

STATION SQUARE
CATERING MENU
FOR BANQUET
AND ANY OCCASION

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Station Square Menu for Party & Catering Sampler

Main Course (choose one)

Baked Chicken with Italian seasonings
Roast Pork Loin
Chicken Marsala
Chicken Piccata
Chicken Cacciatore
Chicken Parmigiana
Chicken Francaise
Chicken Stir Fry
Sausage and Peppers
Lemon-Pepper Tilapia

Pasta (choose one)

Penne, Rigatoni or Orecchiette
With meat or marinara sauce

Vegetable (choose one)

Garlic Mashed Redskins
Roasted Rosemary Potatoes
Parsley Potatoes
Cheese Potatoes
Mixed Garden Vegetable
Broccoli

House Salad
Bread and Butter

Main Course (choose one)

Broiled Salmon w/choice of seasonings
Sliced Roast Beef
Limóncello Chicken
Stuffed Chicken Breast w/prosciutto
provolone and greens
Broiled Stuffed Sole
6oz Grilled Black Angus Sirloin
w/mushrooms
Sausage Stuffed Pork Chops
Bacon Wrapped Pork Tenderloin w/
Portobello mushroom demi-glaze

Pasta (choose one)

Cavatelli with Pink Vodka Sauce
Penne Broccolini
Rigatoni and Sausage
Cheese Tortellini
Penne Alfredo or Arabbiatta

Vegetable (choose one)

Garlic Mashed Redskins
Roasted Rosemary Potatoes
Mixed Garden Vegetables
Broccoli

Spring Mix Salad
Bread and Butter

Main Course (choose one)

Broiled Stuffed Orange Roughy
8oz Prime Rib Au Jus
8oz Charred Ribeye
Haddock Francaise
Greek Shrimp (4 per person)
4oz Filet Mignon with Crabmeat and Béarnaise
Two 3oz Stuffed Lobster Tails
6oz Broiled Snapper or Grouper
Sautéed Filet Tips (Cajun Cream Sauce, Cacciatore, Gorgonzola,
Pizziola or Stir Fry)

Pasta (choose one)

Seafood Cavatelli
Veal Tortellini
Stuffed Shells
Stuffed Manicotti
Shrimp and Scallop Ravioli
Drunk Fettuccine with Chicken and Broccoli
Orecchiette Agli Olio w/Sausage, Broccoli and Crabmeat
Penne Pink Vodka w/Baby Shrimp
Penne Diablo with Shrimp and Clams

Vegetables (choose one)

Asparagus
Broccoli
Candied Baby Carrots
Mixed Vegetables
Sweet Corn

Salad (choose one)

Caesar
Caprese
Spinach Salad
Bread and Butter

Ala Carte Dinner Entrees or Custom Made Menu

Prime Rib Au Jus
Sliced Beef Tenderloin with Mushroom Demi-Glaze
Stuffed Chicken Breast
Blackened Snapper
Chicken Francaise
Veal Saltimbocca
Chicken Marsala
Sliced Turkey Breast
Sliced Pork Tenderloin
9oz Filet with 9oz Lobster
Veal/Cheese Tortellini
Chicken, Beef or Shrimp Stir Fry
Cajun Chicken in Parmesan Cream Sauce
4oz, 9oz or 16oz Lobster
NY Strip Steak
Pan Veal (Tomato, Pepper, Sherry, Marinara)
Prime Rib Braciola (Pancetta, Provolone, Greens)
20oz Porterhouse
Grilled Swordfish
Broiled Scallops (Plain, Lemon-Pepper, Cajun)
Seafood Penne
Fettuccine Primavera
Spinach and Artichoke Ravioli
'Station Square' Grouper or Snapper (separately seasoned with Cajun, Lemon-Pepper
and Charred Seasonings)
Tenderloin Chateaubriand with Béarnaise and Mushroom Demi-Glaze

Filet Mignon
Chicken Cordon Bleu
Veal ala Oscar
Basil Chicken
Veal Marsala
Stuffed Pork Chops
Veal Piccata
Sliced Roast Beef
Eggplant Parmigiana
Meat/Spinach Lasagna
Veal Scallopini
Veal Francaise
Blackened Prime Rib
Veal Parmigiana
Chicken Cacciatore
Chicken/Veal Piccata
Rack of Veal/Lamb
Stuffed Orange Roughy
Fried Shrimp
Linguine Diablo
½ Roasted Amish Chicken
Seafood Risotto

