

FOOD BARS & STATIONS

WITH
PERFECTLY SEASONED CATERING



GET YOUR GUESTS OUT OF THEIR SEATS! OUR VARIETY OF FOOD STATIONS ARE FUN AND INTERACTIVE FOR EVERYONE AT YOUR EVENT.

DETAILS:

Pricing based on 50 person minimum. Additional \$100 fee will be applied for smaller groups.

Pricing does not include tax or service charge for staff monitoring.

Mix and match from other menus available. Customized menus available, pricing will vary.

For more details and questions, please contact one of our event specialists.

**MOST STATIONS ARE PRICED AS A SINGLE PORTION
AND SHOULD BE AN ACCOMPANIMENT TO OTHER STATIONS, BUFFETS, OR AS
AN ADDITION TO ANOTHER MEAL.**

815.242.7744

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BRUNCH STATIONS

BREAKFAST GRAZING STATION

An elegant spread of everyone's breakfast favorites! Individual breakfast quiche, french toast cups, parfait shooters, smoked salmon dip with mini bagels, seasonal fresh whole and cuts fruits, variety of fresh breakfast breads such as muffins, scones, danishes, pastries, and more. Also includes jams, syrup, cream cheese, and butter.

WAFFLE BAR

made to order waffles with choice of toppings: butter, powdered sugar, syrup, whipped cream, seasonal berries, sliced bananas, strawberry jam, and mini chocolate morsels.

PANCAKE STATION

made to order pancakes with choice of toppings: butter, powdered sugar, syrup, whipped cream, seasonal berries, sliced bananas, strawberry jam, and mini chocolate morsels.

OMELET STATION

made to order omelets with choice of cheddar cheese, sausage, bacon, ham, diced bell peppers, onion, mushroom, or spinach.

MIMOSA BAR*

variety of juices, fresh fruit, and champagne. Includes champagne glasses.

BLOODY MARY BAR*

house vodka, tomato juice, variety of spices, mix-ins, and garnishes. Includes cups.



MADE TO ORDER DETAILS:

\$50/hour per chef charge will be added separately to the station choice.

The number of chefs depends on guest count. Includes all necessary cooking equipment and wares for setup. Mimosa and Bloody Mary bars require on-site staffing for serving alcohol.

ANYTIME STATIONS

POPCORN BAR

baskets of fresh popcorn in the following flavors: classic butter, cheddar cheese, caramel, and rainbow. Includes scoops and paper boats.

CHIPS AND DIP BAR

baskets of chips: tortilla, blue corn tortilla, and pita chips. Hot dips: buffalo chicken dip and white poblano. Cold dips: vegetable spinach dip, guacamole, and fire roasted salsa.

SPUD STATION

creamy mashed potatoes, butter, sour cream, green onions, bacon bits, shredded cheddar cheese, diced tomatoes, whole kernel corn, salt, and pepper. Available add-ons: pulled pork (+\$1.50), grilled chicken (+\$1.50), steamed broccoli (+\$0.75), gravy (+\$0.75). Option to be served in martini glasses available +\$1.00 per person.

SOFT PRETZEL STATION

soft baked jumbo pretzels and pretzel bites, beer cheese, white queso poblano, honey mustard, bourbon bacon jam, and ranch dip.

NACHO BAR

white queso poblano, nacho cheese, seasoned ground beef, jalapenos, onion, fire roasted salsa, diced tomatoes, sour cream, green onions, and regular and blue corn tortilla chips.

ELOTE BAR

build your own elotes! Includes roasted half corn cobs on a skewer and roasted corn kernels that are dipped or tossed in butter. This bar includes a variety of toppings: mayo, house elote sauce, queso fresco, grated parmesan cheese, lime wedges, tajin, cilantro, red onion, and hot sauce.



ANYTIME STATIONS

TAVERN STATION

seasoned fries, tots, onion rings, fried pickles, and cheese curds. Variety of sauces: ketchup, ranch, chipotle ranch, siracha aioli, and honey mustard. An additional charge will be added for a fryer rental at venues without one on-site.

