



GROVELAND FAIRWAYS & VINWOOD CATERERS

2018 – 2019 EXCLUSIVE MENU PACKAGE

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Vinwood's Signature Style and polished service are behind all of our sensational events, from simple to lavish. We know what it takes to throw a good party and look forward to collaborating and tailoring details with you to turn your vision into a perfect reality. Every party is custom and each menu that we design is unique to your style, to your budget and to your tastes. Good taste matters and our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Vinwood's menu suggestions and serving styles, whether buffet, plated dinners, stations or simply passed hors d'oeuvres, are intended to provide you with a sense of our unsurpassed and innovative services and flexibility. Entertaining is a reflection of your style and we will create and execute your event so that it will definitely surpass all of your guest's and your expectations.

Our menu suggestions and themes are just the beginnings to create your own personalized occasion. Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience and we understand what it takes to make an event successful and memorable. Although we always customize every menu to match a client's taste, budget and individual style, Vinwood Caterers always provides the following to ensure a seamless event:

- Hors D'oeuvres Selections (separately priced)
- Complete Menu Design
- Silver Service Coffee and Tea Presentation
- Dessert Selections
- Complete Event Setup and Breakdown
- Catering Chef, Catering Coordinator and Dining Room Manager
- Catering Staff with No Additional Gratuities
- Catering Service Equipment
- Tableside Champagne and Wine Service
- Cake Cutting and Presentation
- All Administrative and Service Charges

Remember at Vinwood.....The Party Starts Here!

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PASSED HORS D'OEUVRES

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Please choose six selections from the following hors d'oeuvres which are served to your guests during the cocktail hour on elegantly garnished trays. (GF) indicates Gluten Free.

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From the Sea

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Bay Scallops Hand Wrapped in Applewood Smoked Bacon (GF)
Fresh Mushrooms with a Crab and Pecorino Romano Cheese Stuffing
Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème
Crispy Coconut Fried Shrimp with a Spicy Sweet Chili Dip
Delicate Curried Crab Tartlets
Chesapeake Crab Cake with House Made Lemon Caper Remoulade
Sesame Crusted Salmon with an Orange Miso Sauce

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Meat and Poultry

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Shredded Chicken Salad with Mango Lime Salsa in a Sesame Cone
Shanghai Chicken Satay with Gingered Peanut Drizzle
Chicken Empanada with a Salsa Crema
Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
Southwestern Beef Spring Roll with a Chipotle Lime Sour Cream
Teriyaki Beef Skewers with Slivered Scallions
Sliced Roasted Beef Tenderloin Crostini with Herbs and Homemade Tomato Jam
Spanish Empanada Filled with Savory Shredded Beef and Lime Sour Cream Drizzle
Petite Beef Wellington in Flaky Puff Pastry
Philly Cheese Steak Spring Rolls with a Spicy Kicky Ketchup Dip
Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese

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Vegetables

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Flaky Puff Pastry Filled with Sautéed Spinach, Swiss Cheese and Mushrooms
Crispy Potato Pancake with Parsley Laced Sour Cream
Raspberry, Dried Apricot and Brie en Croute
Cornucopia Style Quesadilla with Smoked Cheese and Sweet Peppers
Vegetable Spring Rolls Served with a Sweet Chili Garlic Sauce
Crimini Mushroom with Boursin Cheese, Spinach and Sweet Red Pepper Stuffing
Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli
Assortment of Quiche Tartlets: Spinach Florentine, Lorraine with Ham, Shrimp and Garden Vegetable
Kalamata Olive Tapenade with Feta on a Seasoned Crouton
Roasted Vegetable and Pecorino Romano Cheese Crostini
Roasted Beets and Goat Cheese on an Endive Leaf (GF)
Tomato Bisque Shooter with Mini Grilled Cheese
Crispy Cheesy Mac and Cheese Bites

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STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.

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Artisanal Cheese Selection

A Bountiful Offering of Perfectly Ripened Fine Cheeses Such as Vermont Cheddar, Gouda, Brie and Blue Cheese Which Are Served on Marble Platters and Accompanied by Baskets of Gourmet Crackers and Seasonal Fresh Fruits.

