

Finish your event or reception with a big bang! When the party is in full swing, these late-night snacks and stations will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

| unique dessert stations |

nitro ice cream bar

Signature ice cream blends instantly frozen using liquid nitrogen!
Take your guests' experience to the next level by bringing molecular gastronomy to your event. Our chefs will take your choice of 2 ice cream bases, then add liquid nitrogen and mix to create a smooth and creamy dessert, complete with nitrogen fog and flair!

Choose 2 ice cream bases; examples include:

MINT CHOCOLATE CHIP | COOKIES N' CREAM | PEANUT BUTTER | BUTTER PECAN

STRAWBERRIES + CREAM | TOASTED COCONUT | COOKIE DOUGH

VANILLA BEAN | CHOCOLATE | FRUIT SORBET (VG)

Ice cream sandwich carving station

Frozen torchons of house made vanilla ice cream are presented on a liquid nitrogen chilled griddle and are hand carved into medallions by a chef to fit between guests' choice of fresh baked cookies. Then your guests have the option of adding toppings to personalize their creation.

Choose 3 Cookie Flavors, Including:

**CHOCOLATE CHIP | OATMEAL RAISIN | PEANUT BUTTER | CHOCOLATE
SUGAR COOKIE | WHITE CHOCOLATE MACADAMIA NUT | SNICKERDOODLE**

donut hole flambé

(chef attended action station)

CHOCOLATE GLAZED AND TRADITIONAL GLAZED DONUT HOLES | tossed with a flambéed sauce of rum, vanilla vodka, and brandy, served over guest's choice of

VANILLA OR COFFEE ICE CREAM

bread pudding flambé

(chef attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING

topped with guest's choice of

FLAMBÉED BOURBON SAUCE or WARM WHITE CHOCOLATE SAUCE

new orleans bananas foster flambé

(chef attended action station)

BANANAS FOSTER | bananas sautéed in butter, brown sugar, and banana liqueur
served over
VANILLA ICE CREAM

dessert bites display

Our chef's selected assortment of dessert bites, including a seasonal variety of dessert bars and shooters!

SHOOTERS | chef's perfect blend of chocolate and fruit-based shooters, which may include key lime pie, cheesecake, chocolate peanut butter pie, strawberry shortcake and more!

DONUT HOLES | assorted varieties and flavors

DESSERT BITES | house made dessert bars, cheesecakes and brownies

cheesecake martini bar

Your guests begin with a martini glass of house made cheesecake, then top it with their choice of toppings or sauces (choose six):

CHOPPED REESE'S CUPS | **FRESH SEASONAL BERRIES** | **WHIPPED CREAM** | **CARAMEL SYRUP**

CHOCOLATE CHIPS | **TOFFEE PIECES** | **HOT FUDGE** | **BROWNIE CRUMBLES** | **CRUSHED OREO COOKIES**

or make it a show!

BANANAS FOSTER | fresh cut bananas flambéed with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur

FLAMING STRAWBERRIES | fresh Strawberries flamed with Grand Marnier

dessert tart station

Interactive chef attended station for your guests to design their own dessert creation

START WITH A TART | chocolate and traditional tart shells

FILLINGS | chocolate mousse, lemon curd

TOPPINGS | fresh berries, kiwi, white and dark chocolate shavings, sliced almonds, toasted coconut

| **plated desserts** |

COOKIES + MILK PANNA COTTA | corn flake milk panna cotta, caramel, cookie crisps, chocolate shekels

CHEESECAKE SCOOP | toffee-graham crumble, chocolate sauce

SALTED CARAMEL CRÈME BRULEE | vanilla bean sugar

WARM FRESH BAKED BROWNIE | toffee bark, fresh vanilla bean whipped cream

CHOCOLATE CHIP BREAD PUDDING | white chocolate sauce

SOUTHERN STYLE BREAD PUDDING | bourbon pecan sauce

LEMON CURD | buttered graham crumbs, blackberries and toasted almonds

POACHED PEARS | whipped mascarpone and fall granola (oats, pumpkin seeds, almonds, with cinnamon, allspice, nutmeg)

