

Corporate Packages

Food Stations Menu

Food Station Menu pricing is based on a guest list of 75 or more and a five-hour reception.

Price quotes for smaller groups are available upon request. The Food Station Reception Package is a popular approach for brides who prefer a more casual, fun, congenial atmosphere. With this style of dining "stations" or mini buffets are scattered throughout your reception area. Food Stations are the perfect solution for non-traditional reception spaces.

Butlered Hors d'oeuvres

Please Choose any Six from the accompanying list of Hors d'oeuvres.
All Perfect Setting Hors d'oeuvres are made fresh for each reception.

The Stations

Choose a minimum of 3 stations from our list provided. Each station is priced accordingly and added to a base price.

Dessert & Coffee

Delicious, freshly filled cannoli's, Italian cookies

Freshly Brewed Colombian Blended Coffee, Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Food Stations Base Price

Food without Beverage	\$70. per person
California Bar	\$89. per person
Wine and Beer	\$119. per person
Standard Open Bar	\$129. per person
Midway Open Bar	\$139. per person
Top Shelf Open Bar	\$169. per person

Add your station selections to these base prices for final cost per person



Food Stations

Choose Your Favorites

Parmigiano Reggiano / PadaGrana Cheese Pasta Wheel - \$25. per person

We take the best part of a pasta dish and make it the main ingredient. CHEESE!! Picture a whole 80 lb wheel of cheese, Hollow out the top. Flame up the center creating molten cheese paradise. Can you taste it? We add fresh hot pasta, give it a whirl into melted goodness.
Pastas - Cacio de Peppe - Pappardelle or Homemade Fussili ala Vodka - Spaghetti ala Carbonara

Tapas Bar - \$18. per person

Including Italian and Spanish Cheeses, Cured Meats, Chickpea & Olive Salad, Chorizo & Roasted Red Pepper Kabobs, Shrimp & Artichoke Kabobs, and Artisinal Breads

Homemade Fresh Mozzarella Bar - \$18. per person

Including Our Mozzarella Maker Kneading Fresh Cheese Curd into Soft Melt in Your Mouth Mozzarella Balls and Knots, Tree Ripe Plum Tomatoes and Basil. And an Assortment of Antipasti Specialties.

Macaroni and Cheese Station - \$15. per person

Delectable yet delicious cheesy macaroni with our Special Creamy Sauces. But wait it doesn't end there, we let you customize it with your choice of 6 toppings. Cheesy and Deliciousness!

Toppings: Fried Panko Bread Crumbs - Broccoli - Mushrooms - Scallions - Jalapeno - Peppers - Shrimp - Crab Meat - Grilled Chicken - Grilled Steak - Pepperoni - Ham - Bacon - Parmesan Cheese - Mozzarella - Add Lobster \$12. per person

Southern Comfort - \$20. per person

What could be better than True Americana. We have taken the best Barbeque from all over the USA and put it together in a menu that is Hmm Hmm Sticky Fingers Delicious.

Your choice of 2 Meats and 2 Sides from our menu below served with our Fresh Baked Cornbread and Rolls.

Meats: Baby Back Ribs - St Louis Ribs - BBQ Beef Brisket - BBQ Short Ribs - Pulled Pork - BBQ Chicken - Pulled Chicken - Chicken Wings - Smoked Sausage - Chicken and Waffles - Shrimp and Grits

Sides: Traditional Coleslaw - Potato Salad - Baked Beans - Corn Cob - Collards - Smoked Rice - Mash Potato - Green Beans

Grand Paella Station - \$20. per person

We take the Paella to a whole new level right before your eyes. In a giant 4ft Round Paella Pan, prepared in the room, it's an experience to be remembered. Can you taste it? With fresh ingredients, Bomba Rice, We create the Paella of your choice.

