



CATERING • EXPRESS • THE YORK

STATIONS MENU SELECTIONS

Stations give your guests an opportunity to sample a greater selection of foods – you can be a little daring with your menu choices if you so desire. Most food is fork or finger food, and you therefore do not need to have a seat for every guests. This encourages your guests to mingle. Butler passed hors d'oeuvres are often served during cocktail hour, or can be served during your event. Stations is really the Savannah style – we love variety and the opportunity to visit!

COLD BUTLER PASSED HORS D'OEUVRE SELECTION

Shrimp cocktail tropical
Chunky crawfish spread on baguette
Goat cheese and black pepper biscuits with smoke salmon
Cucumber cups with crab salad
Chicken & pecan salad served in savory cups
BLT biscuits (with fried green tomatoes or fresh tomatoes)
Pimiento biscuits
Watermelon, feta and mint skewers
Capresse brochettes
Roast sweet potato salad with bacon spoons
Bruschetta – tomato basil, gorgonzola & seared garlic greens, or mushroom & goat cheese
Pecan cheddar dollars
Blue cheese shortbread with fig compote
Parmesan dill sandies with Myer lemon goat cheese
Savory desserts – roast red pepper velvet cupcakes, chocolate & bacon cupcakes
Plantain guacamole in black bean cups

HOT BUTLER PASSED HORS D'OEUVRE SELECTION

Mini crab cakes with remoulade
Bacon wrapped peach bbq shrimp skewers
Turkish lamb kabobs with cucumber yoghurt sauce
Pork belly corndogs with maple thyme glaze
Mini biscuits with shaved ham and mustard butter
Eggrolls – pulled pork and collard green with bbq sauce, smoked chicken, or Reuben with 1000 island sauce
Cajun appetizer meatballs
Mini sliders – beef with chow chow, pit smoked salmon with caper aioli, or Delhi lamb with cilantro chutney
Cuban meat pies
Spicy black bean cakes with lime sour cream
Fried smoked Gouda mac & cheese with chow chow
Vegetarian curry 'samosas' with cilantro chutney
Frittata – spinach and goat cheese, mushroom and scallion, caramelized onion and blue cheese
Mini grilled cheese – brie and fig



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SAVORY STATIONS

(Some stations require a chef attendant)

Low Country grits station

Stone ground yellow grits served with low country style shrimp and chorizo sausage sautéed with peppers and onions

Two State pulled pork station

Pulled pit smoked pork butts served with biscuits, coleslaw, South Carolina bbq sauce and house bbq sauce

Slider bar

Mini sliders served on our comal

Beef with chow chow, pit smoked salmon with caper aioli, Delhi lamb with cilantro chutney

Taco station

Your choice of either Old Bay sautéed shrimp, blackened tilapia or chicken fingers, chiffonade of lettuce, tomato salsa, spicy sauce all wrapped in a flour tortilla

(please make your choice at time of booking)

Pagoda station

Your choice served in a Pagoda box with chopsticks:

Tender beef sautéed with Asian vegetables and sesame hoisin sauce over fried rice

OR

Chicken sautéed with Asian vegetables and peanut sauce over noodles

(please make your choice at time of booking)

Wings all the way!

Choose three of your favorite flavors – honey cumin, classic hot, smoked bbq, Delhi, or lemon pepper, served with carrot and celery sticks, ranch, blue cheese, bbq sauce and cilantro chutney

Mac & cheese station

Classic mac & cheese and pimiento mac & cheese served in waffle cones and topped with – bacon jam, scallions, frizzled onions, crushed Cheeze-its, hot sauce, applewood smoked bacon, bbq sauce and jalapenos

Duo potato bar

Smashed Yukon golds and pureed roast sweet potatoes

topped with cumin honey butter, applewood bacon bits, pecan crunch, scallions and shredded cheddar



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Biscuit bar

Fresh baked buttermilk, sweet potato and blue cheese biscuits with a variety of toppings
bacon jam, orange marmalade, strawberry jam, honey butter, sausage gravy

Hushpuppy frenzy station

Light and fluffy southern hushpuppies, served with lemon & cracked pepper aioli, sauce
tartar and honey butter

