

2019 Stations

updated 4/9/2019

Great for appetizers, walk-around dinners or late-night snacks. Each station embodies a theme and can be customized to the event. Stations can work for casual events or more formal affairs.

Portions and Numbers of Stations

The number, portions and types of stations will depend on your event. We can help guide you to the right mix for your event.

Small Plate Stations

Small plate stations are a fun and interactive way to host an event. Each selection is portioned as a heavy appetizer and served as “small plates” (could be a bamboo boat, a plate, a bowl, etc.) by a chef attendant. The selections are easy to eat standing up at a cocktail table or sitting down, so the design of your event is very flexible. Some of the stations also work well in a setting in which each guest has a large dinner plate and then visits stations to get their dinner selections.

Chef's Appetizer Trio

3 seasonal appetizers on one plate

Farmer's Market Station

Chef building individual plates of local artisan cheeses and/or cured meats and/or crudites with garnishes

Heirloom Tomato Carving Station

With fresh mozzarella, basil, toppings

Mini Salad Station

Seasonal green or prepared salads

Fritto Misto Station

Seasonal veggies, lightly breaded and fried at the station with sauces

Flatbread Station

With our mini oven

Okonomiyaki Station

Savory Japanese pancake with cabbage & pork belly. Cooked in front of guests

Malt Shop Station

Mini burger, mini milkshakes, bread & butter chips, potato chips

Meat Carving Station

Many types available, including boneless ribeye, whole pork loin, suckling pig and seared tuna loin. Served with rolls, sauce & a seasonal side

Sugarsnap

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Vegetable Carving Station

Whole grilled or roasted seasonal vegetables with sauces

BBQ Slider station

Several types available. Served with chips and pickles

Indian Rice Bowl Station

Chickpea curry or chicken tikka masala, coconut rice, naan, cucumber yogurt

Ramen Bowls

Meat or vegetarian bowls with traditional toppings

Mini Soft Tacos

4" Vt Tortilla Co. tortillas with fillings

Mac & Cheese

With toppings like bacon, scallions, herbs, roasted mushrooms

Ssam Station

Korean pork shoulder in lettuce wraps with kim chi and sauces

Mediterranean Grill Station

Kabobs with toppings and pita

Falafel Station

With pita, hummous, Israeli salad, spicy tahini, yogurt sauce

Paella Station

Cooked at station in front of guests in large pan with seafood and sausage

Smorgasbord Station

White wine poached salmon with dill creme fraiche, grilled lemons, radish, mini swedish meatballs, pickled vegetables, rye

Grilled Cheese and Soup Station

Classic cheddar or bacon-cheddar-tomato. Served with tomato quinoa soup

Guacamole Station

Chef making guac, with chips & toppings

Poutine Bar

Fried and built at the station

Ceviche Cups

Raw seafood with lime and seasonings

Raw Oyster Bar

Just oysters or with shrimp cocktail

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