



### *Specialty Beverage Stations*

#### Lemonade Bar

Glass beverage dispensers filled with: Strawberry Lemonade, Raspberry Lemonade, Georgia Peach Lemonade, Watermelon Mint, Strawberry Pineapple, Mango Lemonade. Fresh lemon garnish in every dispenser.

#### Handcrafted Soda Station

Indulge in a variety of flavors, each carefully crafted using high-quality ingredients and creative combinations. Our sodas are made with natural sweeteners and real fruit extracts, ensuring a vibrant and authentic taste. Watch as our skilled soda artisans mix and pour your soda right before your eyes, adding a touch of theater and excitement to your beverage experience. Our handcrafted soda station is the perfect addition to any event. It offers a refreshing and nostalgic alternative to traditional beverages, allowing your guests to enjoy a unique and memorable soda experience.

#### Mixed Hydration Station

Flavored Infused Water, Fresh Squeezed Lemonade, & Sun Brewed Iced Tea

#### Hot Cocoa Cart

Beyond just serving hot chocolate, we set up an interactive bar where guests can customize their drinks.

Choose from a range of toppings, including whipped cream, marshmallows, sprinkles, and chocolate shavings, allowing everyone to craft their personal cocoa masterpiece.

Choose from classic options like creamy milk chocolate, smooth dark chocolate, or heavenly white chocolate.

We offer unique flavors such as mint, caramel, or even spicy chili-infused cocoa.

#### Champagne Cart

Make every toast an unforgettable experience and guarantee your guests go home with treasured memories of your special day. Can be paired with a bartender for serving.

#### Apple Cider Bar

Our cider bar is the perfect addition to any event. It's a delightful way to bring people together, create lasting memories, and savor the flavors of the season. Cider bar is available for events of all sizes and can be tailored to your specific needs.

Classic Apple Cider, Hard Cider, & Hot Cider. Garnished with Cinnamon Sticks, Sliced Apples and Oranges, Caramel & Chocolate Syrups. Add optional Cider Donuts.

#### Wine Cart

Provide a stunning focal point that will impress your guests and create a memorable atmosphere. Our wine cart is beautifully designed, with sleek lines and a sophisticated presentation that will enhance the overall aesthetic of your event. Can be paired with a bartender for serving.

#### Mimosa Bar

Start with chilled, bubbly champagne or sparkling wine. Then, let your creativity soar as you choose from an assortment of fresh fruit juices.

From classic orange juice to vibrant options like pineapple, cranberry, or even pomegranate, the possibilities are endless.

Choose from a selection of fresh fruits, syrups, and let your guests mix and match to create their perfect mimosa.

#### Mocktail Shooter Station

Enjoy a burst of flavor and fun without the alcohol!

Sip on a zesty citrus mocktail, a refreshing cucumber and mint cooler, or a tantalizing berry medley – the choice is yours! Each shooter is carefully garnished with fresh herbs, or a sprinkle of colorful fruit, adding a touch of visual appeal to your mocktail experience. Our mocktails allow your guests to enjoy a delightful and sophisticated beverage experience, without compromising on taste or style.

### *Appetizer Stations*

#### Slider Station

Our slider station can be customized to suit your event's specific needs and preferences.

Our signature options include: plain meatballs, meatball in sauce, eggplant meatballs (vegetarian option), wood fired sausage pepper and onions (cooked in beer), porchetta, traditional pulled pork, BBQ pulled pork, shrimp po' boy slider options.

#### Chip and Dip Board

Choose from a variety of specialty chips and crackers. Served with a variety of homemade dips and spreads. Options include: Salsas, guacamole, hummus varieties, dips, or specialty cheese balls.

#### Wings Bar

Our wood-fired wings are cooked to perfection, resulting in juicy, tender meat with a deliciously crispy exterior.

Choose from classic buffalo, tangy barbecue, teriyaki, dry rubbed, garlic and olive oil, honey mustard, lemon pepper or plain.

We also offer an array of dipping sauces to choose from: Ranch, Blue Cheese, Honey Mustard, Barbecue Sauce, Buffalo Sauce, Teriyaki Glaze, Sweet Chili Sauce, Garlic Parmesan, Sriracha Mayo, and Garlic Aioli. Let us build your perfect wings bar.

