

Star-Spangled Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

Salad Station **\$8.50 per person**
Greenfield Village Waldorf with Bibb Lettuce, Toasted Peanuts, Grapes and Dressing; Layered Mixed-Green Salad with Dressings; Caesar Salad; Caprese Salad; Mini Wedge Salad; Pacific Rim Salad with Napa Cabbage, Sweet Peppers, Edemamae, Carrots, Pea Shoots and Sesame Dressing; Assorted Breads

Specialty Rice Bar **\$8.50 per person**
Herb Risotto, Dried-Cherry Wild Rice and Brown Rice Pilaf Toppings of Whipped Boursin Cheese, Parmesan Cheese, Candied Pecans, Toasted Pine Nuts, Rapini Fried Peppers, Caramelized Cipolini Onions and Sautéed Mushrooms

Gourmet Potato Bar **\$9.00 per person**
Mashed Sweet Potatoes, Cheddar Chive Sour Cream Whipped Potato and Herb Roasted Redskin Potatoes with Toppings of House Smoked Bacon, Rock Shrimp, Chorizo Sausage, Gouda Cheese, Parmesan Cheese, Jack Cheese, Sour Cream, Caramelized Onions, Broccoli, Scallions, Sautéed Mushrooms, Roasted Garlic

Mac & Cheese Skillet **\$10.00 per person**
Local Cheddar Cheese, Sun Dried Tomato & Gruyere, and Smokey Gouda with Bacon Macaroni & Cheese all with Cavatappi Pasta and Served in our Cast Iron Skillet

DIY Chowder Bar **\$10.00 per person**
Vegetarian Chowder with toppings of Clams, Whole Kernel Corn, Green Onions, Warm Crispy Bacon, Hot Sauce & Oyster Crackers

Chicken Pot Pie **\$10.00 per person**
Classic Chicken Pot Pie in a Savory Pastry Crust with Aromatic Vegetables and Fresh Herbs in Cast Iron Skillet

Gourmet Mini Sliders **\$10.00 per person**
Certified Angus Beef & Roasted Portabella Sliders on Brioche Buns with Toppings of Chipotle Ketchup, Wasabi Mustard, Barbeque Sauce, Caramelized Onions, Sautéed Mushrooms, Baby Arugula, Tomato, Smoked Cheddar Cheese, Crispy Pancetta

Savory Soup Station **\$10.00 per person**
Butternut Squash Soup, Five-Mushroom Soup & Tomato Basil Bisque with Toppings of Toasted and Candied Nuts, Pumpkin Seeds, Pumpkin Oil, Fried Sage, Frizzled Onion, Sherry Glaze, Parmesan Brittle, Bacon Lardoons & Focaccia Croutons with Assorted Breads, Olive Oil & Whipped Butters

Greek Festival **\$12.00 per person**
Garlic Dip with Pita, Greek Salad, Vegetarian Stuffed Grape Leaves, Kreatopita of Beef (Meat Pie with Herbs in Phyllo Dough), Lemon Scented Rice and Spanokopia

Gourmet Pizzas **\$12.00 per person**
Goat Cheese & Prosciutto Pizza with Fresh Thyme and Sun Dried Tomatoes; Andouille Sausage Pizza with Roasted Peppers and Caramelized Onions; White Pizza with Pesto, Mozzarella, All Night Tomatoes and Arugula

Metro Mex Taco Station **\$12.50 per person**
Grilled Mahi, Chipolte Braised Beef, Chicken Mole, Black Bean Corn Relish, Grilled Pepper Tofu Salad, Jack Cheese, Goat Cheese, Salsa Cru, Roasted Tomatillo Salsa, Shredded Lettuce, Cilantro Lime Sour Cream, Local Fresh Tortilla

Ciao Italiano Station **\$13.00 per person**
Reggiano Parmesan and Ricotta Display, Baby Arugula Salad with Lemon Gorgonzola and Pancetta, Caprese Salad, Cured Meats, Grilled Vegetable and Aioli Display, Assorted Breads, Mushroom Risotto, Osso Bucco with Soft Polenta, Chicken Scaloppini with Vermouth Sauce Grape Tomato and Capers

