

Statler Hospitality

at Statler City

Stations ~ Displays ~ Hors D'oeuvres ~ Desserts Menu

~for Your Cocktail Party, Lunch or Dinner Stations, & Late-Night Food~

Stations

a Minimum of Three Stations is Recommended for a Lunch or Dinner Menu

Asian Stir Fry

\$6.50 per Person

a Traditional Assortment of Asian Vegetables
Sautéed in a Ginger Soy Sauce with Jasmine
Rice

Add Chicken- \$3.50 per Person

Add Beef Tenderloin- \$6.00 per Person

Add Shrimp- (U26-U30) \$7.50 per Person

Add Fortune Cookies & Chopsticks- \$1 per Person

Upgrade to a Chef Attended Station
\$150.00 Upcharge**

Traditional Pasta Station

\$8.50 per Person

Choose 1 Pasta and 2 Sauces

Penne - Farfalle - Fettuccine

Cheese Tortellini- Additional \$1.50 per Person

Cavatelli- Additional \$1.50 per Person

Classic Marinara, Basil Romano Cream,
Vodka, Alfredo

Meat Ragu Sauce - Additional \$3.00 per Person

Add Roasted Mushrooms with a Black Truffle Cream-
\$3.50 per Person

Add Shrimp (U26-U30) \$7.50 per Person

Upgrade to a Chef Attended Station
\$150.00 Upcharge**

Fajita Station

\$12.00 per Person

Chicken & Beef

Sautéed Peppers & Onions

Roasted Corn Salsa - Guacamole - Pico Di

Gallo - Cilantro Sour Cream

Mini Flour Tortillas

Upgrade to a Chef Attended Station
\$150.00 Upcharge**

****Chef will Prepare Selected Menu at the Station
and place at a Self-Serve Display.**

Pad Thai Station

\$10.00 per Person

Rice Noodles & Mung Bean Sprouts in a
Peanut Sauce with Chicken

Vegetable Spring Rolls

Edamame Pot Stickers with Sautéed Napa

Cabbage, Bok Choy & Savoy

Add Shrimp (U26-U30)- \$7.50 per Person

Whipped Potato or Baked Potato Bar

\$7.50 per Person

Accompanied with Chopped Chives, Bacon,
Cheddar Cheese, Sour Cream

Add Wild Mushroom Ragout- \$3.50 per Person

Assorted Slider Station

\$10.00 per Person

Choose 2 Sliders

Add a 3rd Slider- \$5.00 per Person

Served with appropriate condiments

~ Lamb Sliders

~ Chorizo Sausage Sliders

~ Mini Beef on Weck Sliders

~ Cheeseburger Sliders

~ Braised Short Rib Slider

Salad Station

\$6.00 per Person

Mixed Green Salad with Crisp Carrots,
Cucumber, Tomato, and Onion served with
Balsamic and Ranch Dressings

Add Bacon Bits- \$.50 per Person

Add Cheese- \$.50 per Person

Protein Carving Stations

(Includes a Chef Attendant)

Our premium meats are hand carved by chef attendants Served with petite rolls and appropriate condiments.

Slow Roasted Prime Rib- \$15.00 per Person
NY Strip Loin- \$17.00 per Person
Seasoned Beef Tenderloin served with Natural Pan Au Jus- \$20.00 per Person
Slow Roasted Turkey Breast- \$12.00 per Person
Brown Sugar Smoked Pork Loin- \$11 pp
House Cured Ham served with Orange Marmalade- \$12.00 per Person
Ahi Tuna- \$20 per Person
Strips of Ribeye- \$15.00 per Person

NY Deli Station

\$15.00 per Person

Premade displayed sandwiches
Reuben & Rachel Sandwiches

Build Your Own Deli Sandwiches

\$13.00 per Person

Sliced Turkey, Smoked Ham & Roast Beef
Sliced Swiss, American & Provolone Cheeses
Mustard, Mayo & Horseradish
Lettuce, Tomato, Onions & Pickles
Sandwich Rolls

