



# 2025 holiday menu

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designed to make holiday hosting effortless,  
elegant, and delicious



813-241-9500  
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[www.goodfoodtampa.com](http://www.goodfoodtampa.com)

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### | the details |

Below are our menus designed for cocktail style social parties and corporate events during November and December 2025. Give us a call so that we can help create the perfect menu for your event!

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### | full-service events and parties |

Because of the high volume of need for catering in the months of November and December, we carefully curate our favorite dishes into a limited menu in order to keep our quality high and service impeccable.

Please contact us to assist in putting together a customized proposal for your holiday party or event, from these menus. We can take care of food service, bar + beverage, staff, set up + breakdown.

### | the fine print |

- \$5000 minimum for full-service events during November and December 2025, including food, beverage, service and china.
- Payable by cash, credit card or check to "Good Food Events + Catering" Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

### | our contact info |

phone | 813.241.9500

web | [www.goodfoodtampa.com](http://www.goodfoodtampa.com)

email | [events@goodfoodtampa.com](mailto:events@goodfoodtampa.com)

### | curated hors d'œuvres selections |

**DUCK CONFIT FRITTER** | cornbread stuffing, spiced cranberry-orange marmalade

**WILD MUSHROOM TART** | wild mushrooms, fresh herbs, mascarpone and cream cheese (v)

**MINI BEEF WELLINGTON** | tender beef, red wine reduction, mushroom duxelles wrapped in puff pastry

**PIMENTO BISCUIT** | pimento cheese, southern style biscuit, Dr Pepper pepper jelly (v)

**PAN SAUTÉED LUMP CRAB CAKE** | petit crab cake, creole white remoulade

**BABY LAMB CHOP** | roasted garlic oil, fresh herbs and finishing salt (gf)

**BLACK BEAN + BUTTERNUT SQUASH QUESADILLA** | shredded pepperjack cheese & spices (v)

**ROASTED TOMATO "TARTARE"** | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil pesto crostini (v)

**RUM RUNNER SHRIMP** | jumbo shrimp, smoked bacon, pineapple-rum glaze (gf)

**PROSCIUTTO WRAPPED FIG** | black mission figs, herbed goat cheese, crispy prosciutto, balsamic glaze (gf)

**KALE + GOAT CHEESE RISOTTO ARANCINI** | calabrese pepper + roasted red pepper sauce (v)

**ARTICHOKE FLATBREAD** | marinated artichokes, roasted garlic oil, vegan mozzarella, teardrop peppers & fresh thyme (vg)

**SPICED APPLE + BACON SKEWER** | applewood smoked pork belly and fuji apple with a brown sugar cinnamon glaze (gf)

**TASSO CHEDDAR CROQUETTE** | tasso ham, white cheddar cheese, scallion, cider honey drizzle

**HOMESTYLE BEEF MEATBALL** | roasted garlic ricotta, marinara, parsley (gf)

**SAVORY PUMPKIN BISQUE** | brie, white cheddar, pomegranate molasses grilled cheese (v)

**STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA** | steak, creamy blue cheese, sharp cheddar, caramelized red onions

**HAZELNUT PESTO + TOMATO BRUSCHETTA** | classic bruschetta on a toasted hazelnut pesto crostini (vg)

**COCONUT FRIED CHICKEN BITE** | pina colada honey mustard (gf)

**BEEF EMPANADA** | Tampa style beef picadillo, chimichurri crema

**MINI CUBAN SANDWICH** | house mojo roast pork, ham, salami, Swiss cheese, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban bread

### | cocktail party displays |

#### CHEESE + CHARCUTERIE

**IMPORTED + DOMESTIC CHEESES** | our chef's hand selected imported and domestic cheeses  
**CURED MEATS** | house cured + specially selected cured meats  
**ACCOUTREMENTS** | fresh + dried fruits, house pickled vegetables, mustard + preserves, orange blossom honey, Cajun candied pecans, artisan breads, crackers

#### TAMPA TAPAS

mini cuban sandwiches, citrus grilled + chilled shrimp, heart of palm "ceviche", beef empanadas, saffron potato empanadas

