



EFS CATERING AND EVENTS

Food Stations, Heavy Appetizer Stations and Action Stations



WWW.EFSCATERING.COM
904-403-9932

~Food Stations~

Food Stations are a great way to add a nontraditional flair to your event or added as an embellishment to cocktail hour, added to dinner or even a late-night snack! Stations are a fun way to showcase your culinary favorites and combine many flavors and food styles at the same time.

Mezza Style Fruits, Cheese and Spreads Arrangement -\$2.95 per person

Bright Seasonal Fruits: Berries, Grapes, Melon, Pineapple, Oranges

Golden Baked Brie with Wildflower Honey

International and Infused Cheeses: Sage, Espresso, Chipotle and Cabernet

Domestic Cheeses: Cheddar, Swiss, Pepper-Jack and Colby

Whipped Garlic and Herb Spread

Gourmet Crackers, Crisps and Pita Points

Country Garden Fruits, Cheese and Vegetable Arrangement -\$2.95 per person

International and Infused Cheeses, Wedges and Wheels

Bright Seasonal Fruits and Berries with Vanilla Bean Whip

Red and Green Grapes on the Vine

Golden Baked Brie with Local Bee Honey and Toasted Almonds

Cherry Tomato, Crisp Cucumber, Summer Squash, Zucchini and Floret's

Crunchy Carrot Sticks & Celery

Served with Pepper Corn Ranch Dipping Sauce

Roasted Garlic & Herb Spread with Gourmet Crackers and Crisps

Mediterranean Style Mezza Station— \$5.95 per person

Red and Green Grapes and Crisp Apple Slices

Greek Pasta Salad

Smoked and Cured Meat Selection

Imported and Domestic Cheeses

Stuffed Grape Leaves, Feta, Various Kalamata Olives,

Grilled Pesto Vegetables, Tuscan White Bean Salad

Bright Lemon Hummus with Toasted Pita Triangles and Crisps

Bread Sticks and Artisan Breads

Add Garlic and Lemon Chicken Kabobs or Marinated Beef Kabobs for \$3.00 per person

Add Spanakopita with Dill, Feta, Baby Spinach and Lemon for \$3.00 per person

Slider Station – \$7.95 per person

Hamburger, Crab Cake or BBQ Pulled Pork on Petit Brioche Rolls {Choose One}

Accompanied by a Seasoned Potato Wedge, Remoulade Sauce, Ketchup, Sautéed Mushrooms, Onion, Cheddar and Bleu Cheese

Sushi Station – \$9.95 per person

Artfully Displayed Vegetable and Seafood Sushi to Include California, Spicy Tuna, Shrimp and Salmon

Accompanied by Tamari, Wasabi and Pickled Ginger

Seafood Station – \$12.95 per person

Raw Oysters on Half Shell

Steamed & Peeled Shrimp

Accoutrements: Vodka Cocktail Sauce, Lemon, Habanero Garlic Clarified Butter, Tabasco

Horseradish Sauce, Crackers

Southern Style Shrimp and Grits Station- \$3.95 Per Person

Creamy Stoneground Grits Simmered in Milk and Topped with Cajun Cream Sauce, Sautéed Mushrooms, Applewood Bacon, Chive and Shredded Cheese

Pasta Station – \$8.95 per person

Cheese Tortellini and Penne Pasta

Tossed in Choice of Sauce: Vodka Blush, Garlic and Herb Butter Sauce or Basil Marinara {Choose Two}

Accompanied by:

Crumbled Italian Sausage, Baby Spinach Chiffonade, Italian Bruschetta

Cracked Black Pepper, Shaved Parmesan and Garlic Toast Points

Gourmet Mac and Cheese Station- \$6.95 per person

Old Fashioned Mac and Cheese & Smoked Gouda and Pancetta Mac and Cheese

Served with Toppings: Shredded Cheeses, Jalapenos, Crumbled Sausage & Applewood Bacon, Baby Spinach Pesto & Roasted Red Peppers

Petite Italian Sampler- \$5.95 per person

Served in Martini Glass with Small Sampling of Below:

Grilled Chicken & Penne Pasta Alfredo with Caesar Salad & Parmesan Crostini

Garnished with Basil Marinated Tomato and Mozzarella Caprese Spear

Build Your Own Bruschetta Bar \$3.95 per person

Various Infused Dipping Oils, Green and Black Olive Tapenade, Whipped Red Pepper & Garlic Spread Tomato Bruschetta, Mushroom Bruschetta and White Bean Bruschetta with Gourmet Crackers, Assorted Artisan Breads and Pita Flats

Pizza Bar- \$12.95 per person

Assorted Artisan Pizzas: Wild Mushroom and Gruyere, Sausage Pepperoni and Applewood Bacon, Pineapple and Smoked Ham, Buffalo Chicken and Blue Cheese, Artichoke Pesto and Baby Spinach with Feta & Philly Cheese Steak with Peppers and Onions

Served with Parmesan and Red Pepper Flakes

Wing Station- EFS Classic Naked Wings Tossed in Choice of Three Sauces \$8.95 per person

