



Creation Stations

Want a fun, entertaining food creation for your guests? Try one of our Creation Stations! Let your guests get in on the action and create their own masterpiece. Prices listed are per person, based on a 30-person minimum.

Pasta Bar Extravaganza \$14.99

4 kinds of pasta, Alfredo, Beef Marinara, Marinara and Roasted Pepper and over 15 toppings featuring grilled chicken, Italian sausage, roasted peppers, mushrooms, fresh vegetables and more. Once your guests have made their selections our chef attendants will toss everything together right before their eyes and serve each dish hot off the skillet.

Add Caesar or Tossed Garden Salad for \$3.00

Add Garlic Bread Sticks for \$1.50 per person

Sliders \$7.00

Choose 3

Angus Beef with American cheese and grilled onions

BBQ Pork with house coleslaw

Huli Huli Chicken with grilled pineapple

Philly Cheese Steak with Provolone

Teriyaki Chicken with grilled pineapple

Meatball Marinara with Parmesan cheese

Seared Salmon with capers and lemon-dill aioli (additional charge based on market price)

Shrimp PO' Boys with tangy remoulade sauce (additional charge based on market price)

Quesadilla Bar \$9.00

Choose 2 Meats

Flour Tortillas, Chipotle Chicken, Spicy Shredded Beef, Carnitas' Pork, Black Beans, Spanish Rice, Green Chiles, and Cheddar Jack cheese. Served with house fire-roasted salsa, sour cream and guacamole

Fajita Bar \$12.99

Flour Tortillas, Fajita Steak and Chicken, grilled onions and peppers, Black Beans and Spanish Rice.

Served with fresh limes and cilantro, house fire-roasted salsa, cheese, chipotle sour cream, and guacamole

Asian Stir Fry \$11.99 Choose 2 meats

Asian Stir Fry Beef, Pork or Chicken, White Rice, Brown Rice,
Noodles, Stir Fry Vegetables, Teriyaki Sauce, Plum Sauce and Hoisin Sauce

Grilled Cheese \$7.00

Choose 3

Caprese with Tomato, Fresh Mozzarella and Basil

Bacon with Tomato and Cheddar

Turkey with Provolone and Pesto

Ham with Avocado and Pepper jack

Mediterranean with Roasted zucchini, peppers, Monterrey jack

Ruben with Pastrami, Swiss, sourcrout and house made aioli

Traditional Grilled Cheese with Cheddar or American

Grilled Spinach and Artichoke with mozzarella and asiago cheese

* For more sandwich choices or customized options please ask your event coordinator*

** See our Sweet Grilled Cheese under the Sweet Stations

Mashed Potato Martinis \$9.50

Classic country-style mashed potatoes served with the following toppings:

Beef stroganoff, steamed broccoli w/cheddar cheese, butter, sour cream, bacon, green onions and
shredded cheese, Diced tomatoes Served in a martini glass

Baked Potato Bar \$8.99

Jumbo Baked Russet Potatoes served with the following toppings:

Chili, steamed broccoli, cheddar cheese, crumbled bacon, sour cream, butter and green onions.

Small Bite Stations

Our Small Bite Stations are perfect as appetizers, reception and cocktail menus
or Just Because!

Salsa Bar \$6.95

Choose 3

Tortilla chips, Corn Salsa, Guacamole, Tomatillo Salsa and Mango Salsa, Fire Roasted Salsa

Avocado Guacamole Bar \$6.25

Fresh Ripe Avocado halves, Diced Tomatoes and onions, bacon and diced jicama, fresh Cilantro, Cotija cheese, black beans, fresh cut limes, Kosher Salt and Black Pepper. Eat the avocado right from the skin or have one of our chefs create your favorite guacamole for you. Served w/ tortilla chips. Pairs well with the salsa bar

Tuscan Bruschetta Bar \$6.00

Caprese Bruschetta, Mushroom Artichoke Bruschetta, Olive Tapenade Bruschetta. All served with Garlic Toasted Baguettes and Seasoned Pita Chips.

