

# Stationside Buffet Catering

## Southern BBQ Menu

Choose 3 Sides, 2 Proteins, & 1 Bread option - \$34

Choose 4 Sides, 3 Proteins, & 1 Bread option - \$40

### *~Proteins/Mains~*

Slow Roasted Adobo Pork

Chili Rubbed Shredded Chicken

Bourbon-Peach Glazed Braised Brisket

Lime Grilled Carolina Shrimp

Smoked Butternut Squash in Sage Brown Butter

### *~Sides~*

Braised Collard Greens - caramelized onions and fennel, chili vinegar

Potato Salad - smoked mustard sauce, caramelized onion, scallion

Crispy Mac N Cheese - gouda, bechamel, cornbread crust

Local Mixed Greens Salad - tomato, cucumber, cider vinaigrette

Roasted Corn and Tomato Salad - basil, butter beans, buttermilk dressing

Jalapeno Cheddar Cornbread

### *~ Breads~*

Dinner Rolls - whipped honey butter

Slider Buns

## **Taco Bar**

*Menu Includes: Flour Tortillas, House-Made Corn Tortillas, and Choice of Fixings*

Choose 3 Sides and 2 Proteins - \$30

Choose 4 Sides and 3 Proteins - \$36

### ***~Proteins/Mains~***

Cochinita Pibil - pork shoulder cooked in banana leaf and savory spices

Beef Barbacoa - slow cooked beef, guajillo and ancho chiles

Chicken Tinga - shredded chicken, chipotle, tomato

Crispy Fish - market selection, tempura batter

Charred Sweet Potato - honey, lime, chiles, pumpkin seed

### ***~Sides~***

Mexican Rice - cilantro, lime, onion

Refried Beans - black beans, roasted poblanos

Caramelized Veggies - bell peppers, onions

Esquites Salad - mexican street style corn, crema, cotija, lime, cilantro

Chopped Romaine Salad - red onion, avocado, cotija, lime agave vinaigrette

Tortilla Chips

### ***~Fixings~***

*\*Ask about suggested pairings!*

Choose 3 sauces and 3 toppings.

*Sauces:*

Salsa Verde, Salsa Roja, Salsa Fresca, Roasted Poblano Crema, Cilantro-Lime Ranch

*Toppings:*

Diced Onion and Cilantro

Habanero Pickled Red Onion

Shredded Pickled Carrots

Red Cabbage and Carrot Slaw - cilantro, lime

Cotija Cheese

Guacamole - red onion, cilantro, lime, spices

## **New American Dinner**

Choose 3 Sides, 2 Proteins, & 1 Bread option - \$34

Choose 4 Sides, 3 Proteins, & 1 Bread option- \$40

### ***~Proteins/Mains~***

Lemon Thyme Chicken Breasts

Roasted Pork Loin with Sage Brown Gravy

Chili Lime Grilled Flank Steak

Seared Salmon with Orange Ginger Glaze

Stuffed Portobellos - goat cheese, spinach, grape tomatoes

### ***~Sides~***

Charred Asparagus - meyer lemon, garlic

Herb Roasted Fingerlings - rosemary, thyme, garlic

Roasted Veggies - seasonal vegetables, parmesan, crispy sage

Whipped Potatoes - scallions, buttermilk

French Green Beans - fried shallots, chili flakes, sherry vinaigrette

Dry Fried Eggplant Spears - paprika, chili powder

Kale and Quinoa Salad - sprouts, pistachios, avocado

Coconut Jasmine Rice

Black Pepper Biscuits

### ***~ Breads~***

Dinner Rolls - whipped honey butter