#### Crostini Bar

Our delectable crostini bar, where you can savor a variety of mouthwatering flavors on perfectly toasted crostini. Our crostini creations are carefully crafted to offer a delightful combination of flavors and a feast for the senses.

Choose from:

bruschetta, creamy goat cheese with fig jam and a drizzle of honey, smoked salmon with dill cream cheese, prosciutto with melon and balsamic glaze, or roasted vegetables with herbed ricotta, nutella and fresh berries, or ricotta and honey.

#### Cold Skewer Station

Antipasto, Melon & Prosciutto, Reuben Pickle Bites, Fruit Skewers,  
Each skewer option at the station is beautifully arranged on a display board, making it easy for guests to choose their favorites.

Options include:

Caprese

Antipasto

Melon & Prosciutto

Reuben Bites

Fruit. Yogurt dipping included.

#### Hot Skewer Station

( Open Fire Cooking Experience) A unique and interactive culinary experience. The open fire cooking experience adds an element of excitement.

Options include:

Teriyaki Chicken

Spicy Peanut Chicken

Cilantro Lime Chicken

Grilled Garlic Mushroom

Grilled Steak and Peach

Chimichurri Beef

Spicy Honey Glazed Pork

Coconut Lime Shrimp

Mediterranean Grilled Vegetable

Pairs well with a variety of dipping sauces, such as garlic butter, tangy aioli, or zesty cocktail sauce.

#### Stuffed Mushrooms

Our stuffed mushrooms feature plump and tender mushroom caps filled with a delectable mixture of breadcrumbs, cheese, herbs, and spices. The combination of flavors creates a savory and satisfying appetizer that will leave your guests wanting more.

#### Rice Balls

Toasted risotto sauteed in white wine and homemade stock. Made with fresh parsley, fresh mozzarella, and freshly shaved parmesan. Stuffed with fresh mozzarella and meat sauce. Coated in seasoned breadcrumbs and fried to golden perfection.

#### Deviled Eggs

Our stuffed mushrooms feature plump and tender mushroom caps filled with a delectable mixture of breadcrumbs, cheese, herbs, and spices. The combination of flavors creates a savory and satisfying appetizer that will leave your guests wanting more.

#### 'Nduja Stuffed Clams

Stuffed with a mixture of 'Nduja breadcrumbs, garlic and herbs.

#### Bacon Wrapped Jumbo Shrimp

Large Jumbo Shrimp seasoned to perfection and then wrapped in strips of bacon.

#### Shrimp Cocktail

Chilled cooked shrimp served with a tangy and flavorful cocktail sauce.

#### Crab Cakes

Made from fresh crab meat, breadcrumbs, fresh seasonings and herbs.

### *Interactive Protein Stations*

#### Smash Burgers

We believe that burgers should be a culinary experience that leaves you craving more. Our smash burger station offers a unique twist on the classic burger, creating a delicious and unforgettable experience. Watch as our skilled chefs expertly smash and sear each patty on a hot griddle, creating a thin and crispy exterior while locking in the juicy goodness. Our smash burger station includes classic options like lettuce, tomato, onion and american cheese. Ketchup, mustard and mayonnaise is provided.

Additional options include caramelized onions, sautéed mushrooms, or crispy wood fired bacon.

Optional cheeses include aged cheddar, Gouda, Swiss, fresh mozzarella and blue cheese.

Optional sauces include tangy bbq, zesty mayo, garlic aioli, or a spicy sriracha.

#### Pulled Pork Station

With its melt-in-your-mouth texture and delicious flavor, our pulled pork station is the perfect choice for your next event. Complete with a variety of roll options to choose from (ask about gluten free options).

Our pulled pork can be topped with our homemade BBQ sauce or served plain.

Top with our homemade coleslaw, pickles, sliced onions, jalapenos, or hot sauce.

#### Mini Lobster Rolls

Our Mini Lobster Roll Station is a luxurious and indulgent option that is sure to impress your guests. The combination of fresh lobster meat, flavorful fillings, and customizable options will create a memorable and delicious experience.

#### Fresh Mozzarella

Our Fresh Mozzarella Station, a delightful and interactive addition to your event that will bring the flavors of Italy to life. Our Fresh Mozzarella Station offers guests the opportunity to witness the art of mozzarella-making and enjoy the creamy, delicate cheese at its freshest.

