



**LOAFERS  
STATION**  
— RESTAURANT & BAR —

## **Lunch & Dinner Banquet Catering Menus**

2019

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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!



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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

**Salads:** Egg, Tuna, chicken

**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

Hot turkey in brown gravy served open faced with cranberry compote

Sausage and peppers

Penne Alfredo with Chicken

Buffalo pulled chicken sandwich or sliders with blue cheese

Quinoa Stuffed peppers

Roasted Vegetable Pasta (ask about sauce choices)

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

Quesadillas with pork, chicken or beef

Baked Potato Bar

BBQ pulled pork sandwich or sliders with coleslaw

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

Meatball sandwich on a hoagie with provolone

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

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

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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

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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

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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.*

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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