Buffalo Mild, Honey BBQ, Garlic and Parmesan, Lemon Pepper, Habanero Blue Cheese Butter, Cajun Ranch or Teriyaki

Served with Celery and Carrot Sticks, Buttermilk Ranch and Blue Cheese Dipping Sauce

Jumbo Soft Pretzel Bar \$5.95 per person

Sea Salted Jumbo Pretzels and Garlic Jalapeno Cheddar Pretzels Served Hanging on Tabled Display with Fun Dipping Sauces: Beer Cheese, Marinara and Garlic Butter

Tomato Bisque & Panini Bar \$5.95 per person

Homemade Tomato Bisque Soup Sips with Assorted Grilled Cheese Triangles: Caramelized Onion and Cheddar, Smoked Gouda with Applewood Bacon and Blackberry Brie

Mashed Potato Martini Bar \$5.95 per person

Roasted Garlic Mashed Potatoes and Wasabi Mashed Potatoes

Served in Martini Glasses with Fun Toppings:

Applewood Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese, & Herbed Butter

Pomme Frites Station- \$2.95 for Wedges Only/ \$7.95 for Trio

- Garlic and Herb House Wedges
 - Waffle Fries
 - Classic French Fries

Served with Various Dipping Sauces:

Garlic Mayo, Chipotle Ketchup, Parmesan Ranch and Gorgonzola

Southwestern Chips and Salsa Bar- \$5.95 per person – Add Taco Beef \$8.95 per person

Crunchy Blue and Yellow Corn Chips

Queso Blanco with Hatch Green Chile

Refried Beans with Monterey Jack

House Guacamole with Blue Cheese, Applewood Bacon, Cilantro and Lime

Pico De Gallo and Classic Salsa

Sour Cream, Diced Tomato, Shredded Cheese, Shredded Lettuce, Black Olives and Pickled Jalapenos

Spanish Style Rice and Beans Bar- \$4.95 per person

Savory Black Beans Simmered in Jamon and Cilantro & Red Beans Simmered in Sofrito

Served with Saffron and White Rice

Pico de Gallo and Sweet Plantains

Fajita Bar \$13.95 Per Person

Marinated and Grilled Flank Steak & Chicken

Grilled Peppers and Onions

Warm Flour and Corn Tortillas

House Guacamole with Blue Cheese, Applewood Bacon, Cilantro and Lime

Pico De Gallo and Classic Salsa

Sour Cream, Diced Tomato, Shredded Cheese, Shredded Lettuce, Black Olives and Pickled Jalapenos

Southern Favorites: \$14.95 per person

Hand Shaped Crab Cakes with Remoulade

Fried Green Tomatoes

Crispy Chicken Tenders with Dipping Sauces

Mini Pimento Cheese & Cucumber Sandwiches

Chilled Macaroni Salad

Buttermilk Biscuit Bar- \$2.95 per person

Three Tiers of Warm Buttermilk Biscuits Served with Orange Marmalade, Strawberry Preserves, Wildflower Honey and Whipped Sweet Cream Butter

Add Applewood Bacon and Country Sausage \$1.95 per person

Asian Fusion Station – \$10.95 per person

Crispy Asian Spring Rolls with Sweet Thai Dipping Sauce

Stir Fried Noodles with Cabbage, Carrot and Green Onion

Sesame Chicken Skewers

Stuffed Wontons with Cream Cheese and Crab Filling

Spanish Style Tapa's Bar \$12.95 per person

Crispy Tostones with Sea Salt

Ham Croquettes

Chorizo and Garlic Shrimp Spears

Grilled Pork Pincho's

Mixed Olives, Cheeses & Breads

~Carving Stations~

Salted Herb Crusted **Prime Rib** with Pink Peppercorn Au Jus and Horseradish Aioli -**\$15.95 per person**

Espresso or Ancho Chile Rubbed **Tenderloin of Beef** – **\$16.95 per person**

Sicilian, Churrasco, or Blackened **Flank Steak** – **\$8.95 per person**

Served with Garlic Aioli, Mustard Horseradish, Chimichurri or Black Peppercorn Demi-Glace

Lechon Asado- \$8.95 per person

Marinated Pork in Sour Orange, Lime, Lemon, Garlic, Cumin, Habanero, Cilantro, Sea Salt and Olive Oil

Roasted on High Heat for Crispy Fat Cap Then Slow Roasted for Hours. Served with Garlic Mojo Sauce

Herb Roasted Pork Loin – \$7.95 per person

Herb Roasted & Hand Carved with Choice of: Roasted Shallot Jus, Braised Apples with Bourbon

Or Mushroom Marsala Sauce

Glazed Virginia Pit Ham – \$7.95 per person

Served with Assorted Mustards and Soft Bakery Breads

Oven Roasted Turkey – \$7.95 per person

Blackened, Herb Crusted, or Citrus Glazed

Served with Whole Cranberry Sauce, Peppercorn Mayonnaise, Sage Aioli and Soft Bakery Breads

**Additional Charge for Chef Attendant \$75.00 Per Carver*

**Additional Charge for Station Attendant if Required \$50 Per Attendant*