

## CLASSIC COMFORT STATIONS

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*Perfectly Paired Stations for Noshing at Your Leisure*

### **Eat Your Veggies!**

**BUILD YOUR OWN PERFECT SALAD** — Start with Baby Greens or Chopped Romaine and a wide variety of delicious ingredients including: Diced Tomatoes, Sliced Cucumbers, Shredded Carrots, Shaved Red Onion, Chickpeas, Cheddar Cheese, Parmesan Cheese

Italian Balsamic, Housemade Ranch

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### **Gourmet Flatbread Pizzas**

**CLASSIC CURED PEPPERONI** — Roasted Tomato Sauce, Fresh Mozzarella Cheese

**SIGNATURE CAPRESE** — Roasted Tomato Sauce, Sliced Roma Tomatoes, Fresh Basil, Olive Oil, Sea Salt, Cracked Pepper, Sliced Mozzarella, drizzled with Balsamic

Top with Grated Parmesan Cheese and Chili Flakes

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### **Adult Mac & Cheese Bar**

**CREAMY THREE CHEESE MACARONI & CHEESE** — Choose Your Favorite Toppings: Toasted Herbed Buttered Bread Crumbs, Bacon Bits, Roasted Green Chilies, Pesto, Sun Dried Tomatoes, Andouille Sausage

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### **Savory Skewers**

**LEMON PARMESAN CHICKEN SKEWER** — Roasted Garlic Dip

**GRILLED BEEF TENDERLOIN SKEWER** — Blue Cheese Aioli

**ROSEMARY GRILLED SHRIMP** — Seasonal Citrus Salsa

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## GOURMET MINGLING STATIONS *(Page 1 of 2)*

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### Hand Pass Hors D'oeuvres

**CLASSIC CAPRESE** — Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Sea Salt and Cracked Pepper Served on Olive Oil Dusted Crostini

**LEMON PARMESAN CHICKEN SKEWER** — Roasted Garlic Dip

**ROSEMARY SCENTED SHRIMP SKEWER** — Seasonal Citrus Salsa

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### Stations! Stations! Stations!

*Large impactful stations designed to display seasonal and local bites. Your guests will interact with chefs and won't leave hungry!*

### MODERN HANGING SALAD WALL

Individual vessels of salad suspended from a one-of-a-kind wall structure.

**FARM-TO-TABLE SALAD** — Cider Roasted Apples, Radish, Seasonal Squash, Brussels Sprouts, Campari Tomatoes Drizzled with Apple Sage Dressing, dusted with Pecorino Romano on a bed of Purple and White Kale

### CHEF BAR

Small plates made to order by uniformed chefs. A complete meal presentation on one small plate.

**MOLECULAR GASTRONOMY SMALL PLATE** — Porcini Crusted Roasted Beef Wellington Small Plate Topped with a "Strip" of Red Wine Sauce Served with Horseradish Foam and Blue Cheese Snow and Peruvian Potatoes

**LIME ZESTED SHRIMP** — Chipotle and Brown Sugar Grilled Sweet Potatoes Roasted Corn, Poblano Cream

**ORANGE & FETA LAMB SKEWER** — Floating over Moroccan Cauliflower Bisque

*(Continued)*

### **Decadent Dessert Stations**

*Check out the SHOW!*

**FLAMING DONUTS** — Start with a homestyle donut and watch our chefs light it on fire! Top it off with a scoop of Vanilla Bean Gelato and our Housemade Salted Caramel Sauce

**ROAMING LOCAL CACTI, FLORA & SUCCULENT GARDEN** — No one will believe this is EDIBLE! Marshmallow Mushrooms, Potted Succulents and Mossy “Cakes” served with Chocolate Rocks and Cotton Candy Trees

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### **Beverages**

**ROLLING COFFEE CARTS** — Decaffeinated and regular coffee offered with cream and French sugar cubes

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