#### MEDITERRANEAN MEZZE

classic hummus, baba ghanoush, muhammara, tzatziki, tirosalata, marinated + grilled vegetables, semidried tomatoes, pepperoncini, olives, toasted pita, artisan breads

#### CAPRESE BAR

heirloom tomatoes, cherry tomatoes, heirloom tomato bruschetta, fresh mozzarella slices, mozzarella ciliegine, shaved prosciutto, basil, arugula, EVOO, pesto, balsamic glazes, flavored sea salts

#### RAW BAR

**FRESH SHUCKED OYSTERS** | two selections of either local, east coast or west coast oysters  
**AHI TUNA POKE** | sushi grade ahi tuna, soy marinade, cucumber, sesame, scallions  
**SHRIMP COCKTAIL** | creole poached jumbo shrimp cocktail  
**ACCOUTREMENTS** | saltine crackers, lemon wedges, tabasco, horseradish, traditional cocktail sauce, mignonette

#### THE ULTIMATE GRAZING TABLE

Elevate your cheese + charcuterie experience with a custom-curated grazing table that will be a focal point of your event! Displayed on a table lined with parchment paper, this station is interactive, visually appealing, and full of flavor! Selections may include:

**IMPORTED CHEESES** | manchego, triple creme brie, derby cheddar, parmigiano reggiano,  
**DOMESTIC CHEESES** | smoked gouda, sharp cheddars, goat cheeses  
**CURED MEATS** | salami, prosciutto, bresaola, copa, chorizo, pate  
**JAMS + SPREADS** | seasonal berry jams, assorted mustards  
**ACCOUTREMENTS** | seasonal pickled vegetables, artisan breads + crackers, fresh + dried fruits, Cajun candied pecans, assorted confections

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### | featured dinner stations |

Our food stations are designed for “tapas style” dining and each station presents a carefully composed dish or small plate. Though these suggestions are our most popular, let us know if you have a specific request, as each menu is custom designed and priced for your specific event.

### the butcher's holiday | carving station

[chef-attended carving station]

*pair these live action carved selections with our featured holiday side dishes  
for a fun and festive dinner*

#### CHOOSE ONE OR TWO:

**TOMAHAWK STEAK** | bone in, house seasoned, choice of sauce

**HONEY GLAZED HAM** | sorghum Dijon mustard sauce

**CIDER BRINED TURKEY BREAST** | spiced cranberry sauce

**SMOKED PORK BELLY** | 24-hour sous vide, ginger beer glazed

**RACK OF LAMB** | rosemary garlic crust, classic bordelaise

**PORCHETTA** | roasted garlic cabernet reduction

**ITALIAN BRACIOLE** | sirloin flap, gf breadcrumb, pecorino + romano blend, pine nuts, tomato sauce

### pig + pickle station

guests can help themselves to a delicious assortment of house cured bacon and smoked sausages elegantly displayed on large sizzling griddles

**CURATED BACON BAR** | traditional hardwood smoked bacon, maple-chipotle bacon

**PORK BELLY RILLONS** | honey-bourbon BBQ sauce

**SLICED SMOKED PORK SAUSAGE** and **ANDOUILLE SAUSAGE**

**MUSTARDS + HOUSE MADE PICKLES**

-Station style dinner selections continued on next page-

### pasta creation station

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef!

#### CHOOSE TWO OR THREE FOR YOUR EVENT

**DUCK CONFIT CAVATELLI** | oyster mushrooms, peas, roasted garlic cream sauce

**LOBSTER MAC-N-CHEESE** | cold water lobster, gruyere, sharp white cheddar cheese

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

**BUTTERNUT SQUASH GNOCCHI** | kale, brown butter sauce, crispy sage, pine nuts

**SHRIMP ROBAN** | shell pasta, spicy cajun cream sauce, chopped green onion

**CHICKEN PENNE** | charred asparagus tips, caramelized onions, parmesan, wild mushroom, marsala cream sauce

### seasonal small plates | grab + go!

This attended station gives your guests a choice of signature composed dishes, plated continuously by our station servers + chefs.