CARAMELIZED POUND CAKE | macerated strawberries, whipped cream, lime zest

CARROT CAKE | orange liquor and vanilla ice cream

savory late-night snacks | tray passed

Finish your event or wedding reception with a big bang! When the party is in full swing, these late-night snacks will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, sweet roll

BUFFALO CHICKEN SLIDER | buttermilk fried chicken tossed in buffalo sauce, blue cheese aioli, pickled carrot and celery, sweet roll

NY STYLE PIZZA | thin crust, cheese or pepperoni, served on pizzeria style white plates

SOUTHERN FRIED CHICKEN + WAFFLE BITES | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

BUTTERMILK FRIED CHICKEN TENDERS | house made dipping sauces, served in shot glasses

CARNITAS STREET TACO | mexican style braised pork shoulder in pineapple braising reduction, lime-cilantro slaw, pico, flour tortilla

TOMATILLO CHICKEN STREET TACO | braised pulled chicken in tomatillo sauce, , lime-cilantro slaw, pico, flour tortilla

BARBACOA STREET TACOS | slow braised beef, lime-cilantro slaw, pico, cotija cheese, flour tortilla

BUFFALO CAULIFLOWER STREET TACO | avocado crema, black bean puree, flour tortilla (v)

MINI CUBAN SANDWICHES | house mojo roast pork, ham, salami, swiss, pickles, and yellow mustard aioli on fresh baked Cuban bread

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

| savory late-night stations |

nacho bar

TRI COLORED TORTILLA CHIPS

station servers will top the chips with (choose 2 sauces)

SHREDDED CABERNET BRAISED BEEF SHORT RIB | WHITE QUESO | THREE BEAN CHILI
BUFFALO CHICKEN CHEESE SAUCE | GORGONZOLA TRUFFLE CHEESE SAUCE

TOPPINGS | shredded cheese, pickled veg medley (onions, jalapeños, radish, Jicama, peppers + chilies), scallions, guacamole, pico de gallo, sour cream, salsa picante

tater tot bar

CRISPY TATER TOTS

station servers will top your tots with (choose 2 sauces)

SHREDDED CABERNET BRAISED BEEF SHORT RIB | WHITE QUESO | THREE BEAN CHILI
BUFFALO CHICKEN CHEESE SAUCE | GORGONZOLA TRUFFLE CHEESE SAUCE

with an assorted self-serve topping bar

CHOPPED GREEN ONIONS | GARLIC AIOLI | PICO DE GALLO | SOUR CREAM | HOT SAUCE
KETCHUP | SHREDDED CHEESE | CRUMBLLED BACON

duck fat poutine

(chef attended action station)

FRIED POTATO WEDGES | sautéed in duck fat by our station chef

station servers will top your wedges with

SHARP CHEDDAR CHEESE + SHREDDED CABERNET BRAISED BEEF SHORT RIB

with an assorted self-serve topping bar

CHOPPED GREEN ONIONS | GARLIC AIOLI | SPICY CREMA | ADDITIONAL CHEF SELECTED TOPPINGS

gourmet mac-n-cheese bar

(chef attended action station)

Our pasta chef begins with cavatappi corkscrew pasta and mixes it with a rich, elegant cheese sauce and the perfect pairings. Elegantly served from a chafer (no long lines for food!).

choose 2 or 3 selections for your event from our menu or let us create one just for you!

GORGONZOLA TRUFFLE MAC-N-CHEESE | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

THREE CHEESE MAC-N-CHEESE | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

BACON + SHARP CHEDDAR MAC-N-CHEESE | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

SHREDDED SHORT RIB MAC-N-CHEESE | cavatappi pasta, shredded cabernet braised beef short rib, sharp cheddar, asiago

These are just a few ideas. Let us know what sounds great for your crowd – mini tacos, fried mac n cheese, pretzels, grilled cheese, pulled pork sliders, chicken fingers, etc.

Give us a call to create catering excitement at your next event, party or wedding!

Updated August 2019