Fresh Seafood on Ice

Market Price

Jumbo Gulf Shrimp, Fresh Shucked Oysters, Snow Crab Claws, Split King Crab Legs, served with cocktail sauce & mignonette sauce

Display Seafood- Market Price

Steamed Clams with White Wine Butter & Hot Sauce
Pan Seared Scallops with a Lemon Onion Marmalade & a White Wine Beurre Blanc

Soup Stations

Italian Wedding - \$5.00 per Person
Classic Beef & Pork Meatballs, Spinach, Orzo & Chicken Broth

Tomato Bisque- \$5.00 per Person
Ripe tomatoes, caramelized onions, basil, salt and a touch of Romano cheese blended in a light cream

Vegan Carrot Soup- \$5.00 per Person
Fresh carrots, red bell peppers, onion, garlic and parsley in a vegetable broth and puréed smooth

Beef Barley - \$6.00 per Person
Slow cooked beef, carrots, onions, garlic, shallots and parsley in a rich beef broth and barley

Truffle Cauliflower Bisque- \$6.00 per Person
Creamy, pureed cauliflower, with a hint of truffle

Potato Bacon Cheddar- \$6.00 per Person
Potatoes, Smokey applewood bacon, carrots, celery, onions, and cheddar cheese blended into a rich creamy soup.

Desserts

Ice Cream Station *One Hour Manned Station* - \$7.50 per Person
Vanilla Ice Cream & Assorted Toppings, additional \$2.00 per Person for Chocolate Ice Cream

Banana Foster's Station *One Hour Manned Station* - \$8.50 per Person
Vanilla Bean Ice Cream, Butter, Brown Sugar & Cinnamon, Flambéed with Dark Rum

Assorted Cookie Tray - Serves 10-12 people - \$18.00 per Tray

Mini Assorted Dessert Tray - Serves 10-12 people - \$30.00 per Tray

Enhance Your Menu with our Ala Cart Items:

Seasonal Antipasti Display

\$8.50 per Person

Beautiful Garnished Display of the following items included but not limited to:
Assorted Fruits and Vegetables, a Variety of Imported and Domestic Cheeses, Cured Meats,
Seasonal Chef's Choice of Hors D'oeuvres and a Selection of Artisan Breads and Dips

Hot Displays

Items priced per tray or chafer serves approximately 25 guests unless otherwise noted

Meatballs - \$58.00

Choice of Swedish, Cranberry Braised, or Classic
Red Sauce

Cheese Tortellini - \$53.00

Prepared in a Tomato Blush Sauce, Chiffonade
Basil & Shaved Asiago

Chicken Wings

Minimum order of 50 Wings

50 - \$46.00, 100 - \$89.00, 200 - \$155.00

Choice of Two: Plain, Mild, Medium, Hot or BBQ
served with Blue Cheese

Shrimp Scampi - \$147.00

Serves approximately 20*

Wild Caught Rock Shrimp in a White Wine

Butter Garlic Sauce

Add Jasmine Rice \$15 or Orzo \$25

Loaded Tater Tots - \$46.00

Golden Brown Tater Tots topped with Bacon and
Mixed Jack Cheese

Poutine French Fries - \$65.00

French Fries & Cheddar Cheese Curds topped with
Demi Glaze

Plain French Fries - \$24.00

Salted French Fries Served with a side of Ketchup
& Chipotle Honey

Chicken Fingers

Half \$33.00 (20 Pieces)

Full \$53.00 (40 Pieces)

Choice of Two: Plain, Mild, Medium, Hot or BBQ
served with Blue Cheese

Pizza

Half Sheet \$20.00 (Approximately 15 Squares) |

Full Sheet \$30.00 (Approximately 30 Squares)

Classic Red Sauce and Mozzarella

Classic White Pizza with Mozzarella, Olive Oil,

Garlic, Onion & Tomato

Additional Toppings...