Salad Shakers \$5.00

We make it and you shake it! Try one of these favorites: Choose 3

Strawberry Spinach- Baby spinach, Toasted Pecans, Mozzarella cheese, poppy seeds and fresh strawberries, shake with raspberry vinaigrette dressing

Caesar - Fresh Chopped Romaine, bell peppers, shredded Parmesan cheese, dried cranberries Caesar dressing and homemade croutons

Spinach Salad - Spinach, Mixed Greens, bacon, Swiss cheese, dried cranberries, toasted almonds and homemade poppy seed dressing

Italian Pasta Vegetable - Penne pasta, Olives, Broccoli florets, cauliflower, diced bell peppers and diced onions shake with Italian dressing

Tossed Garden - Sliced cucumbers, tomatoes, black olives, shake with dressing choice House Ranch or Sun-dried Tomato Basil

Chicken Wings \$6.00

Hot and fall off the bone chicken wings, choose 3 glazes, BBQ, Teriyaki, Sweet n Sour, Hot and Spicy, Sriracha, Buffalo or dry rubs Italian, Supreme, Smokey Mesquite Choose 3 dipping sauces Ranch, Chipotle, Blue Cheese, Served w/ fresh celery

Soup Shooters \$6.00

Choose 2

Tomato Bisque w/ mini grilled cheese and fresh basil .

Broccoli Cheese w/ crouton and shredded cheese

Southwest Soup w/ Chipotle and cheese quesadilla wedge and fresh cilantro sour cream

Savory Crepes \$7.95

Our savory crepes are cooked to order right before your eyes! Guests can create their own custom dish

using all of the following savory ingredients:

Diced Ham, Grilled Chicken, Spinach, Roasted bell peppers, roasted zucchini, mozzarella cheese and a rich Marsala sauce

*The possibilities are endless with our crepe station, if you want a topping that is not listed just ask

Sweet tooth Stations

Our Sweet tooth Stations are the perfect ending to any special event and will leave your guests with something extra special to remember!

Sweet Crepes \$7.00

Crepes are cooked to order right before your eyes! Guests can create their own custom dish using all of the following toppings and fillings: Mixed Berries, Cinnamon and Sugar, Bananas, hazelnut spread, whipped cream, homemade chocolate and caramel sauce

Ice Cream Sundae Bar \$6.00

Vanilla ice Cream with homemade chocolate and caramel topping, Chocolate candy bites, nuts, sprinkles, maraschino cherries, and fresh whipped cream.

Cookie Ice Cream Sandwiches \$5.50

Fresh baked cookies with a scoop of premium ice cream, rolled in nuts, sprinkles or mini chocolate chips.

Grilled Fruit and Cake Kabobs \$5.10

Grilled over our indoor fire pit. Skewered Fresh Strawberries, pineapple, and nectarines, Cubed pound cake brushed w/ apricot glaze. Garnished with choice of Warm Caramel and Hot fudge Sauce, Coconut and

Toasted Almonds.

S'mores \$5.00

Peanut butter cups, chocolate bars, marshmallows and graham crackers. Roasted over our indoor fire pit.

Sweet Grilled Cheese \$7.00

Choose 2

Baked Apple: Apples and Cinnamon on Raisin Cinnamon Bread

Dulce De Leche: Mascarpone and dulce de leche on a glazed donut

Cherry Pie: Sweet Cherries and Sweetened cream cheese on a Croissant

Strawberry Hazelnut: Strawberries and Hazelnut spread on a glazed donut

Banana Hazelnut: Bananas and Hazelnut spread on a sweet croissant

Breakfast Creations

Yogurt Parfait \$4.00

Vanilla and Strawberry Yogurt, Granola, Toasted Almonds, Fresh Berries, Fresh Fruit, Toasted Coconut
Dried Cranberries, Raisins

Made to order Omelets \$11.00

Farm Fresh Eggs, diced ham, Bacon, Sausage, Onions, Peppers, mushrooms, Mozzarella, diced tomatoes
cheddar jack cheese, spinach, Fresh Salsa, and a creamy mushroom dubonnet

Oatmeal Bar \$3.50

Oatmeal, fresh berries, milk, brown sugar, cinnamon

Beverage Creations

Hot Chocolate Bar \$3.50

Hot Chocolate Bar: Rich Milk Chocolate cocoa or Smooth White Chocolate served with mini
marshmallows, chopped Andes mints, chocolate chips, cinnamon, whip cream, and raspberry, hazelnut
and peppermint syrups.

Italian Soda \$4.20

Flavored gourmet syrups, fresh cream and topped with whipped cream and marcino cherry