

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

PEACH BUTTERMILK | STRAWBERRIES + CREAM | SMORES | BLUEBERRY CHEESECAKE

VANILLA BEAN | 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, CRUSHED OREOS

donut hole flambé

(chef-attended action station)

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

dessert martini bar

HOUSE MADE GLUTEN FREE CHEESECAKE OR CHOCOLATE MOUSSE

TOPPINGS BAR | (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

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**

SAUCE + TOPPINGS BAR

cinnamon sugar | powdered sugar | fruit compote | chocolate sauce | dulce de leche

| plated desserts |

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

NY STYLE CHEESECAKE | seasonal variations

SALTED CARAMEL CRÈME BRULÉE | vanilla bean sugar

CHOCOLATE CAPPUCCINO MOUSSE PIE | toasted hazelnuts, chocolate covered espresso beans, chantilly cream

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, Hawaiian roll

NASHVILLE HOT CHICKEN SLIDER | buttermilk fried Nashville hot chicken, Alabama white bbq, pickled cucumber, Hawaiian 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 SANDWICH | house mojo roast pork, ham, salami, Swiss, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban bread

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

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 (v)

| **savory late-night stations** |

nacho bar

TRI COLORED TORTILLA CHIPS

station servers will top the chips with

SHREDDED CABERNET BRAISED BEEF SHORT RIB and **QUESO**

with an assorted self-serve topping bar

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 | CRUMBLED BACON

tampa bay “cuban fries”

(server-attended station)

FRIED POTATO WEDGES | tossed with garlic and salt

station servers will top your wedges with:

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

(these are all components to a Tampa style Cuban sandwich; fried potatoes are vegan and can be custom topped for dietary restrictions)

gourmet mac-n-cheese bar

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

with an assorted self-serve topping bar

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

soft pretzel stand | grab-n-go

FRESH SOFT PRETZEL | finished with coarse salt

ACCOUTREMENTS | hot beer cheese & traditional yellow mustard

FRESH SOFT PRETZEL BITES | finished with cinnamon sugar

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

| Updated August 2023 |