Paella Choices: Paella Valencia - Paella del Mare - Arroz Negra or Paella Truffle and Duck

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Asian Flair — \$15. per person

Dim Sum: To Include Chicken Dumplings, Shrimp Shumai, Pork Buns & Vegetable Spring Rolls
General Chow Chicken, Mongolian Beef and Vegetable Fried Rice

New England Clambake - \$28. per person

Our Take on a New England Classic. THE CLAM BAKE. We take the best crustaceans the ocean has to offer and put it together for a seafood paradise. Lobster, Shrimp, Quahogs, Mussels, Sausage, Potatoes and Corn on the Cob seasoned to perfection, served to your guests in New England Style. Served with a seafood infused rice.

The Chesapeake Bay — \$20. per person

Crab Cakes, Scallop Cakes & Lobster Cakes
With Sauces of Lemon Caper, Traditional Cocktail Sauce and Remoulade

Iced Raw Bar — \$40. per person

Let's go back to the beaches of way back when, Sunny days on the boardwalk, Ferris wheels turning, Roller coaster roaring and the smell of ocean in the air. The Market's Freshest Shellfish of Shrimp, Little Neck or Cherrystone Clams and Oysters. Beautifully Displayed on a Bed of Crushed Ice, Complimented with Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers.

Add Snow Crab Legs \$10. per person, Cold Lobster Halves \$15. additional per person

Pasta Pasta — \$15. per person

Cheese Tortellini and Homemade Fussili with your Choice of Vodka Sauce, Herb Pesto or Marinara
Accompaniments to Include your Choice of Two of the Following:
Seafood Medley, Mediterranean Vegetables or Crumbled Italian Sausage
Served with Shaved Locatelli Cheese and Peasant Breads



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Ragin Cajun/Creole - \$20. per person

At LCI Caterers everyday is Fat Tuesday, Let's bring Carnival to your special day! Why not? you bring the beads, we'll bring deliciousness that will take you back to New Orleans! A little heat, a little sweet that's the Cajun/Creole way.

Choose 4 options, 2 Proteins 2 Sides from the menu below and let us tingle those taste buds.

Protein Options: Cajun Blackened Chicken or Salmon - Cajun Chicken Strips - Chicken or Seafood Gumbo - Creole Shrimp, Chicken, or Sausage

Sides: Jambalaya - Garlic Noodles - White Rice - Sautéed Spinach - Brussels Sprouts

Claw Feast -- Additional \$9. per person: Hot Pot of Crawfish, Clams, Snow Crab, Whole Shrimp, Sausage, Corn Cob, and Potato Seasoned to perfection.

Pot Pie Station - \$15. per person

(choose two),

Featuring the Following Three Fillings Ladled into Puff Pastry Shells:

Classic Chicken and Potato with Peas and Carrots

Southwest Chicken with Roasted Corn, Yellow Squash, Zucchini and Red Pepper in a Chipotle Crema,

Curried Lamb with Currants, Apples and Almonds.

Hearty Beef with Potato, Peas, Carrots, Onions in a Tomato Wine Reduction

Crispy Tempura - \$15. per person

Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter,

Served with Plum Sauce, Black Bean Sauce & Soy Scallion Dipping Sauce

The Blini Bar - \$17. per person

Freshly Prepared Blini Served with Assorted Imported Caviars, Creme Fraiche, Chopped Onion, Chopped Tomatoes, Chopped Eggs

Holey Smokey Fish - \$20. per person

Hot Smoked Salmon, Cold Smoked Salmon, Smoked Trout, & Whitefish Salad

Served with Lemon Wedges, Caper Mayonnaise, Whole Grain Mustard, Diced Red Onion, Sliced Roma Tomatoes, Chopped Egg & Bagel Chips

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Seafood Station – \$20. per person

Skewered Medallions of Swordfish, Herbed Baked Salmon Filet & Sauteed Scallops Offered with Lime Chile Sauce and a Saffron Aioli

Sushi Station – \$20. per person

Vegetable and Seafood Sushi To Include California Rolls, Spicy Tuna Rolls, Ahi Tuna, Salmon, Kani, Shrimp Sushi and Sashimi Prepared-to-Order With Soy Sauce, Wasabi and Pickled Ginger

Slider Station – \$12 per person

100% All Beef Burger, Grilled Chicken or BBQ Pulled Pork on Petit Brioche or Potato Rolls. Accompanied by a Seasoned Potato Wedge, Remoulade Sauce, Ketchup, Sauteed Mushrooms, Onions, and Cheddar.

