

Food Stations

All stations have a minimum of 20 guest required.

Please note, food stations are designed as an add-on only to full-service events, to accompany your current menu.

Chef Action Stations (require minimum 2 chefs per station not included)

Pasta Station: \$15pp

Pasta's: (pick two) Penne, Bow Tie or Cheese Tortellini

Sauces: (pick two) Vodka, Marinara, Bolognese, Pesto Cream

Meats: (pick two) Mini Italian Meatballs & Sweet Sausage, Sliced Grilled Chicken Breast

Vegetables: Peppers, Tomato & Onion

Italian Breads & Rolls, Butter

Mac n Cheese Station: \$12pp

Our Talented Chefs will sauté your macaroni to order with your choice of cheese and toppings:

Cheeses: Bleu, Cheddar, Fontina, Pimento

Toppings: Apple-wood Smoked Bacon, Caramelized Onions, Scallions, & Pickled Jalapenos

Carving Station:

Roast Turkey Breast with Cranberry Chutney \$9.00 per person

Pork Tenderloin with Mango Salsa \$10.00 per person

Spiral Ham with Pineapple Chutney \$9.00 per person

Rosemary & Thyme Filet of Beef with Sautéed Cremini \$15.00 per person

Flank Steak Caramelized Onions \$13.00 per person

* Includes with 1 Accompaniment of your choice.

Slider Station: \$15pp

Sirloin Beef, Grilled Chicken, Buffalo Chicken, Pulled Pork, Philly cheese or Grilled Vegetable (pick three)

Cheeses: Cheddar, American and Swiss

Condiments: Mushroom, Grilled Onions, Lettuce, Tomato & Bacon

Sushi Station: \$50pp

For more information on menu and what is included, Please email us at: info@hobokencatering.com

Crepe Station: Sweet or Savory \$12pp

Sweet: Strawberries, Blueberries, Banana Nutella, Whipped Cream, Walnuts

Savory: Chicken, Sautéed Mushrooms, Onions, Beef, White Cheese Sauce, Fresh Herbs

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Self-Serve Stations (no chef required additional waitstaff may be needed)

Potato Station: \$8 pp

Choose: Baked, Mashed, Roasted, sweet, or mashed cauliflower

Toppings: Sour cream, Scallion, Bacon, Cheddar

Smores Station: \$10pp

Toast your own marshmallow with chocolate and graham crackers, White Chocolate, Milk Chocolate and Dark Chocolate

Ice Cream Sundae Bar: \$6 pp

Vanilla & Chocolate Ice Cream (non-dairy options available)

Toppings Bar: M&M's, Coconut, Chocolate Chips, Marshmallows, Maraschino Cherries, Gummy Candies, Crushed Cookies, Rainbow & Chocolate Sprinkles, Whipped Cream, Caramel & Chocolate Syrup

Taco Bar: \$15pp

Small Flour Tortillas, Corn Tortillas

Choose 2 Meats: Seasoned Ground Beef, Fajita Style Grilled Chicken, Shrimp (Shrimp Additional \$4 pp)

Toppings: Shredded Cheddar, Chopped Tomato & Onion, Black Beans, lettuce Jalapeno Slices, Lime Slices

Dips: Red Salsa, Guacamole, Sour Cream & Hot Sauce

Satay Station: \$14

Assorted satays to include chicken beef, veggie, shrimp & Vegetarian.

Anti-Pasta Station: \$12pp

Meats: Classic Italian Dry Cured Salami, Mortadella, Prosciutto

Cheeses: Asiago, Aged Provolone, Homemade Fresh Mozzarella

Marinated Vegetables: Pepperoncini, Roasted Bell Peppers, Mushrooms, Country Marinated Olives, & Artichoke Hearts

Breads & Flat Breads: Rustic Italian, Plain Crisp, Parmesan Crisp, Rosemary Focaccia

Accompanied with Rosemary & Garlic Infused Olive Oil

Seasonal Berries & Cheese Station: \$12pp

Seasonal Berries, Grapes & Dried Fruits, Pepper Jack, Cheddar, Havarti, Brie, Smoked Gouda, Boursin & Goat Cheese.

With Gourmet Crackers & Flat Breads

Artisan cheeses with crackers fruits and dried fruits

Hors d oeuvre & Drink Pairing Station (client must provide all alcoholic beverages) Pricing TBD

example a mini taco with a margarita, slider with a mini beer, potato pierogi with an infused vodka shot

- Some stations may require equipment rental that is not included in the pricing,
- disposable ware not included
- Service Fees & Sales Tax Not included