

SPECIALTY PARTIES

Prices listed are per person.

STATION-TO-STATION

FIVE STATIONS | \$35.00

FOUR STATIONS | \$32.00

THREE STATIONS | \$29.00

STATION ONE

SELECT ONE

Chicken Fajita Bar

White Chicken Chili Bar

Nacho Bar

STATION TWO

SELECT TWO

Fresh Fruit Platter

Fresh-Cut Vegetables with Dip

Northern Waters Smokehaus Salmon with Crackers

Charcuterie Board

STATION THREE

SELECT ONE

Beef Brisket Ravioli with Cabernet Mushroom Sauce

Seafood Newburg Butternut Squash Ravioli

Penne Pasta with Assorted Peppers, Mushrooms, Red Onion and Light Creamy Alfredo Sauce

STATION FOUR

SELECT ONE

Chef Carved Roast New York Strip Served with Grilled Ciabatta, Horseradish Sauce, Brown Mustard and Mayonnaise

Chef Carved Tender Baked Turkey Breast Served with Bakery Tea Buns, Swiss Cheese and Cranberry Mayonnaise

Chef Carved Roast Pork Tender Loin Served with Bakery Tea Buns, Coleslaw, BBQ Sauce, Provolone and Spicy Mustard

STATION FIVE

SELECT ONE

Sundae Bar with Cedar Crest Deluxe Vanilla Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, Nut Topping, Whipped Cream, Cherries

Dessert Bar with Chocolate Torte, White Chocolate Raspberry Cream Shortcake and Lemon Cream Shortcake

V - Vegetarian | **VE - Vegan**
GF - Gluten Free

The DECC strives to be flexible in order to accommodate many dietary requests.
Please discuss your attendees' needs with your Event Planner.

NACHO BUFFET | \$18.00

Nachos

Fresh-Made Tortilla Chips with Seasoned Carnitas Pork, Spicy Cheese Sauce, Diced Fresh Tomatoes, Onions, Black Olives, Jalapeño Peppers, Fire Roasted Salsa, and Sour Cream

Fresh-Cut Vegetables with Dip

Sliced Apples with Caramel and Walnuts

Fruit Infused Water