### *Salad Stations*

## Olive Bar

Our olive bar provides a unique and interactive experience for your guests, allowing them to indulge in a variety of delicious olives and accompanying ingredients.

Olive selections include: Kalamata, green, black, or stuffed olives. Presented with flavored olive oils.

Optional spreads include flavored hummus.

Additional accompaniment options like marinated artichoke hearts, roasted red peppers, sun-dried tomatoes, feta cheese, and cured meats available.

Optional breads include ciabatta, baguettes or crackers.

## Pickle Bar

A unique and flavorful addition to your event that will delight pickle enthusiasts and add a tangy twist to your culinary offerings. Our Pickle Bar offers a variety of pickled vegetables and condiments, allowing guests to create their own custom combinations.

## Bruschetta Station

Our Bruschetta Station offers a variety of toppings and bread options, allowing guests to create their own unique bruschetta combinations.

Bread choices include baguette slices, ciabatta, or rustic Italian bread.

Bruschetta Options:

Tomato and Basil: Diced ripe tomatoes, fresh basil leaves, minced garlic, extra virgin olive oil, salt, and pepper.

Mozzarella and Pesto: Sliced fresh mozzarella, homemade basil pesto, cherry tomatoes, and a drizzle of balsamic glaze.

Fig and Prosciutto: Fig jam, thin slices of prosciutto, crumbled goat cheese, and a sprinkle of chopped fresh thyme.

Roasted Vegetable: Assorted roasted vegetables such as bell peppers, zucchini, and eggplant, tossed in olive oil, balsamic vinegar, and herbs.

## Antipasto Bar

A delightful and visually appealing addition to your event that will transport your guests to the flavors of Italy. Our Antipasto Bar offers a tempting selection of cured meats, cheeses, olives, marinated vegetables, and other delectable bites.

Optional Grissini served in glasses. ( available as traditional, olive oil and sea salt, garlic and rosemary).

## Salad Bar

Spring Mix and House Dressing. With two additional build your own signature recipes with coordinating dressing.

With a variety of fresh ingredients and homemade dressings, your guests can create 2 additional delicious signature recipes.

Choose from: Strawberry / Goat Cheese, Caprese, Lemon Parmesan, Cranberry / Walnut, Strawberry/Poppyseed, Apple/ Walnut, Or Greek Salad

#### Crudités

An array of fresh, colorful, and crisp vegetables & fruit, providing a healthy and visually appealing option for your guests to enjoy. Served with homemade dressings and yogurt.

#### Breads & Spreads

Our Bread Table offers a variety of freshly baked breads, spreads, and accompaniments for your guests to enjoy. A diverse selection such as crusty baguettes, artisanal loaves, sourdough, whole wheat, rosemary or olive breads available. Indulge in our assortment of spreads and dips.

Options include flavored butter, olive oil, flavored olive oil, balsamic vinegar, garlic aioli or hummus.

Optional Grissini served in glasses. ( available as traditional, olive oil and sea salt, garlic and rosemary).

#### Cheese & Charcuterie

Enhance the bread experience by offering a selection of cheeses and charcuterie. Include options like creamy brie, aged cheddar, sliced prosciutto, salami, and smoked ham. These pairings will create a delightful combination of flavors and textures.

### *Dessert Stations*

#### Popcorn Bar

Whether you're into sweet and salty or savory all the way, everyone loves popcorn.

Flavor ideas include Classic Popcorn Salt, Ranch, Buttery Toffee, Cinnamon Sugar, Pizza Night and Cheddar.

Add toppings like white frosting, chocolate and caramel drizzle, peanuts, pecans, almonds and chocolate chips, mini marshmallows, M&M's, crushed Oreos, mini twist pretzels, and Reeses Pieces.

#### Cupcake Table

We combine delicious desserts with beautiful displays for unique dessert tables that are an individual reflection of who you are. If you have specific requests such as gluten-free, vegan, or allergen-free cupcakes, please let us know in advance, and we'll do our best to accommodate your needs.