#### CHOOSE TWO OR THREE FOR YOUR EVENT

**CABERNET BRAISED BEEF SHORT RIB** | beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace, served with  
**CARAMELIZED ONION MASHED POTATOES** (gf)

**PORK BELLY RILLONS** | cubes of smoked pork belly tossed in spiced cranberry sauce, pickled mustard seeds, served over **SWEET POTATO + BUTTERNUT SQUASH MASH** (gf)

**CHICKEN CACCIATORE** | braised chicken thighs in a rich sauce of tomatoes and aromatics with kalamata olives, fresh thyme and rosemary, served over **CREAMY PARMESAN POLENTA** (gf)

**"CHARLESTON STYLE" SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served over **WHITE CHEDDAR GRITS** (gf)

**EGGPLANT ETOUFFEE** | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions, served with **WHITE RICE** (gf, vg)

-station style dinner selections continued on next page-

### taco bowl

proteins (choose two) | **CARNE ASADA, TACO BEEF, BARBACOA, CARNITAS, TOMATILLO CHICKEN, \*GRILLED POBLANO CHICKEN, \* CHILI ROASTED CAULIFLOWER\***

bases | cilantro rice, flour tortillas

beans (choose one) | black or refried

toppings (choose five) | cotija cheese, citrus lime slaw, cilantro, guacamole, pico de gallo, limes, salsa picante, pickled veg medley

sauces | cilantro chimi crema + chipotle crema

### fresh bowl

proteins (choose two) | **BLACKENED CHICKEN, CHURRASCO STEAK, THAI SHRIMP**

bases (choose two) | jasmine rice, sweet potato noodle salad, super greens

vegetables | sesame broccoli, teriyaki mushrooms

toppings | kimchi, scallions, toasted garlic, fried onions

sauces | sriracha coconut, dijon vinaigrette, cilantro chimichurri

### | featured buffet style dinner selections |

#### | main dishes |

**ROASTED BEEF TENDERLOIN** | house seasoned, hand carved, pumpkin ale demi (gf)

**GRILLED BISTRO STEAK** | 24-hour marinated beef shoulder tender, house seasoned, classic bordelaise (gf)

**CABERNET BRAISED BEEF SHORT RIB** | beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace

**FRENCH ONION ROASTED CHICKEN** | pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere (gf)

**CHICKEN CACCIATORE** | braised chicken thighs in a rich sauce of tomatoes and aromatics with kalamata olives, fresh thyme and rosemary

**TUSCAN CHICKEN** | stuffed with goat cheese, sundried tomato, lemon basil beurre blanc

**PORK BELLY RILLONS** | cubes of smoked pork belly tossed in spiced cranberry sauce, pickled mustard seeds

**PAN SEARED SALMON** | creole remoulade + gf panko crusted

**"CHARLESTON STYLE" SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served with **WHITE CHEDDAR GRITS** (gf)

**EGGPLANT ETOUFFEE** | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions, served with **WHITE RICE** (gf, vg)

### | side dishes + vegetables |

**LOBSTER MAC-N-CHEESE** | cavatappi pasta, Atlantic lobster, gruyere, lemon crispy shallot breadcrumb topping

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

**CORN SOUFFLE** | creamed corn, roasted corn, baked until golden brown (gf, v)

**ROASTED FINGERLING POTATOES** | tossed with oil, cracked pepper, kosher salt + fresh herbs (gf, vg)

**SWEET POTATO AND BUTTERNUT SQUASH MASH** | savory rustic style (v, gf)

**ROASTED BROCCOLINI** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

### **SLOW ROASTED ROOT VEGETABLES**

**HOLIDAY BRUSSELS SPROUTS** | miso ginger roasted brussels, toasted hazelnuts, orange zest (gf, vg)

### | salads |

**SIGNATURE ARTISAN SALAD** | chopped artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette

**PORT POACHED PEAR + GOAT CHEESE SALAD** | artisan greens, arugula, spiced port poached pears, toasted walnuts, crumbled goat cheese, shaved red onion, cider vinaigrette (gf, v)

