

## STATIONS MENU

Minimum 35 guests Priced per person Choose 5 or Choose 8

## STATION ITEMS

Farm Bread & Tomato Grilled farm bread, tomato sauce, cherry tomatoes, olive oil

Stuffed Dates Dates stuffed with Valdeon cheese and Marcona almonds, wraped in bacon, cider glaze

Ham Croquettes Serrano ham fritters, Manchego cheese

Fried Artichokes Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli

Shishito Peppers Blistered shishito peppers

Shrimp Skewers Skewered shrimp

Fried Potatoes Fried potatoes, salsa brava, garlic aioli

Sweet Potato Quinoa Cake Sweet potato quinoa cakes with Manchego cheese, apple-cranberry chutney, pear purée

Charcuterie Board Chef's selections (additional price per person)

Steak on Crostini Thinly sliced steak on a crostini with horseradish aioli, fried onions

Kale Salad Chopped kale, apple, dried cranberries, Marcona almonds, lime juice,

Marcona almond vinaigrette

Deviled Eggs Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives,

garlic aioli

Dessert Boards Assorted selection of seasonal desserts (additional price per person)