WING BAR

lightly seasoned and baked to perfection wings and drummies. Includes carrot sticks, celery sticks, and a variety of sauces for dunking and dipping: buffalo, ranch, bleu cheese, parmesan garlic, bbq, and sweet chili. (based on 4 wings per person)

BASIC TACO BAR

flour tortillas, seasoned ground beef, shredded cheddar cheese, sour cream, and fire roasted salsa. (based on 2 tacos per person)

GRILLED CHEESE STATION

made to order sandwiches on whole wheat and white bread, with choice of cheddar, provolone, colby jack, bacon, grilled chicken slices, tomato, spinach, pickles, and jalapeños

ASIAN HANDHELD STATION

crab rangoon, egg rolls (choice of pork or veggie), pot stickers (choice of pork or chicken), and chicken satay. Includes variety of sauces and toppings: soy, sweet and sour, and sriracha mayo.

QUESADILLA STATION

made to order quesadillas with 12' flour tortillas, folded in half and stuffed with choice of fillings: sauteed peppers and onions, choice of two proteins: chicken, steak, or carnitas, jalapenos, cheddar cheese, and shredded white cheese. Includes fire roasted salsa and sour cream.

MAC-N-CHEESE BAR

cavatappi pasta and our house cheese sauce. Includes choice of mix-ins: bacon bits, pulled chicken, pulled pork, jalapeños, diced tomatoes, green onions, gorgonzola crumbles, buffalo sauce, and BBQ sauce. Option of station or made to order.

ANYTIME STATIONS

STREET TACO STATION

corn tortillas, carne asada, chicken tinga, queso fresco, diced onions, cilantro, sour cream, fire roasted salsa, and hot sauce. (based on 2 tacos per person)

SLIDER STATION

all beef burgers, grilled or breaded chicken, pulled pork, mini brioche buns, lettuce, sliced tomatoes, red onion, sliced pickles, colby jack, cheddar, pepperjack, ketchup, mustard, mayo, and BBQ sauce.

PASTA BAR

made to order pasta dish with penne and farfalle noodles, choice of two sauces: marinara, alfredo, or vodka sauce, shrimp, Italian sausage, chicken, onion, mushroom, spinach, and grated parmesan cheese.

FLATBREAD BAR

choice of three flatbread styles: caprese, prosciutto goat cheese, sausage mushroom, chicken alfredo, hawaiian bourbon bbq chicken, pepperoni, and Mexican chorizo. Flatbreads are made on a traditional wood fired crusts and cut into personal size pieces.



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GRAZING TABLES

STANDARD GRAZING STATION

A nice spread of cured meats and cheeses including salami, prosciutto, and pepperoni cheddar, colby jack, havarti dill, and asiago. Homemade dill dip, apricot spread, grapes, baby carrots, celery sticks, sliced cucumbers, dried fruits, mixed nuts, crispy breadsticks, crostini's, flatbread crackers, mini pickles, kalamata olives, tiered and elegantly displayed.

PREMIUM GRAZING STATION

includes everything from the standard station plus: peppered saucisson salami, herbed Boursin cheese, grated parmesan, seasoned olive oil, fresh sliced herbed bread, roasted red pepper hummus, cranberry jalapeño dip, honey, seasonal berries, pretzels, cauliflower, sweet red pepper drops, all tiered and elegantly displayed.

DELUXE GRAZING STATION

includes everything from the premium station plus: cured beef bresaola, mini brie, wild blueberry and lemon goat cheese log, honeycomb, mini tri-colored sweet peppers, bagel chips, pistachios, chocolate covered pretzels, and edible flowers, tiered and elegantly displayed.

DETAILS:

Fully customizable options. 50 person minimum required. Added cost for setup will apply to all non-serviced events. Ask event specialist for more details and options on getting individual boxes or charcuterie cones for special events!

