

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:

**CHOCOLATE MINT CHOCOLATE CHIP | COOKIES N' CREAM | CHOCOLATE PEANUT BUTTER | BUTTER PECAN | PISTACHIO
STRAWBERRIES + CREAM | MAPLE BACON | SMORES | BLUEBERRY CHEESECAKE
VANILLA BEAN | CHOCOLATE | CHEF SELECTED FRUIT SORBET (VG)**

Ice cream sandwich carving station

Frozen torchons of house made **VANILLA ICE CREAM** are presented on a liquid nitrogen chilled griddle, hand carved into medallions by our chef to fit between guests' choice of fresh baked cookies.

Guests then get the option of "rolled" toppings to personalize their creation!

TOPPINGS | MINI CHOCOLATE CHIPS, SPRINKLES, TOFFEE, OREO

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 **VANILLA ICE CREAM**

bread pudding flambé

(chef attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING
topped with **FLAMBÉED BOURBON PECAN CARAMEL 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

An elegant selection of grab n go dessert varieties!

Selections may include:

MINI CANNOLI | PARISIAN FRUIT TARTS | CREAM PUFFS | PETIT FOURS
MACARONS | DESSERT BARS | DECADENT DESSERT SHOOTERS

cheesecake martini bar

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

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

MINI CHOCOLATE CHIPS | TOFFEE PIECES | CHOCOLATE SAUCE | 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, vanilla pastry cream

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

dessert empanadas

choose three of our house made sweet empanadas:

**GUAVA CREAM CHEESE | APPLE PIE | BANANA NUTELLA | BRIE + FRUIT COMPOTE
SEASONAL BERRY + WHITE CHOCOLATE**

served with a selection of accoutrements, such as **cinnamon sugar, powdered sugar, fruit compote, chocolate sauce and dulce de leche**

| plated desserts |

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

NY STYLE CHEESECAKE | macerated berries

SALTED CARAMEL CRÈME BRULEE | vanilla bean sugar

BELGIAN CHOCOLATE CHEESECAKE | served over a plate-painted fruit glaze

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

SOUTHERN STYLE BREAD PUDDING | bourbon pecan caramel and chantilly cream

LEMON CURD | buttered graham crumbs, blackberries and toasted almonds

savory late-night snacks | butler 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

MINI BISTRO BURGER | sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

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

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

PHILLY CHEESESTEAK EGGROLL | shaved bistro steak, provolone, caramelized onions + peppers, smoked ketchup

SHREDDED SHORT RIB + WHITE CHEDDAR GRILLED CHEESE | shredded cabernet braised beef short rib and sharp white cheddar griddled on buttery white bread

SMOKED GOUDA + WHITE CHEDDAR GRILLED CHEESE | sliced smoked gouda and sharp white cheddar griddled on buttery white bread

| savory late-night stations |

nacho bar

TRI COLORED TORTILLA CHIPS

station servers will top the chips with (choose 2)

SHREDDED CABERNET BRAISED BEEF SHORT RIB | QUESO | THREE BEAN CHILI

TOPPINGS | shredded cheese, pickled veg medley, scallions, guacamole, pico de gallo, sour cream, salsa picante, jalapenos

tater tot bar

CRISPY TATER TOTS

with an assorted self-serve topping bar

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

tampa bay “cuban fries”

FRIED POTATO WEDGES | tossed with garlic, oil and salt (vg)(v) gf)

station servers will top your wedges with:

**SLOW ROASTED MOJO PORK | SHREDDED SWISS CHEESE | DICED SALAMI
CHOPPED DILL PICKLES | YELLOW MUSTARD AIOLI | SCALLIONS**

gourmet mac-n-cheese bar

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

toppings bar | optional

**FRIED SHALLOTS | CRISPY GARLIC | PICKLED JALAPENO | SUN DRIED TOMATO
SCALLIONS | CHARRED BROCCOLINI | BACON**

“It’s not a great party without Good Food”

| Updated August 2022 |