

Social
SOCIAL

ACTION STATION SAMPLE MENU

storia
FINE CATERING



PASSED HORS D'OEUVRES

Bacon-Wrapped Water Chestnut
with maple glaze

Creamy Brie
with raspberry on pumpernickle

Seared Beef Crostini
with shaved parmesan & parsley

CARVING STATION

Served with baked dinner rolls.

Blackened Whole Atlantic Salmon
israeli couscous salad and remoulade sauce

Tuscan Style Porchetta
caramelized onions and whole grain mustard demi-glace

SALAD

Baby Arugula
english peas, pickled fennel, red radish, shaved parmesan, goat cheese,
lemon vinaigrette

SIDES

Red Bliss Mashed Potatoes
roasted garlic and demi-glace

Roasted Asparagus
lemon and sea salt

DESSERT

Strawberry Panna Cotta
white chocolate truffle bark

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BUFFET SAMPLE MENU

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FINE CATERING



PASSED HORS D'OEUVRES

Creamy Crab & Artichoke Dip
spinach and beer cheese fondue

Whipped Goat Cheese Tartlet
honey, salted hazelnut and balsamic reduction

BUFFET DINNER

Includes baked bread & butter.

SALAD

Chopped Wedge Salad
iceberg lettuce, smoked bacon, red onion, cherry tomato, blue cheese crumbles & dressing

CHOICE OF ENTRÉE

Coq au Vin
bone-in chicken thigh, smoked bacon, roasted mushroom, carrot, caramelized onion, in red wine demi-glace

Beef Chateau Roast
traditional au jus and horseradish cream

SIDES

Ancient Grains
seasonal vegetable ragout

Spiced Carrots
mediterranean spices and honey glaze

DESSERT

Lemon Bars