Farmer's Garden Crudités

Colorful, Seasonal and Artistic Arrangement of Garden Fresh Vegetables Served With an Array of Dipping Choices to Include Sun Dried Tomato, Roasted Garlic and Fresh Herb and Caramelized Onion. Accompanied by Flatbreads.

Mediterranean Table

An Assortment of Flavorful Tastes Including Roasted Baba Gannoujh, Tabbouleh, Flavorful Hummus, Armenian String Cheese, Olives, Pita, Naan and Lahvosh Breads.

Antipasti Misti

An Abundant Display of Italian Cured Meats and Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served With Crispy Bread Sticks and Focaccia Bread.

Cocktail Hour Martini Station

Fun Display of Martini Glasses Filled With Your Choice

Of: Homemade Mac and Cheese or Smashed Potatoes

To Be Topped With a Selection of Caramelized Onions, Crispy Pancetta, Buttery Panko Crumbs, Sautéed Mushrooms, Roasted Garlic, Diced Tomatoes, Green Onions, Cheeses and Crumbled Cape Cod Chips.

Vinwood's Signature Style New England Raw Bar*

Gulf Shrimp, Wellfleet Oysters, Crab Claws and Cherrystones Dramatically Presented On Crushed Ice In a Replica Gloucester Dory Boat With Traditional Accompaniments Of Lemon Wedges, Grated Horseradish, Kicky Cocktail Sauce and Tabasco.

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*These menu items may be served raw or undercooked.
Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in food borne illness.



SALADS

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All of our market fresh salads are served with a bountiful selection of freshly baked breads and rolls and fresh creamery butter.

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Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

Boston Bibb Salad

Fresh Bibb Lettuce with Sliced Apples, Blue Cheese, Pistachio Nuts and a Dijon Vinaigrette

Signature Insalata Caprese

Vine-ripened Tomatoes Layered between Creamy Fresh Mozzarella and Basil. Drizzled with a Balsamic Reduction and a Basil Infused Olive Oil

Vinwood's Chop Chop

Chopped Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery, and Green Beans Tossed with a Parmesan Peppercorn Dressing

Butternut Mixed Greens

Mixed Market Greens with Roasted Butternut Squash, Dried Cranberries, Slivered Almonds and a Champagne Shallot Vinaigrette

Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and Cranberry Vinaigrette

Summer Salad

Peppery Arugula, Sweet Ripe Strawberries and Buttery Hazelnut Dressing

Mediterranean Salad

Romaine and Red Leaf Lettuces, Cucumber, Black Olives, Red Onion, Artichoke Hearts and Roasted Peppers with Oregano Feta Dressing

Spinach and Watermelon Salad

Baby Spinach, Pickled Red Onion, Watermelon, Cucumber and Crumbled Feta Cheese with a Lemony Vinaigrette

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MAIN COURSES

Poultry

Herb Panko Crusted Chicken Paillard

Boneless Chicken Breast Dusted with Garden Herbs and Crunchy Bread Crumbs Served with a Caramelized Onion and Sweet Sherry Wine Sauce

Classic Chicken Marsala

Boneless Sautéed Chicken Breast Finished with Imported Marsala Wine, Market Fresh Mushrooms and Sweet Red Peppers

Chicken Piccata

Boneless Chicken Classically Prepared with Capers, Lemon, Forest Mushrooms and White Wine Sauce

Pan Seared Tuscan Chicken

Chicken Breast with Artichokes, Roasted Sweet Red and Yellow Tomatoes and Citrus Pan Juices

New England Chicken

Chicken Breast Served with a Savory Herbed Bread Stuffing with Dried Cranberries and a Classic Old Farm Style Gravy

Turf

Roast Tenderloin Filet of Beef Bourguignon*

Oven Roasted Center Cut Tenderloin Accompanied by a Mushroom, Bacon, Baby Onion and Rich Red Burgundy Sauce

Vinwood's Signature Sirloin Filet*

Top Sirloin Filet with Vinwood's Signature Brandied Mushroom Peppercorn Mélange and Pancetta Cracklings

