

**STATION SQUARE  
CATERING MENU  
FOR BANQUET  
AND ANY OCCASION**

**4250 BELMONT AVE  
YOUNGSTOWN, OH 44505  
PHONE: 330-759-8802  
FAX: 330-759-0039**

**[www.thestationsquare.com](http://www.thestationsquare.com)**

**EMAIL: [thestationsquare@aol.com](mailto:thestationsquare@aol.com)**

**(find us on facebook)**

## 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	Filet Mignon
Sliced Beef Tenderloin with Mushroom Demi-Glaze	Chicken Cordon Bleu
Stuffed Chicken Breast	Veal ala Oscar
Blackened Snapper	Basil Chicken
Chicken Francaise	Veal Marsala
Veal Saltimbocca	Stuffed Pork Chops
Chicken Marsala	Veal Piccata
Sliced Turkey Breast	Sliced Roast Beef
Sliced Pork Tenderloin	Eggplant Parmigiana
9oz Filet with 9oz Lobster	Meat/Spinach Lasagna
Veal/Cheese Tortellini	Veal Scallopini
Chicken, Beef or Shrimp Stir Fry	Veal Francaise
Cajun Chicken in Parmesan Cream Sauce	Blackened Prime Rib
4oz, 9oz or 16oz Lobster	Veal Parmigiana
NY Strip Steak	Chicken Cacciatore
Pan Veal (Tomato, Pepper, Sherry, Marinara)	Chicken/Veal Piccata
Prime Rib Braciola (Pancetta, Provolone, Greens)	Rack of Veal/Lamb
20oz Porterhouse	Stuffed Orange Roughy
Grilled Swordfish	Fried Shrimp
Broiled Scallops (Plain, Lemon-Pepper, Cajun)	Linguine Diablo
Seafood Penne	½ Roasted Amish Chicken
Fettuccine Primavera	Seafood Risotto
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	

### 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 Catering Policies

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

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

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

\*A 10% non-refundable deposit will be made (3) 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 (3) days prior to the event; that number will be charged, unless more guests are added.

\*All checks will have current sales tax and an 18% service charge added. If a credit card is used for payment, a 3% service charge will be added.

\*To cater on Sunday, there must be a \$2,000 minimum for any event.

**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



### Trays of Food To Go

Sausage and Peppers	\$45 ½ pan	\$89 full pan
Meat Lasagna	\$50	\$99
Spinach Lasagna	\$45	\$85
Greens	\$45	\$85
Salad	\$25	\$45
Escarole Salad	\$45	\$79
Fried Calamari	\$45	\$89
Penne or Rigatoni w/Meat or Marinara	\$25	\$45
Cavatelli	\$35	\$65
Gnocchi	\$49	\$95
Veal Tortellini	\$65	\$125
Cheese Tortellini	\$45	\$85
**for Pink vodka or Alfredo add	\$10 ½ pan	\$15 full pan
Homemade Meatballs	\$1.25 each	
Mashed Potatoes, Rice or Roasted Redskins	\$20	\$40
Pieces of Chicken Marsala, Piccata, Francaise or Pan Chicken etc	\$4.50 each	