi with fresh mozzarella, grape tomatoes, grilled chicken and pesto

For Chef-attended, add $2.50 per person...
Guests will have a choice of pastas, sauces, and toppings, and our Chef will toss to order!

Far East Station

Coconut & Lemongrass Chicken with Asian Vegetables
Beef Satay ~ White Rice ~ Pot Stickers
Fortune Cookies
For Chef-attended, add $4.95 per person...
Guests will choose from a variety of ingredients, and our Chef will toss the stir fry to order!

Smoked Salmon Crostini Station

Begin with tender Smoked Salmon on a Crostini, and add your favorite toppings...

Radishes ~ Fresh Lemon ~ Cucumbers ~ Tomatoes
Hard Boiled Egg ~ Toasted Sesame Seeds
Capers ~ Dilled Cream Cheese ~ Horseradish

Mardi Gras Station

Chicken Jambalaya
Andouille Sausage Gumbo
Corn Bread with honey butter

Sushi Spoon Station

Begin with rice and nori displayed on a spoon, then add your own toppings for a custom sushi creation!

Shrimp ~ Tuna ~ Salmon ~ Crab ~ Asparagus
Sweet potato ~ Avocado ~ Cucumber ~ Mango
Radish ~ Pickled Ginger ~ Wasabi Mustard

Above & Beyond

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Mac & Cheese Station**
Create your own custom Mac & Cheese!
Served with the following toppings...
SAUCES: Cheddar Cheese ~ Alfredo ~ Pesto
EXTRA CHEESE: Swiss ~ Cheddar ~ Parmesan
MIX-INS: Broccoli ~ Cauliflower ~ Tomatoes
Mushrooms ~ Smoked Ham ~ Bacon
Salsa ~ Jalapenos ~ Tabasco Sauce
Sea Salt ~ Cracked Pepper ~ Garlic Salt
*Add Lobster for $2.50

**Mashed Potato Station**
Traditional Mashed Potatoes served with the following toppings...
Cheddar Cheese ~ Sour Cream with Chives
Bacon Crumbles ~ Gravy ~ Garlic Butter
*For $0.00 you can add Mashed Sweet Potatoes with the following toppings...
Cinnamon Butter ~ Brown Sugar
Candied Pecans ~ Mini Marshmallows

**Pot Pie Station**
Tender flaky crust, with three hearty pot pie fillings for guests to choose...
Braised Beef
Baked Chicken
Roasted Vegetables

**Salad Station**
Mixed Field Greens with toppings and dressings
Assorted Breads with butters & oils
Italian Pasta Salad

**Caramel Apple Station**
Sliced Apples with Add-ons and Sauces to customize your own Caramel Apple...
Chocolate Sauce ~ Caramel Sauce ~ Peanut Butter
Hazelnut Spread ~ Chopped Nuts ~ Mini M&M's
Reese's Pieces ~ Mini Chocolate Chips ~ Toffee

**Crepes Station**
Begin with freshly-made Crepes, rolled up with an assortment of fillings...
Creamy Hazelnut ~ Mascarpone
Lemon Cream ~ Cream Cheese
Then customize with your favorite Toppings...
Strawberries ~ Blueberries ~ Raspberries ~ Peaches
Bananas ~ Coconut ~ Pecans ~ Powdered Sugar
Chocolate Sauce ~ Caramel Sauce

**Greek Station**
Sauteed Halloumi Cheese
Mini Gyros with tzatziki sauce
Traditional Hummus with seasoned pitas

**South of the Border Station**
Beef Barbacoa ~ Green Chile Chicken
Flour Tortillas ~ Tortilla Chips with pico de gallo
Guacamole, Cheddar Cheese, and Sour Cream
Roasted Corn Quesadillas

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