

# CULINARY STATIONS

*Stations require a minimum of 125 guests. Prices are per person.*

## Meat & Greet

*(Included in all stations, served during cocktail hour)*

- Charcuterie with Soppressata, Salami, Pepperoni, Fresh Mozzarella, Pesto, and Artisan Cheeses
- Fig Spread with Spicy Mustard, Lavash, and Baguettes
- Vegetable Crudites with Roasted Garlic Hummus and Buttermilk Ranch Dip
- Brie en Croute with Toasted Almond, Raspberry

## Choice of 3 Stations | 60 per person

### South of the Border

**Blackened Mahi-Mahi** with Pineapple  
Jalapeno Salsa

**Pork Carnitas** with Shaved Radish, Cilantro,  
and Lime

**Cilantro Lime Rice**

**Street Corn Salad**

**Fire Roasted Salsa, Salsa Verde, Sour  
Cream, Queso & Chips, and Flour Tortillas**

### Mac & Cheese Bar

**White Cheddar Mac & Cheese**

**BBQ Pulled Pork**

Smoked Brisket, Applewood Bacon,  
Green Onion, Fried Onions

**Crabmeat**

Diced Tomato, Cheddar, and  
Parmesan Cheese

### Slider Trio

**Pulled Pork Slider** with House-Made Slaw,  
BBQ Sauce, Cheddar Cheese, Banana Pepper  
Rings served on a Pretzel Roll

**Seared Crab Cake Slider** with Pickled Red  
Onion, Remoulade, Lettuce, and Tomato

**Pecorino Meatball Slider** with fresh Mozzarella  
and Basil served on a Hawaiian Roll

**Fresh Potato Chips**

### Pittsburgh Station

**Pierogi** with Caramelized Onions, Bacon,  
Sour Cream, and Green Onions

**Stuffed Cabbage** with Beef & Rice Filling  
and Tomato Sauce

**Kielbasa** with Fried Sauerkraut, Whole  
Grain Aioli

**Haluski** with Egg Noodles, Fried Onions,  
and Butter

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Prices are subject to a 20% service charge. State and local sales tax applies; please confirm with your sales manager. All menus and prices are subject to change.

# CULINARY STATIONS [CONTINUED]

## Soup & Salad Station

**Tomato Basil Bisque**

**Italian Wedding Soup**

**Burrata Salad**

Heirloom Tomato, Burrata Cheese,  
Basil Pesto, Balsamic Glaze, and  
EVOO

**Mixed Greens**

Garden Vegetables and  
Assorted Dressings

**Broccoli Slaw**

Cheddar Cheese, Applewood Bacon,  
and Apple Cider Dressing

**Fresh Fruit**

Melons, Berries and Pineapple

## Pasta Station

**Choice of Pasta:** Penne and  
Fettuccine

**Choice of Sauce:** Roasted Red  
Pepper, Alfredo, and Marinara

**Choice of Toppings:** Italian Sausage,  
Grilled Chicken, Bacon, Artichokes,  
Banana Peppers, Broccoli, Shrimp,  
Tomatoes, Feta Cheese, and  
Parmesan Cheese

*Served with Garlic Herb Breadsticks*

## Carving Station – Choice of One

**Prime Rib of Beef**

Au Jus and Horseradish Cream

**Beef Tenderloin**

Béarnaise Sauce and Horseradish  
Cream

**Smoked Pork Loin**

Cherry-Brandy Compote

**Herb Roasted Turkey Breast**

## Fondue Station

**Warm Caramel Sauce Fondue**

**Milk Chocolate Fondue**

**Assorted Cookies, Pound  
Cake, Puffed Rice Squares,  
Marshmallows, and Berries**

## Chocolate Station

**Death By Chocolate Cake**

**Double Fudge Brownie**

**Chocolate Peanut Butter Pie**

**Chocolate Pâté**



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# HORS D'OEUVRES

*Hors d'oeuvres require a minimum of 50 pieces per item. All items are priced per piece.*

## FROM THE OVEN

**Beef Wellington** | 5  
Beef Tenderloin, Puff Pastry, Mushrooms,  
Horseradish Cream

**Vegetable Spring Roll** | 3  
Asian Vegetables and Plum Sauce

**Mushroom Crostini** | 3  
Roasted Mushrooms, Goat Cheese, and  
Thyme

**Shrimp & Grits** | 4  
Cajun Shrimp, Shaved Ham, and Cheese  
Grits

**Bacon Wrapped Shrimp** | 4  
Bourbon Glaze

**Beef Satay** | 5  
Shaved Beef, Pepper, Onions, and  
Chimichurri

**Lump Crab Cake** | 5  
Remoulade Sauce

**Coconut Shrimp** | 3  
Sweet Chili Hoisin

**Mushroom Cap** | 3  
Baby Spinach, Boursin, and Thyme

**Pork Potsticker** | 2  
Soy-Ginger and Green Onion

**Chicken & Waffle** | 3  
Fried Chicken, Waffle and Maple-  
Mustard Glaze

**Bao** | 4  
Crispy Pork Belly, Pickled Cucumber,  
Hoisin, and Cilantro

**Chicken Satay** | 3  
Thai Peanut Sauce

## SERVED CHILLED

**Tomato Bruschetta** | 2  
Toasted Garlic, Basil, Pecorino Cheese,  
and Balsamic Reduction

**Cantaloupe and Prosciutto** | 4  
with Whipped Chevre

**Ahi Tuna Tataki** | 5  
Ponzu Sauce, Sesame, Daikon,  
and Wonton

**Caprese Skewer** | 3  
Ciliegine, Grape Tomato, Basil,  
and Balsamic Reduction

**Shrimp Martini** | 6  
Spicy Shrimp Cocktail with Olive  
Skewer

**Crab Martini** | 6  
Dijon Crab Salad and Asparagus

**Gulf Shrimp Cocktail** | 25 per dozen  
Spicy Shrimp Cocktail with Lemon



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# OUR POLICIES

## PAYMENTS & BOOKING

### Deposit

To reserve a date, Stratwood Caterers requires a \$300 deposit upon signing the Catering Agreement. Any deposits made to Stratwood Caterers may be transferred one time within one year if your event date needs to be changed. If your event is canceled, all deposits are non-refundable.

### Remaining Balance Payment

Any balance due to Stratwood Caterers must be paid in full three (3) days prior to the event. If payment is not received, Stratwood Caterers may terminate the agreement, retain all deposits, and will not provide catering services.

Deposits and payments may be made by personal check up to thirty (30) days prior to the event date. All final payments must be made by certified check, bank money order, or major credit card.

### Final Arrangements

Final arrangements and the final guest count are due ten (10) days prior to the event date. This number will be considered guaranteed and is not subject to reduction.

# INCLUDED SERVICES

Set-up the day before the event, based on room availability

White or ivory table linens

Choice of colored linen napkins

Skirted buffet, registration, cake, and gift tables

Champagne flutes for the bridal table

Cake handling

Tray and display of cookies

Most dietary restrictions accommodated

Vegetarian options available

30% discount for children 12 and under

Complimentary taste testing (weddings only)

Five (5) hours of service Additional hour of service:  
+\$500

Champagne flute and pour: +\$3 per person

Wine glass and pour: +\$3 per person