Pit smoked striploin of beef

Carved to order, served with mini rolls and smoked tomato horseradish chutney

Asian Cuban pork roast

Carved to order pork loin roasted and glazed with our Asian Cuban sauce, served with mini rolls and sesame
slaw

Whole tenderloin of beef

Carved to order, please choose either
Herb rubbed, served with mini rolls horseradish cream and Dijon mustard OR
Pit smoked, served with biscuits and smoked tomato chutney

Whole pit smoked suckling pig

Pulled to order, served with biscuits, peach chutney and bbq sauce

EDIBLE TABLESCAPES

Perfect to enhance your dining experience

Salmon display

(served chilled)

Sides of pit smoked salmon, dill & lemon roast salmon, cilantro & tequila salmon, chili rubbed salmon, served
with peach bbq sauce, citrus aioli, tomato salsa, red onion marmalade and various breads

Artisan cheese display

Assorted cheeses to include – blue cheese, sharp cheddar with Savannah Bee honeycomb, baked phyllo
wrapped brie with house made peach preserves, Southwestern goat cheese terrine, whole fresh fruit and
crackers and brittle bread

Mediterranean tablescape

Marinated feta, black and green olives, dolmades, hummus, charcuterie, served with mustards, pita and breads



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Bruschetta bar

Customize your own bruschetta (we recommend three choices)

Goat cheese and cranberry terrine, tomato basil, eggplant caviar, chilled Savannah spinach dip, roast red pepper dip, served with pita and baguette

Grilled vegetable display

Portobello mushrooms, asparagus, zucchini, peppers, squash and red onions served with roast red pepper ranch

Mason jar salad bar

(decorated with wheat grass and whole vegetables)

Classic Caesar Salad – chiffonade of romaine, croutons, parmesan cheese and Caesar dressing

Pear and Arugula – arugula, pears, blue cheese, walnuts and wholegrain mustard vinaigrette

The Standard – chiffonade of iceberg, tomatoes, cheddar and ranch dressing

DELICIOUS ADDITIONS TO YOUR EVENT

Classic poached shrimp with cocktail sauce

Chicken & pecan salad served with crackers

Chilled spinach dip served with crackers

Gourmet spiced nuts

Hot crab dip with brittle bread

Lamb lollipops with cherry glaze

House made chicken fingers with peach bbq sauce

Brown sugar and bourbon ribs

Hot spinach and artichoke dip with fried tortillas

Jumbo mushrooms stuffed with sausage (baked)



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DESSERT STATIONS

(some stations require an attendant)

S'mores

Recreate a childhood favorite! Marshmallows, chocolate and graham crackers

Flambéed donuts

Donut holes flambéed with vanilla vodka, Meyers rum and brandy, served with vanilla bean ice cream

Bananas foster

Bananas sautéed with brown sugar and rum, served with vanilla bean ice cream

Pie bar

Various pies individual or large

Apple pie

Key lime pie

Custard pie

Lemon meringue pie

Roving wedding cake ice cream cart

Vanilla wedding cake folded into vanilla bean ice cream, served in waffle cones
(this cart will rove around the venue)

VIENNESE DESSERT SELECTIONS

(a variety of mini desserts)

Savannah trifle shots

Pecan tassies

Key lime tartlets

Chocolate éclairs

Drunken chocolate brownies

Lemon squares

Custard tartlets (various flavors)

Banana pudding with sundried bananas and vanilla wafers



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LATE NIGHT HORS D'OEUVRES AND STATIONS
(this is a wonderful finale to your celebration)

Fresh popcorn station

Popped on site and served with a variety of seasonings. Depending upon the time of year, you can also include our sweet & spicy popcorn

Pizza Pizza

Basil pesto, chicken and feta pizza; double cheese pizza; pepperoni pizza

Event Staffing:

We are a full service Catering company. Our wait staff are always dressed in black tie, and our Chefs in Chef whites. We provide a European style of service – quite, elegant and attentive.

Event Staffing costs are quoted separately based upon the unique parameters of your celebration.

China & Flatware:

We are able to provide European white china plates (round), stainless steel flatware and glass glasses. China is quoted separately.

Linens:

We are able to supply linens – please request the link to our linen website.