

Bridges Catering

Corporate Office
Princeton, IA 52768
Phone (563) 289-3100 Fax (563) 289-4040
(563) 322-3530 (309) 794-0730

THE STATIONS

A Multi-Station Hors D'oeuvres Reception
(Chef's Quote)

Station One-Fruit & Cheese Display

Assorted Fresh Sliced Fruit including Cantaloupe, Honeydew, Pineapple, Grapes, and Strawberries. Assorted Domestic and Imported Cheeses. Displays can be tastefully simple with tiered trays and carved melon baskets or more elegantly elaborate with interesting fruit and vegetable carvings.

Station Two-Seafood Table

A variety of Seafood items, which may include Peel & Eat Shrimp, Pickled Herring, Decorated Smoked Salmon, Crab Mold with Crackers, Shrimp Salad with Crackers.

Station Three-Hot Hors D'oeuvres

A sampling of Hot Hors D'oeuvres, which may include Sweet & Sour Meatballs, Crab-Stuffed Mushrooms, Chicken Drumettes, Cocktail Franks, Swedish Meatballs, Hot & Spicy Chicken Wings, or Assorted Mini Quiches.

Station Four-Carving Station

Chef-carved meats, which may include your choice of Baked Ham, Roast Turkey Breast, Roast Top-Sirloin of Beef, Roast Loin of Pork, Beef Tenderloin with appropriate Condiments and Silver Dollar Rolls.

Station Five-Pasta Station

Prepared and Made to Order Pasta Dishes, which may include Baked Lasagna, Fettuccine Alfredo, Pizza Slices, or Pasta Marinara.

Station Six-Sweet Table

A Delightful array of Sweets, which may include Assorted Cakes, Truffles, Petit Fours, Fresh Baked Cookies, Cheesecakes, Chocolate Mousse, or Assorted Tarts.

Confirmation of Total Count must be made Ten Days prior to event.

WE CATER TO YOU