**SEASONAL HOLIDAY SALAD** | chopped artisan greens, baby kale, roasted butternut squash, dried cranberries, pumpkin spiced pepitas, ricotta salata, maple sage vinaigrette (gf, v)

### | unique dessert stations |

#### 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**

#### 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:

**DARK CHOCOLATE CANDY CANE | COOKIES N' CREAM | HOT COCOA + MARSHMALLOW | PECAN PIE**  
**VANILLA BEAN | PEPPERMINT CANDY CANE | SMORES | EGGNOG**  
**PUMPKIN PIE SORBET (VG) | 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**

#### hot cocoa affogatto bar

(server attended action station)

**HOUSEMADE VANILLA GELATO** | topped with a guest choice of **HOT COCOA** or **ESPRESSO** and a selection of gourmet accoutrements including whipped cream, crushed peppermint, mini marshmallows, cinnamon sticks, chocolate and caramel syrups

**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**

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## | bar + beverage packages |

**\*\* We are licensed by the State of Florida (license BEV3910893) and fully insured \*\***

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar+ beverage team but let us know if you would like a fully customized experience.

### **CRAFT COCKTAIL BAR**

**SPIRITS** | Belvedere Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Pyrat XO Rum, Glenlivet Single Malt Scotch, Tequila Ocho Blanco

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**TWO CUSTOM CRAFT COCKTAILS** | from our list, or custom created for you

**BEER** | three premium or local/craft and one domestic (four total)

**WINE** | four wine selections from our entire list

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### **TOP SHELF BAR**

**SPIRITS** | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco Tequila

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**BEER** | three selections from premium, import or domestic  
[add a local or craft beer for an additional \$3 per guest]

**WINE** | three wine selections from our entire list

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### **PREMIUM BAR**

**SPIRITS** | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**BEER** | two selections from premium, import or domestic  
[add a local or craft beer for an additional \$3 per guest]

**WINE** | two selections from our premium list

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### BEER + WINE BAR

**BEER** | one domestic and two premium or import  
[add a local or craft beer for an additional \$3 per guest]

**WINE** | four selections from our premium list

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### NON-ALCOHOLIC “SOFT” BAR

*\*available on a limited basis, depending on venue and local regulations\**

**All liquor, wine and beer to be provided by client**

### ALL FULL LIQUOR BAR PACKAGES INCLUDE THE FOLLOWING:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water  
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice  
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt  
Olives, Cherries, Limes, Lemons, Oranges  
Clear plastic cups, ice, beverage napkins, bamboo skewers  
Good Food Creations LLC liquor liability insurance

## | popular additions |

### JUMBO SQUARE ICE CUBES

**FLAVORED HOUSE MADE SIMPLE SYRUPS** | strawberry, blackberry, blueberry, mint, citrus, rosemary

**CHEFS TOUCHES** | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

### SPECIALTY BITTERS

**SODAS AND MIXERS** | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos Flavored Sodas, Topo Chico Sparkling Mineral Water

