

GOODLIFECATERING

2020 Stations and Displays Menu



"First class people, food and service! All our guests enjoyed the delicious food and excellent service provided by the Good Life Catering crew. I highly recommend this awesome company!"

- Wendy M. May 2019



goodlifecatering



goodlifecater



2020 Stations and Displays Menu

Stations add decor, interest and action - something for guests to do.

These menu items are designed to be self-serve displays for your guests to customize their plate. Our station and display menu selections offer the perfect variety for both casual and formal events.

We recommend choosing 2-3 stations for your menu, with a minimum of 50 guests per station.

All stations are priced per-person. Additional choices may be selected to enhance your menu.

All menu items subject to change due to availability and market prices.

Needing Beverage Service?
Please ask to see our Beverage Menu!

2020 Stations and Displays Menu

SEASONAL FRUITS

A selection of fruits to complement the season of your event

-Chocolate Mousse -

-\$4.00-

DOMESTICATED CHEESES

Domestic chesses plattered with the following accoutrement

Preserves – Red Grapes

Assorted Crackers

-\$4.00-

CHEESES WITH VISAS

A selection of imported cheeses with the following accoutrement

Preserves – Red Grapes

Assorted Crackers

-\$5.00-

GRILL AND CHILL

An assortment of the following vegetables that have been grilled and chilled

Squash – Zucchini – Bell Peppers – Cremini Mushrooms – Asparagus

Roasted Red Pepper Aioli

-\$4.00-

MASH AND MAC ATTACK

Choice of 2 of the following, additional item \$3.00 pp

Red Skin Mashed Potatoes

Southern Buttermilk Whipped Potatoes

Truffle Whipped Yukon Gold Potatoes + \$1.00

*Whipped Sweet Potatoes*** + \$1.00*

Southern Style Macaroni Pie

3-Cheese Penne Macaroni and Cheese

Truffle Cavatappi White Macaroni and Cheese

+ \$1.00

Applewood Smoked Bacon – Scallions – Smoked Gouda Cheese – Cheddar Cheese -

Pickled Jalapenos – Sour Cream – Ranch Dressing – Dice Ham – Crispy Onions

-\$8.00-

*****Sweet Potato Toppings**

Brown Sugar – Marshmallows – Caramel Sauce – Candied Nuts - Cinnamon Honey Butter

2020 Stations and Displays Menu

FONDUELY YOURS

An assortment of the following fondues and dippable

*Aged Cheddar – Buttermilk Bleu Cheese – Spinach and Artichoke
Assorted Bread – Baby Carrots – Broccoli – Cauliflower – Grape Tomatoes –
Roasted Cremini Mushrooms - Grilled Steak - Grilled Chicken*

-\$7.00-

Dark Chocolate – Caramel

*Strawberries – Pineapple – Marshmallows – Pound Cake – Rice Krispy Treats – Cream
Puffs – Brownies*

-\$5.00-

ALL WRAPPED UP

A build your own lettuce wrap station

Choice of 2 of the following proteins, additional proteins \$2.00 pp

*Sesame Chicken – Hoisin Beef – Ginger Shrimp – Lemongrass Pork – Spiced Tofu
Bibb Lettuce*

*Shredded Carrots - Bean Sprouts – Veggie Slaw – Scallions – Roasted Peanuts –
Hoisin Sauce – Fish Sauce – Sriracha Sauce – Soy Sauce – Sweet Chile Sauce
Lime Wedges – Cilantro*

-\$8.00-

NACHO AVERAGE NACHO BAR

An assortment of the following chips, dips, and toppings

Tortilla Chips and Plantain Chips

Chili Con Carne – Guacamole – Queso Dip – Elote Dip

*Pico de Gallo – Crema – Black Olives – Queso Fresco – Black Beans – Pickled
Jalapenos*

-\$9.00-

TIME TO MAKE THE BISCUITS

An elegant display of the following biscuits and accoutrement

*Buttermilk Biscuits – Garlic and Cheddar Biscuits – Sweet Potato Biscuits
Pulled Pork - Country Ham – GLC Bacon Pimento Cheese – Apple-Cranberry
Chutney – Apple Butter – Strawberry Preserves – Orange Marmalade – Grape Jelly –
Honey Butter – Sausage Gravy – Assorted Mustards*