Fajitas – \$15. per person

Grilled Marinated Chicken and Flank Steak, Warm Flour Tortillas, Grilled Onions and Peppers, Grated Monterey Jack Cheese, Fresh Garden Salsa, and Sour Cream

Mixed Grill – \$30. per person

Skewered Chicken Kebobs with a Chipotle Apricot Glaze, Marinated Skirt Steak Churrasco, Prepared in the Traditional Brazilian Barbecue Style with Lemon, Garlic & Salt. Offered with Chimichurri Sauce and a Brazilian Vinaigrette Salsa. Baby Lamb Chops, Drizzled with a Fresh Mint & Jalapeno Oil or with a Seasonal Chutney

Philly Station – \$15. per person

Cheese Steaks: Grilled Wafer Steak, Cheddar and Provelone Cheese, Grilled Onions and Peppers
Chicken Cheese Steak: Cheddar and Provelone Cheese, Grilled Onions and Peppers
Vegetarian with Lettuce, Sliced Tomatoes, Onions, Olive Oil, Hot & Sweet Peppers

Reuben Station – \$15. per person

Made-to-Order Grilled Miniature Reuben Sandwiches
With Corned Beef and Turkey, Sauerkraut, Russian Dressing, Swiss Cheese, Rye Bread

Street Taco Bar – \$15. per person

Grilled Marinated Chicken, Steak, and Chorizo: Warm Tortillas, and an array of toppings and Salsas. Onions, Cilantro, etc...

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Kennett Square Mushroom Bar – \$15. per person

Grilled Portabella Mushrooms Topped with your Choice of:

Chopped Scallions, Sautéed Spinach, Sundried Tomatoes, Shaved Locatelli, Goat Cheese, Caramelized Onions and Ground Sweet Sausage...

Mashed Potato Bar – \$15. per person

Roasted Garlic and Creamy Mashed Potatoes

Toppings to Include Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese, & Herbed Butter

Risotto Station – \$15 per person

Creamy Risotto with Toppings to Include Wild Mushroom Melange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Gorgonzola & Asiago Cheeses, Asparagus Tips and Shaved Prosciutto

Salad Station – \$13. per person

Cascades of Caesar Salad with Homemade Croutons and Classic Caesar Dressing,

Mesclun Salad Mix with Pear Tomatoes, Goat Cheese Medallions & Balsamic Vinaigrette,

Asparagus with Fresh Raspberries & Sliced Tomato

Capresi Salad Basil and Mozzarella

Mediterranean Garden Station – \$15. per person

Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles, Assorted Slow Cured Olives,

Classic Greek Salad with Feta and Black Olives

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Carved-to-Order:

Steamship of Beef: \$15. per person – Served with Au Jus

Flank Steak: \$18. per person – Served Teriyaki, Churrasco, or Blackened Style with Garlic Aioli, Mustard Horseradish, and Chimichurri,

Sirloin Roast: \$18. per person – Montreal Seasoned Sirloin Carved-to-Order, with Choice of: Merlot Demi Glace, Chipotle Mayonnaise, Garlic Aioli

Prime Rib Of Beef: \$25. per person – Accompanied by Creamy Horseradish Sauce

Tenderloin of Beef: \$30. per person – Espresso Rubbed, Herb Crusted, Tri-Colored Peppercorn or Ancho Chile Crusted

Loin of Pork: \$15. per person – Herb Roasted, Hand Carved with Choice of: Roasted Shallot Au Jus, Apricot-Pistachio Cream Sauce, Orange Balsamic Glaze

Maple Glazed Spiral Cut Ham: \$8.00 per person – Served with Cornichons and Assorted Mustards

Whole Turkey: \$15. per person – Blackened, Herb Crusted, or Maple Glazed Served with Cranberry Mayonnaise, Peppercorn Mayonnaise, Sage Aioli, Sundried Cherry & Apple Relish

Turkey: \$15. per person – Lemon Marinated Turkey London Broil Thinly Sliced and Served with Cranberry Chutney