

# Appetizer Stations

Includes two hours of food service; classic white china, flatware, and inhouse white linen.  
Served in lieu of a meal, we recommend 5-6 stations per guest.  
Fifty person minimum order per selection.

## CARVING STATION

**\$25 PER GUEST**

Beef tenderloin with horseradish crème fraiche, sage roasted turkey breast with bearnaise sauce, and dinner rolls  
\*Portioned at four ounces per guest  
\*\$125 chef fee required per 100 guests

## GINKGO PASTA BAR

**\$16 PER GUEST**

Your choice of two pasta selections: farfalle with Bolognese sauce and shaved Parmesan, penne Chicken Alfredo with broccoli, and vegetable farfalle with roasted red pepper cream sauce  
\*Gluten free pasta available upon request

## BUILD YOUR OWN SLIDERS

**\$8 PER GUEST**

Mini Angus beef burgers served with ketchup, mustard, pickles, cheese, house-made chips  
\*Portioned at one and a half pieces per guest

## ARBOR STREET TACOS

**\$10 PER GUEST**

Shredded chipotle chicken, carne asada and fire-roasted vegetable tacos; served with flour tortilla, cotija cheese, sour cream, and salsa verde  
\*Portioned at two tacos per guest

## MINI CHICAGO HOT DOGS

**\$7 PER GUEST**

Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport peppers, house-made chips  
\*Portioned at one and a half pieces per guest

## WARM PRETZEL STATION **V**

**\$6 PER GUEST**

Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce  
\*Portioned at four to five nuggets per guest

## TRADITIONAL CONNIE'S PIZZA

**\$9 PER GUEST**

Cheese, vegetable, and pepperoni thin crust pizzas  
\*Portioned at three pieces per guest  
\*Gluten free crust available upon request

## ICE CREAM SANDWICH STATION **V**

**\$10 PER GUEST**

Vanilla and chocolate ice cream with the following cookies: chocolate chip, sugar, and macadamia nut  
\*Portioned at one sandwich per guest

## GOURMET SWEETS BUFFET **V**

**\$13 PER GUEST**

Assorted petit fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles  
\*Portioned at two and a half pieces per guest

State tax and 23% administration charge apply.  
**GF** = Gluten Free, **V** = Vegetarian, **VG** = Vegan  
CATERING OFFICE | 630-719-2457