-\$11.00-

2020 Stations and Displays Menu

BREADS AND SPREADS

An assortment of the following breads with your choice of cold spreads

Garlic Crostini – Grilled Pita – Torn Baguette

Pick 2 of the following, additional spread \$3.00/pp

Cucumber, Yogurt, and Feta

Baba Ganoush

Black Bean Hummus

Roasted Red Pepper Hummus

Roasted Garlic Hummus

Olive Tapenade

Smoked Salmon Dip + \$1.00

-\$6.00-

CHIPS AND DIPS

An assortment of the following chips with your choice of warm dips

Tortilla Chips – Pita Chips

Pick 2 of the following, additional spread \$3.00/pp

Buffalo Chicken

Spinach-Artichoke

GLC Bacon Pimento Cheese

Sausage Queso

Bacon Mornay

Crab-Artichoke + \$1.00

Cajun Crab + \$1.00

-\$6.00-

WE'RE ON A ROLL

An assortment of the following build your own sliders, cheeses and toppings

Angus Beef Burgers – Pulled Pork – Grilled Chicken

Swiss Cheese – Cheddar Cheese – Provolone Cheese

Lettuce – Tomato – Onion – Pickles – Applewood Bacon

GLC Bacon Pimento Cheese

Assorted Aiolis – Assorted BBQ Sauces – Assorted Mustards

Pick 1 of the following side items to complete your station:

French Fries

Sweet Potato Fries

Southern Style Potato Salad

Pesto Ranch Pasta Salad

(French Fries and Sweet Potato Fries Requires 1 Chef)

-\$10.00-

2020 Stations and Displays Menu

GREENS –N- THINGS

A build your own salad bar including the following

Mixed Field Greens

*Bacon Bits - Grape Tomatoes – Cheddar Cheese - Cucumbers – Herb Croutons
Broccoli Florets – Bell Peppers – Feta Cheese – Garbanzo Beans – Chopped Egg
Sunflower Seeds – Banana Peppers – Diced Ham
Ranch – Balsamic Vinaigrette – Honey Mustard*

-\$7.00-

MEDITERRANEAN MEZZE

An assortment of the following spreads and vegetables

*Roasted Garlic Hummus – Tabouli Salad – Baba Ganoush
Grill and Chill Vegetable Display – Roasted Red Pepper Aioli
Feta Cheese - Marinated Olives – Giardiniera
Tzatziki Sauce – Roasted Garlic Aioli
Pita Chips*

-\$12.00-

******Add A Protein Choice***

Chicken Souvlaki - Pork Souvlaki - Gyro Meat

-\$3.00-

CHARCUTERIE CORNER

***Chefs choice of mixed display of the following pates, terrines, cured meats and
accoutrement***

*Country Style Pate – Duck Liver Pate – Chicken Liver Mousse – Pork Rilletete – Hard Salami
Prosciutto – Chorizo – Saucisson – Head Cheese - Mortadella
Grain Mustard – Cornichons – Crostini – Pickled Vegetables*

-\$12.00-

S'MORES AND MORES

A build your own display with sterno “camp fire” and wooden skewers

*Marshmallows – Assorted Chocolates – Honey Graham Crackers – Chocolate
Graham Crackers – Reese’s Peanut Butter Cups – Oreos – Heath Bars*

-\$5.00-

2020 Stations and Displays Menu

SOUTHERN BOUNTY

A bountiful display of the following dips, spreads, and vegetables

*GLC Bacon Pimento Cheese – Black Eyed Pea Hummus – Collard Green and Artichoke Dip
Fried Green Tomatoes – Pickled Crudités
Herb Aioli – Red Pepper Aioli – Red Pepper Jelly
Corn Bread Crisps – Sesame Crackers*

-\$12.00-

SUSHI SAMBA

An extravagant display of assorted sushi rolls and nigiri

Pickled Ginger – Wasabi – Soy Sauce

-\$12.00-

2020 Stations and Displays Menu

Display Station Menu Worksheet

Please choose a minimum of 2 stations to create your tasting menu. You can combine one action station with one display station (see Action Station Menu) also, to fulfill your 2-station requirement.

If you have any questions, please let us know!

STATION 1.

STATION 2.

NOTES:

CONSUMING RAW OR UNDERCOOKED POULTRY, MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS