



Stations Menu



Stations Wedding
McKenzie + June 5

Stations have become a very popular way to feed & entertain your guests. Stations work best when you create a dining space that feels like a cocktail lounge. Minimal formal seating, lots of cocktail high tops, and vignettes of seating to create a fun, casual, cocktail party with lots of mingling and movement. Some stations are interactive with a chef while others speak for themselves.

Mc Kenzie had a beautiful outdoor wedding at the Brenton Skate Plaza following a breathtaking ceremony on the family farm in Adel. Guests arrived in Downtown Des Moines and were greeted with Summer Peach Sangria & Fresh Lemonade with Strawberry Puree. Our bartenders served a variety of beers, wines & non-alcoholic drinks. Music by was playing all night.

Floral + Event Design by Maya Boettcher. Photos by Mindy Myers

Espresso Bar

Espresso Bar was also available all night. Our Barista served up our Signature Sweet Cream Cappuccinos, Regular Cappuccinos, Espresso, Iced Coffee, Freshly Brewed Coffee & Decaf Our Professional staff carried beautifully garnished trays with small bites to all of the guests

Passed Appetizers:

Endive, Goat Cheese & Raspberry Boats After Cocktail Hour the Dinner Stations opened! Roasted Tomato Tartlets House-made Buffalo Seasoned Potato Chip Candy Striped Beet & Blue Bites Prairie Breeze & Apple Skewers Shrimp Cocktail and Bloody Mary Shooter

Cheese Display

A beautiful display served on our 8ft butcher block table. A variety of Specialty & Domestic Cheeses garnished with Berries, Grapes, Tomatoes, Pickled Patty Pans, Seasonal Vegetables, Olives, Bread & Crackers



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After Cocktail Hour the Dinner Stations opened!

Bacon Station

Jalapeno Poppers wrapped in Bacon "BLT" Dip • Prosciutto Wrapped Asparagus • Bacon Wrapped Chicken Bites • Candied Bacon • Crostini with Bacon Onion Marmalade & Goat Cheese • Potato Bites with Bacon and Blue Cheese

Macaroni & Cheese Station

House-made Macaroni and Cheese made with your choice of toppings. Fried Jalapenos • Bacon Bread Crumbs • Green Onions • Salsa • Peas • Broccoli • Roasted Chicken • BBQ Pulled Pork • Hot Sauce

Small Plates Carving Station

Our Chef carved the meat and composed a beautiful mini dinner plate! Beef Strip Steak with a Salt Pepper Crust & Mushroom Farro Risotto Or Pork Tenderloin with Summer Succotash & Parsley Garlic Sauce

Fish Tacos

Grilled Cod, Crunchy Cabbage • Lemon Crema • Cilantro • Mango Salsa served in a Flour Tortilla • Chips, Salsa & Hot Sauces

Dessert

A variety of Pies (Pies & Pastries by Lana) were served with House-made Whipped Cream