

Interactive Stations

Create an experience, not just a meal.

Omelet Bar

Chef prepared fluffy omelets from an array of ingredients selected by your guest.

Carving Station

Chef carving your choice of:

Pepper and Dijon Crusted Beef Tenderloin, Tuna Tenderloin, Roast Pork Tenderloin, Cedar Planked Salmon, Baked Honey Ham, Herb Crusted Prime Rib, and Herb Roasted Turkey.

Martini Mashed Potato or Macaroni and Cheese Bar

White Cheddar Mac and cheese or Whipped Michigan potatoes, served in a martini glass.

Top it with assorted ingredients to create your own!

Raw Bar

Fresh Oysters, chilled Shrimp, Ceviche, Tuna Sashimi, and California Rolls served with Wasabi and a variety of dipping sauces.

Create Your Own Pasta Bar

A buffet of gourmet ingredients combined with your favorite pasta, cooked to order, by a qualified Chef. An impressive display includes a Caesar Salad and Fresh Breads.

Quesadilla Bar

A variety of gourmet ingredients to fill a flour tortilla as your guests wish, grilled to order.

Station style service is typically made up of multiple stations that include appetizers, and tapas portions.



Mexican Fiesta

Chef prepared coconut shrimp to order, served with orange-rum sauce

Asian noodle bar

Northern Michigan Favorites

Charcterie and Bruschetta bar

Gourmet Dessert bar

Game day tailgate

Fruit smoothie station

Fondue party

Slider bar

Gyro bar

Let us design a special menu to fit your occasion and budget. Please contact us to create the perfect menu to fit your vision!
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