## Cookie Bar

A beautifully decorated table adorned with an assortment of freshly baked cookies. From classic chocolate chips to indulgent double chocolate, there's something for everyone's taste buds. Our cookie station will be adorned with decorative jars, stands, and signs, adding a touch of charm to the setup. It's a wonderful opportunity for guests to mingle, satisfy their sweet tooth, and create lasting memories.

## Cannoli Station

Get ready to experience the irresistible flavors of this classic Italian dessert in a fun and bite-sized form. Customize your mini cannoli with an array of toppings and add-ons.

We provide a variety of options such as mini chocolate chips, crushed pistachios, shredded coconut, or even a drizzle of chocolate or caramel sauce. Let your creativity run wild and create your own unique flavor combinations.

## Candy Buffet

Complete with table, candy, containers, scoops, clear bags with ties.  
Can be color themed.

## S'more Station

Our s'more station allows guests to build their own s'mores, adding a fun and interactive element to your event. Our S'more station includes an open fire S'more box and ingredients for 3 signature recipes. Additional recipes can be added.

The Classic S'mores: Graham Cracker, Milk Chocolate Bar, Marshmallows.

Cookies and Crème S'mores

Graham Cracker, Cookies 'n' Crème Candy Bar, Marshmallows

The Sweet and Salty S'mores

Ritz Crackers, Chocolate Bars, Marshmallows

Salted Caramel S'mores

Graham Cracker, Caramels, Sea Salt, Marshmallows

Strawberries and Crème S'mores

Graham Cracker, Milk Chocolate, Sliced Strawberries, Marshmallows

The Nutty Buddy S'mores

Graham Cracker, Peanut Butter Cups, Marshmallows

The Abby

Fudge Striped Cookie, Milk Chocolate Bar and Marshmallow.

## Donut Wall



Our Donut Wall, a fun and visually appealing addition to your event that will delight guests with a variety of delicious donuts. Donuts provided by a local baker.

#### Chocolate Fountain

Our Chocolate Fountain offers a flowing cascade of rich, melted chocolate, creating a delightful centerpiece for guests to enjoy.

Choose from milk chocolate, dark chocolate, or white chocolate.

Dipping accompaniments options like fresh fruit (strawberries, bananas, pineapple), marshmallows, pretzels, cookies, or biscotti.

### *Entree Stations*

#### Wood Fired Pizza Bar

Imagine the aroma of freshly baked pizza wafting through the air as guests gather around a rustic wood-fired oven. The Pizza Mechanic will hand-stretch the dough, creating the perfect thin and crispy sourdough crust. As the pizzas come out of the oven, guests can watch as they are sliced and served piping hot. It's an interactive and mouth watering experience that will leave your guests craving for more. You can choose 6 signature pizzas to showcase at your pizza bar.

Choices include:

Margherita

Spicy Margherita

Classic Cheese

White

Pepperoni

Sausage and Peppers

Chicken Bacon Ranch

Prosciutto Arugula

Basil Pesto

Chicken Basil Pesto

Meatball

Bacon Egg & Cheese

Caramelized Onion

Veggie

#### Pasta Bar (Build Your Own Pasta)

Our pasta bar offers a variety of pasta options, sauces, and toppings. An interactive experience that allows everyone to create their own personalized pasta masterpiece.

Select from a range of mouthwatering sauces, such as marinara, pesto, bolognese, arrabiata, aglio e olio, or creamy vodka sauce.

We offer a selection of toppings like grated cheeses, fresh herbs, and diced tomatoes.

## *Soup Station*

Sea Dog Stew

Flaky white fish, crustaceans, shellfish, in a spicy broth destined to warm your soul.

Pasta Fagioli

Traditional Italian soup made with pasta, beans, vegetables, and a flavorful broth.

Rustic Tomato

Made from ripe tomatoes, onions, garlic, and a variety of herbs and spices.

Broccoli Cheddar

Flavorful soup that combines the goodness of broccoli with the rich and creamy taste of cheddar.

Loaded Baked Potato

Creamy base of potatoes, onions, and garlic, which are cooked until tender and then blended till smooth. Loaded with crispy bacon, shredded cheese, chives, and sour cream.

Creamy Gnocchi with Spinach

Sauteed Onions and garlic, cooked gnocchi, and fresh spinach leaves. Cream and homemade stock creates a luscious and velvety texture.

