APPETIZERS

Hot or Cold Crabmeat Dip w/Breadsticks Scallops or Shrimp wrapped in Bacon - Rumaki Sweet n' Sour or Swedish Meatballs - Buffalo Wings Cream Puffs w/Chicken or Ham Salad Cream Puffs w/Assorted Cheese Spread Shrimp Cocktail - Fresh Garden Tray - Mini Egg Rolls Stuffed Mushrooms - Soup

SALADS

Tossed - Pasta - Potato - Macaroni Cranberry - Broccoli - Caesar Lettuce w/Bacon Dressing

SPECIALTY SALADS

Marinated Chicken - Turkey Cobb - Chef Spinach (fresh in season) - Fruit (fresh in season)

MEATS

Roast Pork, Roast Turkey or Roast Beef w/Filling
Filled Chicken Breast - Chicken Cordon Bleu
Hawaiian Chicken - Sweet n' Sour Chicken
Cajun Chicken - Chicken Parmesan
Chicken stuffed w/Broccoli
Chicken Kiev - Broasted Chicken
Chicken Primavera w/Red, Garlic or Alfredo Sauce
Baked Ham - Filled Pork Chops - BBQ Ribs
Prime Rib - Baked Steak - Beef Stroganoff
Sweet n' Sour Meatballs - Italian Meatballs
Baked Lasagna - Stuffed Manicotti
Seafood Alfredo - Broiled Haddock
Orange Roughy - Shrimp Scampi

POTATO/PASTA

Au Gratin - Scalloped - Baked - Roasted Mashed - Parsley - Rice Pilaf Macaroni & Cheese - Buttered Noodles

VEGETABLES

Buttered Peas - Succotash - Baked Beans Baked Corn - Glazed Carrots Cauliflower - Green Beans w/Almonds Buttered Corn - Broccoli w/Cheese Sauce

DESSERTS

German Chocolate Layer Cake - Carrot Layer Cake Chocolate Cake w/Peanut Butter Icing Cream de Menthe Parfait Cheesecake w/Fruit Topping - Sundaes Homemade Pies (Fruit, Custard, Meringue, Cream)

ACCOMPANIMENTS

Rolls w/Butter Regular or Decaffeinated Coffee Tea - Ice Tea - Flavored Tea Punch - Lemonade

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GENERAL INFORMATION

We would be happy to customize a menu to suit your specific needs.

GUEST COUNT POLICY

Final guest counts must be guaranteed three business days prior to the date of your function. No reductions will be accepted after this time. The number charged is based on the function guarantee or actual number in attendance, whichever is greater. If no final count is given, you will be billed for your highest estimated count.

SERVICE CHARGE & TAX

a 15% gratuity charge and 6% sales tax will be added to your final invoice. If your organization is tax exempt, please provide us with a copy of your exemption certificate to keep with our records.

ROOM REQUIREMENTS

We have room accommodations for 5 to 30 guests. All requirements must be made at least two weeks prior to the function date.

OFF-PREMISE CATERING

We would be delighted to serve up to 500 of your guests at the site of your choice. We provide waitress service, fine crystal, silverware, linen tablecloths and table skirts upon your request.

PRICING

Prices are subject to change unless confirmed in writing. Dinners for children under ten years are half price.

CANCELLATION POLICY

Cancellations must be received at least two weeks prior to function date or a rental fee will be assessed.

DEPOSIT

A non-refundable deposit is required at the time of booking to hold your date.

MENU SELECTION DUE ONE WEEK BEFORE EVENT.

Thank you for inquiring about the Station House. We have worked hard to build a great reputation, so if you are planning a wedding or banquet remember us.

China \$1.00 per person extra. Linens \$1.00 per person extra.

PRICE DEPENDS ON MENU SELECTION!!