Meat and Potato Station **\$14.00 per person**
Deviled Eggs, Beet and Onion Salad, House Smoked Bacon Fingerling Potato Salad, Meat Loaf with Horseradish Mashed Potato, Potato-Crusted Whitefish with Dill Cream, Smoked Pork Loin with Fried Potatoes and Apple Kraut

Asian Stir Fry Station **\$16.00 per person**
Sweet & Sour Pork, Schezwun Beef and Chinese Almond Chicken in Chinese Take-out Containers served with White Rice, Toppings of Daikon Sprouts, Friend Wonton Straws, Napa Slaw, Chow Mein Noodles, Scallions, Chopped Cilantro, Shredded Carrots and Soy-Ginger Sauce

Roast Bar **\$18.00 per person**
Dry-Rubbed Roast Pork Shoulder and Herb-Grilled Flank Steak Carvings with Garlic rosemary Demi-Glace, Greenfield Village Barbeque Sauce, Spicy Porter Mustard, Fig Chutney, Creamed Horseradish, Red Pepper Roullie and Assorted Rolls

Gourmet Sandwich Carving **\$19.50 per person**
Chef Carved Beef Tenderloin & Turkey Breast Served on Pretzel, Deli and Onion Rolls with Cheddar Cheese, Roasted Peppers, Frissee Lettuce, Arugula Greens, Crispy Fried Onions, Pickled Red Onions, Sautéed Exotic Mushrooms, Sun Dried Tomato Pesto, Chipotle Ketchup, Herb Dijon Aioli, Red Pepper Rouille, and Horseradish Cream

Chilled Shellfish **\$25.00 per person**
Custom Ice Carving Filled with Jumbo Prawns, Crab & Lobster Cocktail Martini, Marinated Chilled Mussels, Scallops Ceviche, House-made Cocktail Sauce, Lemon and Seaweed Salad

Sushi Station **Market Price**

Classic Carvings

Combinations to add to a custom strolling or buffet dinner menu

House Smoked Beef Brisket **\$225.00**
Served with Greenfield Village Signature Barbeque Sauces; Traditional, Carolina Style, and Alabama White & Corn Bread (Serves up to 25)

Five-Mushroom Strudel **\$100.00**
Caramelized Sweet Shallot Sauce
(Serves up to 25)

Chicken Ballontine **\$175.00**
Stuffed with Five Mushroom Brie
(Serves up to 35)

Salmon **\$150.00**
Herb Grilled with Cipollini Cream Sauce, Freshly Baked Rolls
(Serves up to 25)

Faygo® Root Beer Glazed Ham **\$150.00**
Coarse-Grain Mustard Sauce, Freshly Baked Rolls
(Serves up to 50)

Roasted Turkey **\$200.00**
Cranberry Orange Relish, Freshly Baked Rolls
(Serves up to 35)

Seared Tenderloin Persillade **\$250.00**
Creamy Horseradish, Truffle Jus Lie, Freshly Baked Rolls
(Serves up to 25)

Chili Rubbed Flank Steak **\$200.00**
Salsa Cru, Vera Cruz Sauce, Cilantro Lime Sour Cream, Fried Tortillas
(Serves up to 25)

Stuffed Pork Loin **\$225.00**
Wrapped with Smoked Bacon and Stuffed with Tuscan Sausage Provolone Cheese, Marsala Tomato Demi Glace
(Serves up to 35)

Roasted Top Round of Beef **\$350.00**
Creamy Horseradish and Au Jus, Freshly Baked Rolls
(Serves up to 50)

Rosemary Dijon Leg of Lamb **\$250.00**
Roasted Garlic Jus
(Serves up to 25)

Rabbit Ballontine **\$350.00**
Bacon Wrapped, Sausage Stuffed, with Late Harvest Jus
(Serves up to 25)

\$75 Chef Attendant Fee