Grilled Bourbon Glazed Beef Tips*

Bourbon and Brown Sugar Marinated Beef Tips with Grilled Peppers and Onions

Cabernet Braised Boneless Short Ribs

Meltingly Tender, Slow Cooked Short Ribs with a Rich Cabernet Sauvignon Glaze

Twin Tournedos of Beef*

Seared and Served with a Merlot Demi-Glace



MAIN COURSES

From the Sea

Grilled North Atlantic Salmon with Fresh Herbs*

Fresh Cut Salmon Filet Grilled and Brushed with Sweet Red Pepper Butter, Served with a Classic Lemon Dill Sauce

Classic New England Style Baked Haddock

Oven Roasted Filet Topped with a Buttery Herbed Crumbs, Tomato and Fresh Lemon

Cod Gremolata with Lemon Dijon Crème

Fresh Roasted Thick Cut Cod Filets Crusted with Panko, Lemon Zest, Garlic and Herbs with a Lemon Dijon Sauce

Native Crab Filled Roulade of Atlantic Sole

Delicate Sole Filet with a Flavorful Crab Stuffing Topped with a Champagne Béchamel Sauce

Chilean Sea Bass

With Miso Mustard Sauce, Toasted Sesame Seeds and Crispy Asian Vegetable Slaw

Surf and Turf

Roasted Tenderloin of Beef and Baked Stuffed Shrimp*

Classic Pairing of Slow Roasted Tenderloin with a Brandied Mushroom and Peppercorn Jus and New England Style Baked Jumbo Shrimp with a Lemon and Garlic Stuffing

Vegetarian

Roasted Vegetable Napoleon

Layers of Roasted and Grilled Vegetables, Pesto Ricotta and Goat Cheese with a Sweet Red Pepper and Tomato Sauce and Chive Oil

Signature Butternut Squash Ravioli

Hand Crafted with a Mascarpone Cheese Crème Sauce, Fresh Fried Sage Leaves and Topped with a Miniature Mélange of Roasted Butternut Squash

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MAIN COURSES

Accompaniments: (Included with Entrée)

Potato - Rice - Grains – Risotto

Signature Smashed New Potatoes with Sweet Roasted Garlic and Caramelized Onion
Sautéed Red Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper
Oven Roasted Rosemary Potatoes
Wild and Long Grain Lemon Rice
Jasmine Rice
Orzo with Fresh Herbs and Feta Cheese
Wild Forest Mushroom Risotto
Sweet Pea Risotto with Green Onion and Imported Parmesan Cheese

Vegetables

Sauté of Market Medley of Seasonal Vegetables
Steamed Asparagus with Lemon Zested Butter
Oven Roasted or Steamed Vegetables with Garlic and Fresh Herbs
Olive Oil and Rosemary Roasted Baby Carrots
Garden Fresh Green Beans with Roasted Cashews
Market Grilled Vegetables with a Balsamic Glaze

Sweet Endings

Fresh Berries and Cream

A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace

Silver Service Coffee and Tea Service

Premium Coffees and Assorted Herbal Teas Served From Elegant Silver Urns



BUFFET SUGGESTIONS

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The following buffet selections are only some of the options that you are able to choose to begin to design your own unique menu for your event. We suggest that the first course be plated at each table setting and waiting for your guests when dinner begins. All of our buffet options come with a bountiful selection of fresh breads and rolls with creamery butter. Silver service coffee and tea presentation and fresh assorted berries and cream and chocolate dipped fruits are also included with your customized menu.

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Plated First Course: Market Spring Green Salad Tossed with Seasonal Vegetables and Garden Herb Dressing
Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce

Bourbon and Brown Sugar Marinated Grilled Beef Tips with Grilled Peppers and Onions

Tri Color Tortellini with Homemade Marinara Sauce

Red Bliss Potatoes Sautéed with Garlic, Parsley, Shallots and Cracked Black Pepper

Seasonal Farmer's Harvest Grilled Vegetables with a Balsamic Drizzle

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Plated First Course: Mediterranean Salad of Mixed Greens with Cucumber, Black Olives, Grape Tomatoes, Red Onion and Artichoke Hearts with Feta and Oregano Dressing

New England Classic Baked Haddock with Lemony Herbed Butter Crumb Topping

Vinwood's Signature Sirloin Carved by the Chef with Brandied Mushroom Peppercorn Mélange, Béarnaise and Horseradish Sauces