## *Chafing Options*

Chicken Parmesan

Breaded and fried chicken cutlets topped with our homemade tomato sauce and fresh mozzarella.

Chicken With Mushrooms &  
Caramelized Onions In a Port  
Wine Reduction Sauce

Tender chicken, earthy mushrooms, and sweet caramelized onions. Elevated with a luscious port wine reduction sauce.

Lemon Chicken with Capers

Tender chicken with the bright and zesty flavors of lemon and the briny goodness of capers.

Lemon Dill Salmon

A delectable dish that showcases the delicate flavors of salmon combined with the freshness of dill, the tanginess of lemon, and the subtle sweetness of fennel.

Spicy Maple Smoked Salmon

A tantalizing dish that combines the smokey richness of salmon with a touch of heat and sweetness. Smoked to perfection, brushed with a spicy maple glaze. Finished with a sprinkle of black and white sesame seeds, providing a subtle crunch and visual appeal.

#### Mediterranean Style Clams

Fresh clams cooked in a fragrant broth made with garlic, tomatoes, white wine, herbs and olive oil.

#### Sausage, Peppers & Onions

Savory Italian sausage with sweet red bell peppers and onions wood-fired to perfection, then finished with a rich flavorful beer.

#### Pork Schnitzel

Thinly pounded pork cutlets, coated in seasoned bread crumbs, and fried until golden and crispy. Served with lemon wedges.

#### Porchetta

A pork belly with a blend of aromatic herbs and spices, rolled and tied around a pork roast. The meat is slow-roasted until it becomes tender and juicy on the inside and develops a crispy, crackling skin on the outside. The result is a mouthwatering combination of savory, herb-infused meat and irresistible crunchy bits. Served with Salsa Verde and Cornbread

#### Signature Ricotta Based Meatball with Homemade Gremolata Breadcrumbs

Made with a creamy ricotta cheese base, which adds a rich and velvety texture to each bite. The Gremolata breadcrumb, made with a combination of lemon zest, garlic, and parsley, adds a burst of fresh and zesty flavors that perfectly compliment the meatballs. (served in tomato sauce, sweet and sour sauce or brown gravy)

#### Eggplant Meatballs

Flavorful and vegetarian twist on traditional meatballs. Made with roasted eggplant with breadcrumbs, Parmesan cheese, herbs, and spices.

#### Pasta with Tomato Sauce

Wood-fired Rigatoni with Signature Homemade Tomato Sauce served with whipped herbed ricotta, freshly shaved parmesan and fresh basil.

#### Baked Rigatoni

Made from rigatoni, our signature tomato sauce, ricotta cheese, mozzarella and shaved parmesan. Baked until the cheese is golden and bubbly.

#### Basil Pesto Pasta

Delicious and vibrant dish made with fresh basil, garlic, pine nuts, parmesan cheese, olive oil, and pasta.

#### Penna ala Vodka

Rich and indulgent taste, with the creamy tomato sauce perfectly complementing the tender penne pasta. Made by sautéing garlic and onions in olive oil, crushed tomatoes along with a splash of vodka. The vodka helps to enhance the flavors of the tomatoes and adds a unique depth to the sauce. Heavy cream gives the sauce its rich and velvety texture.

#### Pasta Primavera

Vibrant and flavorful Italian dish that showcases the freshness of seasonal farm fresh vegetables. A combination of wood-fired roasted vegetables such as bell peppers, zucchini, carrots, broccoli, and cherry tomatoes. Tossed with pasta and our signature tomato sauce which includes fresh basil, garlic and olive oil.

#### Bologna-Style lasagna with bechamel sauce

Sauce is made with ground beef, onions, carrots, celery, tomatoes, and a splash of red wine. It is cooked slowly to develop deep flavors and a thick, meaty texture. Layered with the Bolognese sauce, along with a creamy béchamel sauce and grated cheese. Baked until golden and bubbling.

### *Chafing Sides*

Roasted Baby Potatoes with Garlic & Herbs

Roasted Sweet Potatoes with Chopped Pecans

Fire Roasted Vegetables

Green Beans with Garlic & Olive Oil

Broccoli with Garlic & Olive Oil

Cauliflower with Garlic and Olive Oil

If it's not on the menu, please ask. There is nothing we cannot do.