Appetizer Selections

Vegetables and Dip
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Shrimp Cocktail
Oysters Rockefeller
Celery Stuffed with Cream Cheese
Fried Calamari
Prosciutto and Melon
Sausage Stuffed Mushroom Caps
Lollipop Lamb Chops
Crab Stuffed Mushroom Caps
Quiche (Spinach or Lorraine)
Filet Tips in Cajun/Parmesan Cream
or Gorgonzola Sauce
Chicken and Pineapple Skewers
Shrimp Scampi
Sirloin Skewers (with Peppers,
Onions & Tomatoes)
Fried Stuffed Green Olives
with Asiago Cheese

Wing Dings (any flavor)
Jumbo Crab Cocktail (3oz)
Bacon Wrapped Shrimp
Chicken Tenders
Steamed Fresh Clams (in a Tomato, Shallot,
Basil & Chardonnay Broth)
Steamed Fresh Mussels
Beef Wellington
Stuffed Hungarian Hot Peppers (w/Sausage
& Cheese Stuffing)
Mini Caprese (sliced Tomato, Basil and
Buffalo Mozzarella)
Crispy Fried Smelts
Sausage and Peppers
Sliced Beef Tenderloin on Garlic Crouton
with Horseradish Sauce
Jumbo Scallops with Crabmeat Stuffing

Dessert Selections

Chocolate Covered Strawberries
Gourmet Brownies
Mini Tiramisu Bites
Mini Cannoli
NY Cheesecakes
Chocolate Fondue Fountain with Fresh Fruit for Dipping

Bar Selections

Middle Shelf and Domestic Beers
Top Shelf and Import Beers
Coffee, Tea and Pop

\$4.99 per person per hour
\$5.99 per person per hour
\$2.00 per person

Ala Carte Potato Choices

Garlic Mashed Redskins
Roasted Rosemary Potatoes
Cheese Potatoes
Baked Potatoes
Potato Salad
Roasted Potatoes with Onions and Peppers

Ala Carte Vegetable Choice

Mixed Italian Vegetables
Broccoli
Cauliflower
Asparagus
Green Beans Almondine
Italian Greens
Grilled Eggplant and Zucchini

Ala Carte Pasta Choice

Rigatoni, Penne, Gnocchi, Cavatelli, Cheese or Veal Tortellini
Spaghetti, Angel Hair, Fettuccine (Pasta Choices)

Meat, Marinara, Arabbiatta, Carbonara, Bolognese,
Pink Vodka, Alfredo, Quatro Formaggio, Seafood, Agli Olio,
Mare e Monti, Cajun Parmesan, Red/White Clam,
Sausage Sauce, Broccolini (Sauce Choices)

Ala Carte Salad Choice

Caprese (Buffalo Mozzarella, Tomatoes, Basil)
Caesar (Romaine, Croutons, Onions, Tomatoes, Asiago)
Pepper and Tomato
Escarole and Tomato
Baby Arugula
Cucumber and Beet
Spring Mix with Garden Vegetables
Iceberg Wedge
Cold Seafood Salad
Iceberg Wrapped with Julienne Vegetable Filling

Station Square Brunch Buffet Sampler

Quiche
Scrambled Eggs
Pepper n' Egg Casserole
Fruit Crepes

Bacon
Sausage

Chicken Francaise
Chicken and Pineapple Skewers
Mini Reuben
Sausage and Peppers
Sliced Ham in Pineapple and Cherry Glaze
Oven Baked Chicken

Roasted Rosemary Redskins
Cheese Potatoes
Parsley Potatoes
Garlic Mashed Redskins

Green Beans Almondine
Italian Vegetable Medley
Italian Greens
Broccoli
Cauliflower
Candied Carrots

Buffets Include
Fresh Fruit
Coffee, Tea and Orange Juice
Italian Rolls and Butter

Station Square Catering Policies

- * Linen napkins, silverware, plates, etc are \$3.00/\$5.00 extra per person- in house or off-site catering

- * Station Square has a liquor license and must abide by the rules of the liquor license; therefore, Station Square will provide the alcohol for the event.

- *Decorations are allowed, however, no glitter or confetti.

- * A 10% non-refundable deposit will be made (7) seven days prior to the event.

- * All parties must be paid on the day of the event. The guaranteed number of guests will be agreed upon (7) seven days prior to the event; that number will be charged, unless more guests are added.
 - * All checks will have current sales tax and a 20% service charge added. If a credit card is used for payment, a 3% service will added in addition.

- * To cater on Sunday, there must be a minimum \$4,000 for any event.



Party Pans (Full or Half) For Any Occasion

Meat Lasagna

Spinach Lasagna

Pasta with Meat Sauce or Marinara

(Penne, Rigatoni, Spaghetti)

Gnocchi with Meat Sauce or Marinara

Italian Greens

Steamed Asparagus

Steamed Broccoli

Mixed Vegetables

Potatoes (Roasted or Mashed)

Calamari

Smelts

Shaved Prime Rib

Sausage Peppers

House Salad

Place Your Order Today! 330-759-8802