

Action Station Menus



ELEVATE
PHOTOGRAPHY

720.917.4186

www.all-lovecatering.com



Our Custom Built Action Stations are made of Welded Steel & Live Edge Wood. Designed to sit in any location on a 6 foot banquet table, our chefs greet your guests and plate their menu selections to order. With large parties of 300 or more, the wait time is never more than a few minutes. These are best for extended cocktail parties, functions with limited space and budget driven events. We use compostable bamboo plates and cornstarch silverware to keep the event green. All food is made from scratch and executed on site!

Fork Friendly Chef Inspired Station (choose 2)

Braised Beef Short Ribs over Garlic Potatoes

Steelhead Trout over Roasted Vegetable Medley with Lemon Burre Blanc Sauce

Wild Mushroom Lasagna with 5 Hour Marinara, a Touch of Cream, Herbs & Garlic



Mac & Cheese Station

Cheddar & Gouda Sauce with Macaroni Pasta

Spicy Chipotle & Monterrey Cheese Sauce with Rigatoni Pasta

Topping choices of Crumbled Bacon, Green Onions, Roasted Tomatoes, Truffle & Broccoli Bits

Carving Station – 3 Proteins & 2 Sides

Grilled Flank Steak with Elliot's Signature Pesto

Brined Turkey Breast roasted with Herbs, Garlic & Served with Scratch Brown Gravy

12 Hour Herb & Garlic Crusted Prime Rib, slow cooked to medium rare served with

Horseradish Coffee Crusted Pork Loin smothered in a Courvoisier Cream Sauce

Roasted Garlic Mashed Potatoes

Sautéed Vegetable Medley of Squash, Zucchini, Peppers, Onions & Garlic



Vegetarian Station - Choose 3 Items

Stuffed Peppers w/ Quinoa, Nuts, Roasted Tomatoes, Vinegar & Herbs

Vegetable Lasagna with Spicy Marinara & Provolone Cheese

Spicy Caesar Salad with Romaine, Cherry Tomatoes, Croutons & Parmesan Cheese

Sautéed Brussels Sprouts in White Wine, Roasted Garlic & Orange Wedges

Cheese Board with Toasted Bread, Jam & Olive Medley

Cajun Creole Station – Choose 2 Items

Fried Catfish with scratch tartar sauce & pickles

Horseradish & Cheddar Grits with Jumbo Shrimps, Roasted Peppers & Onions

Butter Braised Chicken Maque Choux with Roasted Corn, Crumbled Bacon &

Cherry Tomatoes

Scratch Jambalaya with Chicken, Andouille Sausage & Wild Rice

Slider Station



Cherry Whiskey BBQ Pulled Pork with Cole's Slaw on Pretzel Bun
Fried Boneless Chicken with Siracha Aioli & Spinach on Brioche Bun
Balsamic Grilled Portobello Cap with Elliot's Pesto on Brioche Bun

Upscale BBQ Action Station – Choose 3 Items

Smoked Brisket with Ghostpepper Blueberry BBQ Sauce

Pulled Pork with Cherry Whiskey BBQ Sauce

Cole's Slaw of Shaved Greens, Crumbled Bacon, Creamy Maple Jalapeno Dressing

Scratch Made Potato Salad with Creole Mustard, Mixed Herbs & Eggs

Fresh Corn on the Cob with Clarified Butter

Maple Chipotle Tofu with Onion Marmalade & Green Onion

Artichoke & Spinach Portobello Mushroom



Taco Station

Roasted Pork Carnitas with Tomatillo Guacamole on Grilled Flour Tortilla

Slow Cooked Chicken Tinga with Fire Roasted Salsa on Crispy Corn Tortilla

Vegetarian Calabacitas with Chili Crema & Black Beans on Crispy Corn Tortilla
Cheddar, Sour Cream & Hot Sauce

Pasta Action Station

Penne served with Olive Oil, Chili Flakes, Diced Tomatoes, Garlic & Ricotta

Gnocchi with Elliot's Signature Pesto & Grilled Portobello Mushroom Slices

Penne accompanied with Seasoned Shrimp, Spring Vegetables, Fresh Herbs &
Lemon Cream

Spaghetti Served with 5 Hour Marinara, Parmesan Cheese & Mini Beef Meatballs



Two Chefs founded All Love Catering with high quality food that is always made from scratch, cooked fresh just before service and handled by a seasoned wait staff. Now those 2 chefs have grown a respected team of professionals dedicated to pushing the expectations of what catering can be. Even our Sales Directors bring a background in food & hospitality.

Our goal is to create a personal experience for each client, family member & guest. We are not a huge catering company like our competition as we focus on the details and relationship of our clients. We not only work hard on each event's food and service, but also the aspects of tables, chairs, décor, place settings, bartending and coordination. All of these attributes require a tremendous amount of attention and we limit our bookings to insure no detail is lost.

Should you need more food options just ask your point of contact. We have all prepared all types of menus such as Italian, German, Cajun, French, Indian, Paleo, Gluten Free & Vegan. We are happy to accommodate these requests in order to personalize your moment.

Thank you for your time and the opportunity! ~ All Love Catering