Banana Peppers, Mushrooms, Onions, Sundried

Tomatoes - \$2.00 per Selection

Pepperoni- \$2.00 | Chicken - \$5.00 | Steak - \$7.00 |

Shrimp (U26-U30) \$7.50 per Person

Artichoke Asiago Dip

Serves approximately 15-20- \$48.00

Accompanied with House Flash Fried Corn Chips

Chicken Wing Dip - \$55.00

With house made flash fried corn chips or
celery

Stuffed Banana Peppers

Serves approximately 25 people- \$60.00 per
order

Sweet Banana Peppers Stuffed with a Cheese
Blend served on a toast point and served with house
made marinara

Cold Displays

- ~Whole Fruit Basket \$40.00 per Basket
(Approximately 16-18 pieces)
- ~Homemade Cold Pasta Salad \$3.00 pp
- ~Tomato, Onion & Cucumber Salad \$4pp
- ~Three Bean Salad \$3.00 per Person
- ~Sushi Rolls (*availability TBD by Statler*)
- ~Cold Calamari Salad \$4.50 per Person
- ~ Smoked Salmon Display with Condiments:
Caviar/Eggs/Capers/Onions/Toast Points
\$6.00 per Person

Build your own Bruschetta - \$49.95

Bruschetta, Roasted Garlic, Basil Pesto & Balsamic
Glaze ~ serves approx. 25 people

Lobster Guacamole ~\$60.00 per order

Serves approximately 25 people

With house Made Crispy Corn Tortilla Chips

Shrimp- Displayed or on Ice

Per piece pricing may vary seasonally.

U6 - U8's: \$9.50 per Piece

U10 - U12's: \$6.50 per Piece

U16 - U20's: \$2.50 per Piece

Hand Passed or Displays Hors D'oeuvres ~Priced per Piece

Minimum 20 pieces per Selection

Your Event Coordinator will assist you in choosing quantities based on your number of guests

Apple Wood Smoked Bacon Wrapped
Scallops Served with a Hawaiian Pineapple
BBQ glaze \$3.50

Mini Panko Breaded Crab Cakes with a Cajun
Remoulade Sauce \$3.50

Caramelized Onion and Smoked Gouda
Quesadilla \$2.75

Pork Dumplings with Thai Sweet Chili Sauce
\$3.00

Puff Pastry Pinwheel with Hard Salami,
Asiago Cheese, Roasted Banana Peppers and
Fresh Herbs \$3.50

Frenched Rack of Lamb Marinated with Fresh
Herbs with English Mint Jelly \$7.00
Braised Short Rib Slider with Rosemary Aioli
& Frizzled Onions \$5.50

Caprese Skewer with Cherry Tomato, Fresh
Mozzarella, Fresh Basil and a Balsamic Glaze
Drizzle \$3.00

Oyster Shooters with Bloody Mary Sauce & a
Mignonette Sauce (hand Passed only) @\$4.00

Twice Baked Baby Red Potatoes with Bacon
and Cheddar Cheese (Remove Bacon for Veg
Option) \$3.00

Stuffed Mushrooms - Chorizo and Jack
Cheese \$3.25

Bruschetta with Fresh Basil and Parmigiano-
Reggiano Cheese \$2.50

Shrimp Shooters U26-U30 served with
Cocktail Sauce and a Lemon Wedge \$2.50
(hand passed only)

Bang Bang Shrimp- Tempura Shrimp served
with a Spicy Aioli Sauce \$3.00 (hand passed
only)

Lobster Guacamole atop of a Crispy Corn
Tortilla Chip \$4.00 (hand Passed only)

Lobster Cobbler- Creamy Lobster in a Light
Tart Shell with Crumb Topping \$4.25

Mini Grilled Gruyere Cheese with Tomato
Bisque - \$4.00 (hand passed only)