**LIQUEURS AND CORDIALS** | Pimm’s, Campari, Herbsaint, Aperol, Bailey’s, Kahlua, Frangelico, Amaretto,

### CHAMPAGNE TOAST FOR YOUR GUESTS

**SIGNATURE COCKTAILS** | Designed by us, or inspired by you

**NON-ALCOHOLIC BEER** | Heineken 0.0, Lagunitas IPNA, Athletic Brewing

### | beer selections |

#### domestic and premium

**DOMESTIC** | Bud Light, Michelob Ultra, Miller Lite, Yuengling

**PREMIUM** | Sierra Nevada Pale Ale

**IMPORT** | Corona, Modelo Especial, Peroni, Stella Artois

#### local and craft selections

**FLORIDA AVENUE** | Dead Parrot Light Lager, FL IPA, Blueberry Wheat, Luminescence Hazy IPA

**CIGAR CITY** | Jai Alai IPA, Guyabera Pale Ale

**COPPERTAIL** | Free Dive IPA

**MOTORWORKS** | Adoptable Golden Lager, V-Twin Vienna Lager

**PERSIMMON HOLLOW** | Daytona Dirty Blonde Ale

### | wine selections |

#### premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA

Angeline Pinot Noir, CA

Belvino Pinot Grigio, Italy

Muirwood Chardonnay, CA

Mato Bay Sauvignon Blanc, Marlborough, New Zealand

Clean Slate Riesling (Dry), Germany

La Belle Angele Rose, France

#### top shelf and craft bar wine selections

##### REDS

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR

Hall Ranch Cabernet Sauvignon, Paso Robles CA

Luc Pirlet Merlot, France

##### WHITES + ROSE

Samuel Robert Pinot Gris, Willamette Valley, OR

Armani Pinot Grigio Valdadige, Italy

Olema Chardonnay, CA

King Maui Sauvignon Blanc, Marlborough NZ

Dr Heidemanns Riesling (Off-Dry), Germany

Clean Slate Riesling (Dry), Germany

Guy Mousset Cotes du Rhone Rose, France

### | holiday craft cocktail menu inspiration |

**SAINT NICK SOUR** | bourbon, fresh lemon juice, egg white, topped with an elegant float of red wine and black cherry.

**ROCKEFELLER CENTER** | earl grey-infused vodka, rosemary-infused simple syrup, lemon juice, a dash of cranberry juice, topped with a rosemary sprig, frozen cranberries and a half-sugar rim.

**BLITZEN BLISS** | coconut rum, Crème de Cacao, Coco Real syrup, topped with coconut shavings and sugar rim.

**FIREPLACE VIBES** | mulled red wine with cinnamon, herbs and spices, topped with orange zest and a cinnamon stick. Served cold.

**CHAI NOT?** | dealer's choice (bourbon or vodka), chai-infused simple syrup, lemon juice, topped with nutmeg shavings & star anise.

**GOOD OL' FASHIONED HOLIDAY** | whiskey (your choice bourbon/blend/rye), brown sugar butter simple syrup, aromatic bitters, topped with dehydrated orange slice.

**MANHATTAN ON 34TH STREET** | rye whiskey, amaro, plum bitters, angostura bitters, garnished with an orange swath.

**AUTUMN ROCKIN'** | blanco tequila, pomegranate juice, fresh lime juice, citrus liqueur, garnished with dehydrated lime and 3 pomegranate seeds.

### | zero proof beverage stations |

#### **INFUSED WATER STATION**

Guests are able to help themselves to a refreshing infused water bar!  
Served from our elegant beverage decanters, flavor combination examples include:  
Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber, Grapefruit/Rosemary  
-Please call for pricing-

#### **SOUTHERN BEVERAGE STATION**

Guests are able to help themselves to a selection of delicious and refreshing drinks!  
Served from our elegant beverage decanters  
Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water  
-Please call for pricing-

#### **CLASSIC COFFEE BAR**

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!  
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups  
**Optional addition:** Hot Water with assorted tea bags  
-Please call for pricing-

#### **“THE WORKS” COFFEE BAR**

Guests are able to help themselves, whenever the caffeine need strikes!  
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, biscotti, chocolate shavings, flavored syrups, whipped cream, pirolines and to-go Coffee Cups  
-Please call for pricing-

#### **HOT CHOCOLATE STATION**

On chilly nights, or when the season is right, guests can help themselves to this tasty treat!  
Served from our beautiful signature hand hammered coffee urns: house-made hot chocolate, butterscotch and chocolate chips, whipped cream, sprinkles, mini marshmallows, Irish coffee mugs, and to-go coffee cups  
-Please call for pricing-

#### **GOURMET ESPRESSO CART**

Guests can choose from a variety of made-to-order specialty espresso drinks, coffees, gourmet hot chocolate and more!  
Your professional barista will serve made-to-order gourmet drinks from a specialty coffee cart: espresso, coffee (hot or iced), hot chocolate, variety of flavored syrups, assorted sweeteners, sugar swizzle sticks, whipped cream, Irish coffee mugs, to-go coffee cups  
-Please call for availability + pricing-

and to all a good food event...