



**LOAFERS
STATION**
— RESTAURANT & BAR —

**Lunch & Dinner
Banquet Catering Menus**

FALL / WINTER 2018

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Thank you for choosing Loafers Station!

Use these menus a guideline to make selections for your guests.

Please feel free to ask for special menus or something different as we are more than happy to accommodate special requests. Our top priority is client satisfaction and we are willing to work with your preferences and budget.

We look forward to helping you plan an amazing event!



EMAIL INQUIRIES:

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Albany, OR 97321

LUNCH BANQUET CATERING MENU

Sandwiches & Wraps

Build your own sandwiches or wraps. Parties larger than 20 please choose only 2 assortments.

Loafs: (choose 1)

White, wheat, sourdough,
marbled rye, gluten free,
tortilla wrap

Proteins: (choose 1)

Turkey, ham, roast beef, corned
beef, salami, grilled chicken

Cheeses: (choose 1)

Swiss, cheddar, provolone,
pepper-jack, American,
Havarti, cream cheese

Fixings:

Olives, pepperoncini, onion,
cucumber, lettuce, tomatoes,
jalapeno

Spreads:

Mayo, yellow mustard, dijon,
sweet-hot mustard, ranch,
chipotle ranch, balsamic

Extras: (+ cost)

Pesto, hummus, avocado,
bacon, caramelized onions,
mushrooms

Assortment Examples

Ham and cheddar on
white with lettuce,
tomatoes, onions,
mayo and mustard

Turkey and Swiss
on sourdough with
avocado, lettuce,
tomatoes, mayo and
mustard

Grilled chicken and
provolone in a wrap
with lettuce, tomatoes,
cucumbers and pesto

Turkey, bacon and
cream cheese in a wrap
with lettuce, tomatoes,
onion and pesto

Grilled chicken, bacon,
Swiss and avocado in
a wrap with lettuce,
tomatoes and ranch

Hot Dishes

Choose from classic dishes prepared from scratch and served hot at your event.

Baked bacon mac made
with penne pasta topped in
bread crumbs

Penne Alfredo with
Chicken

Roasted Vegetable Pasta
(ask about sauce choices)

BBQ pulled pork sandwich
or sliders with coleslaw

Meatball sandwich on a
hoagie with provolone

Hot turkey in brown gravy
served open faced with
cranberry compote

Buffalo pulled chicken
sandwich or sliders with
blue cheese

Meatloaf with mashed
potatoes and green beans
or as a sandwich topped
in cheese with a ketchup
glaze

Oven roasted chicken with
BBQ or wine, lemon & herb
sauce

Sausage and peppers

Quinoa Stuffed peppers

Quesadillas with pork,
chicken or beef

Baked Potato Bar

Taco or Fajita Bar - Pork
carnitas, verde chicken,
ground beef or thin sliced
steak

See next page for
Sides, Soups & Salads →

LUNCH BANQUET CATERING MENU

Sides & Salads

Select from our wide variety of housemade side dishes, soups, and salads to complement your mains.

Sides

House green salad
Potato salad (classic or hot German style)
Pasta salad
Baked beans
Rice (Spanish or pilaf)
Fresh fruit
Quinoa salad
Coleslaw
Braised Greens
Classic mac n' cheese
Peas, corn, and carrots
Roasted Vegetables
Thai noodle salad
Sautéed green beans with onion and peppers
Garlic mashed potatoes
Honey glazed carrots
Creamed corn
Wine steamed broccoli

Soups

Chicken bisque
Beef stroganoff
Navy bean and ham
Clam chowder
S.W. chicken chowder
Tomato basil
Broccoli and cheese
Loaded potato
Zuppa Toscana (Italian sausage)
Creamy chicken pesto
Chili (regular or turkey)
Split pea
Sausage and lentil
Beef and barley
Vegetable beef
Chicken Noodle
Chicken Tortilla
Gazpacho (cold tomato)

Salads

Mixed greens dinner salad (jack cheese, tomatoes, and croutons)
Cobb (chicken, turkey, or crab)
Caprese (tomatoes, basil, mozzarella and balsamic reduction)
Caesar
Kale and quinoa Waldorf
Classic Waldorf
Iceberg wedge
Panzanella (large bread croutons with tomatoes, balsamic and bacon)
Greek style (feta, cucumber, bell pepper, red onion and tomatoes)
Southwest chopped salad (corn, black beans, tomatoes, red onions, tortilla strips)

DINNER BANQUET CATERING MENU

Entrees & Sides

Choose a protein, starch, and vegetable to make complete hot plates for your guests.

Proteins

Salmon

Honey-mustard & herb crusted
Ginger and sweet tea glaze
BBQ spice rubbed
Maple and walnut crusted
Honey bourbon glaze

Chicken

Cordon bleu
Mushroom marsala
Parmesan crusted with marinara
Picatta (lemon caper sauce)
Peppercorn-sherry cream and
caramelized onion
BBQ
Vesuvio (baked in wine and herbs
with potatoes and peas)

Beef & Pork

Slow roasted, spice rubbed
tri-tip with red wine demi glace or
chimmichurri sauce
Beef brisket with BBQ
Meatloaf made with beef tenderloin
and pork sausage topped with
ketchup glaze

Starches

Garlic mashed potatoes
Creamy polenta with Parmesan and herbs
Roasted garlic and lemon risotto
Roasted yukon gold potatoes
Roasted bourbon and rosemary sweet potatoes
Sweet potato mash
Rice Pilaf
Spanish rice
French lentils in a champagne vinaigrette
Twice baked potatoes

Vegetables

Sauteed green beans with bell pepper & onion
Brussels sprouts with bacon
Roasted seasonal vegetables
Honey glazed carrots
Braised greens
Creamed corn
Wine steamed broccoli

See next page for **Appetizers** →

DINNER BANQUET CATERING MENU

Appetizers

Start your meal with choices of crowd-pleasing first bites.

Spinach and Artichoke dip

Crab cakes with chipotle aioli

Stuffed crimini mushrooms
with steak and bell pepper
(GF)(DF)

Seared ahi tuna poke

Pretzels and beer cheese
sauce

Hummus (regular or white
bean and roasted jalapeno)
choice of chips

Stuffed or regular meatballs
and marinara

Chicken skewers (BBQ or
Satay with peanut sauce)

Macaroni and cheese fritters

Shrimp cocktail

Steak crostini with
horseradish sauce

Coconut shrimp

Antipasto tray

Bruschetta with garlic puree,
tomatoes and fresh herbs

Caprese skewers

Pears poached in wine topped
with blue cheese

Chips and Dip (Guacamole,
Bean Dip, Jalapeno Cheese,
Layered dips)

Crudites (sliced raw
vegetables and dip)

Potato skins with bacon and
green onions