

Station 202
CATERING MENU

5820 LANDOVER RD
HYATTSVILLE, MD 20784
240-770-7530

restaurantstation202@gmail.com

APPETIZERS

Per person

Mini Chicken Empanadas with Lemon Aioli	\$5.00
Mini Beef Empanadas with Sriracha Aioli Sauce	\$5.00
Mini Veggies Empanadas with Lemon Aioli	\$5.00
Fire Chicken Wings with Ranch or Blue Cheese	\$6.00
Bacon Wrapped Dates with White Cheddar Cheese	\$8.00
Chef Mini Crab Cakes with Tartar Sauce or Lemon Aioli	\$9.00
Vegetarian Spring Rolls Sweet Hot Chili Sauce	\$3.50
Mini Chicken Quesadillas with Guacamole	\$6.00
Bruschetta with Roasted Peppers Mozzarella	\$7.00
Bruschetta with Tomato, Basil, Serrano Ham	\$9.00
Bruschetta with Avocado Sun-Dried Tomato	\$8.00
Coconut Shrimp with Citrus Mango Sauce	\$9.00
Chicken Satay with Spicy Peanut Sauce	\$8.00
Beef Satay with Ginger Soy Sauce	\$8.00
Jumbo Shrimp with Cocktail Sauce - Marked Price	
Tomato Mozzarella Skewers	\$8.00
Beef meatballs Salsa Verde	\$7.00
Asparagus Wrap Ham Balsamic Vinegar	\$8.00

Cold Platters

Minimum to order 15pp

Fresh Fruit Platter \$8.00 per person

An Assortment of fresh Strawberries, Cantaloupe, Melon, Grapes, Pineapple, Blackberries

Vegetable Crudities \$8.00 per person

Chef Vegetables – Cauliflower, Broccoli, Grilled Asparagus, Carrots served with Blue Cheese & Ranch

Esparagus con Jamon - \$8.00 per Person

Grilled Asparagus Wrapped with Serrano Ham & Drizzled with Balsamic Glaze

Guacamole & Pico de Gallo - \$10.00 per person

Chef House Guacamole & Pico De Gallo served with Corn Chips

Charcuterie Platter - \$18.00 per person

Variety of Cured Meats & Cheese, Nuts, Dried Fruits, Crackers and Spreads

Cheese Platter - \$12.00 per person

Variety Cheeses served with Nuts & Crackers

Cocktail Shrimp Platter- \$ 16.00 per person

Jumbo Shrimp served with Cocktail Sauce & Lemon Wedges

Customize Menus

Plated may apply extra charge for take out

Minimum to order 25pp

Option # 1

\$25 per person

- Select your choice of Chicken with two sides, house salad with dressing, bread & Butter.
- Grilled or Fried Chicken
- Select buffet or Plated

Option #2

\$28.00 per person

- Select your chef selection of Beef with two sides, house salad with dressing, bread & butter.
- Selection : Ny-Strip or Skirt Steak
- Select buffet or Plated

Option #3

\$32.00 per person

- Select your choice of seafood with two sides, house salad with dressing, bread & Butter.
- Selection: Shrimp, Crabmeat or Salmon
- Select buffet or Plated

Option #4

\$23.00 per person

- Select your choice of Vegetarian with two sides, house salad with dressing, bread & Butter.
- Vegetables selection upon request.
- Select buffet or Plated

Hot Buffet or Plated Menus

Plated may apply extra charge for take out

Minimum to order 25pp

Chicken Parmesan

\$22.00 per person

- Boneless Chicken Parmesan served with Penne Pasta, Tomato Sauce, Satay Green Beans, Caesar Salad & Garlic Bread.

Grilled Chicken Mushroom Sauce

\$25.00 per person

- Grilled Chicken Breast with Mushrooms white Sauce served with Rice Pilaf, Satay Green Beans & Peppers, Mixed Green house salad with Balsamic or Ranch Dressing, bread & Butter.

New Orleans Fried Chicken

\$25.00 per person

- Boneless Fried Chicken served with Mashed Potatoes, Collard Greens on a white Wine Butter Sauce, Caesar Salad, Bread & Butter

Fajita your Way

\$28.00 per person

Select choice of Beef or Chicken Fajitas served with Cilantro Rice, Black Beans, Romaine Salad with Ranch & your toppings of Sour Cream, Guacamole & Shredded Cheese. Choice of Flour or Corn Tortilla.

Ropa Vieja

\$28.00 per person

Marinated Shredded Grilled Flank Steak Cooked on a tomato, Pepper & Onions served with Fried Plantains, Black Beans & Rice, Romaine Salad with Ranch dressing.

Lomo de Buey (Filet Mignon)

\$28.00 per person

- Grilled Filet Mignon served with potato gratin & Asparagus on a Red Wine Sauce, Mixed Greens salad with Balsamic dressing, bread & Butter.

Tropical Grilled Salmon

\$32.00 per person

- Grilled Salmon served with Rice Pilaf & Spinach on a lemon Butter Sauce, Mix Green Salad with Balsamic dressing, bread & Butter. Coffee & water included.

Crab Cakes

\$32.00 per person

- Crab Meat served with Quinoa Roasted Peppers, Roasted Brussels Sprouts, Green Beans, Creamy Seafood Sauce, Chef Mix Green Salad with Balsamic dressing, bread & Butter.

Grilled Pork Chop

\$26.00 per person

Marinated Pork Chops served with Mashed Potatoes, Grilled Asparagus, Brown Sauce, Mixed Greens Salad with Balsamic Dressing, bread & Butter

Herb Lamb Chops

\$28.00 per person

- Herb Lamb Chops served with Roasted Brussel Sprouts, Rosemary Potatoes on a Demi-Glace Brown Mushroom Sauce, Mixed Green Salad with Balsamic dressing, bread & Butter.

Quinoa Roasted Vegetables

\$22.00 per person

- Quinoa with Roasted Peppers served with Cauliflower and Asparagus on a Romesco Sauce, Mixed Green Salad with Balsamic dressing, bread & Butter. Coffee & water included

Pastas

All pastas served with House Salad, Bread & Butter

Chicken Alfredo - \$23.00

Spaghetti meat Sauce - \$23.00

Beef Lasagna - \$ 21.00

Desserts

Tres Leches	\$ 9.00
Flan	\$ 9.00
Banana Bread Pudding	\$10.00
Cheese Cake	\$10.00
Chocolate Cake	\$9.00

Wants to Check Restaurant Menu!

Please visit our Website @

<https://Station202.com>

or

Email:

restaurantstation202@gmail.com

Attention: Patricia Martinez