Oven Roasted New Potatoes with Rosemary

Cavatappi Sautéed with Plum Tomatoes, Portabellas and Fresh Basil

Steamed Fresh Asparagus with Lemon Butter

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Plated First Course: Harvest Salad of Mixed Greens, Dried Cranberries, Spiced Walnuts, Sliced Pears and a Cranberry Vinaigrette

Red Currant Glazed Turkey Carved by the Chef with a Savory Herbed Bread Stuffing, Sage and Red Currant Gravy and Cranberry Maple Compote

Cabernet Braised Boneless Short Ribs, Tender & Slow Cooked in a Rich Cabernet Sauvignon Glaze

Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic

Chef's Seasonal Selection of Oven Roasted Vegetables

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Plated First Course: Caesar Salad with Vinwood's Signature Dressing, Parmesan and House Made Croutons

Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Forest Mushrooms & White Wine

Native Crab Stuffed Roulade of Sole with a Champagne Béchamel Sauce

Slow Roasted Prime Rib of Beef with Peppercorn Au Jus

Lemon Pepper Linguine Rustica

Wild Forest Mushroom Risotto

Sautéed Seasonal Vegetables with Fresh Herbs

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FOOD STATIONS

Offering your guests the choice of a number of different tastes at your event is a fun and interactive way to have a party. The stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your selections will come with a presentation of freshly baked breads and creamery butter. Silver service coffee and tea presentation and chocolate dipped fruits and sweet seasonal berries and whipped cream are also included.

Salad Duo

Baby Spinach Salad with Red Onion, Mushrooms, Mandarin Oranges, Pignoli Nuts & Citrus Vinaigrette

Mediterranean Salad with Market Lettuces, Cucumber, Grape Tomatoes, Black Olives with Feta & Oregano Dressing

Trio of Pastas

Cavatappi Sautéed with Plum Tomatoes, Portabellas & Fresh Basil

Angel Hair Pasta Tossed with Basil Pesto & Parmesan Cheese

Roasted Garlic & Cheese Ravioli with Tomato & Basil Cream Sauce

Entrées

Herb Panko Crusted Chicken Breast with a Caramelized Onion & Sweet Sherry Wine Sauce

Salmon with Fresh Herbs & Sweet Red Pepper Butter*

Oven Roasted New Potatoes with Garlic, Sea Salt & Cracked Pepper
Asparagus Sautéed with Citrus

1

Salad Duo

Spring Market Greens Tossed with Fresh Seasonal Vegetables & Garden Herb Dressing

Classic Caesar Salad with Vinwood's Signature Dressing, Fresh Parmesan & Savory House Made Croutons

Trio of Pastas

Butternut Squash Ravioli with a Mascarpone & Sage Cream Sauce

Lemon Pepper Linguine Rustica

Tri Color Tortellini with Vinwood's Homemade Marinara

Surf and Turf

New England Style Baked Haddock with Buttery Herb Crumb Topping and Lemon

Bourbon and Brown Sugar Marinated Beef Tips* with Grilled Onions & Peppers

Smashed New Potatoes with Caramelized Onions & Roasted Garlic
Oven Roasted Carrots with Olive Oil & Rosemary

2

Soup and Salad

A Seasonal Soup Choice to Include: Creamy Asparagus, Strawberry, Spiced Pumpkin, Gazpacho, Wild Mushroom, Clam Chowder....

Harvest Salad of Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears & Cranberry Vinaigrette

The Carvery

Red Currant Glazed Turkey Breast Sliced & Served with a Savory Herbed New England Stuffing with Sage & Red Currant Gravy & a Cranberry Maple Compote

Smashed New Potatoes with Caramelized Onion & Roasted Garlic
Chef's Choice of Market Fresh Roasted Vegetables with Herb Butter

Entrée

Cabernet Braised Boneless Short Ribs Tender & Slow Cooked with a Rich Cabernet Sauvignon Glaze

Wild Forest Mushroom Risotto with Parmesan Cheese
Sautéed Green Beans & Shallots with Citrus

3

Salad and Pasta Duo

Chopped Salad of Romaine, Cucumber, Tomato, Corn, Celery & Green Beans with a Parmesan Peppercorn Dressing

Roasted Garlic and Cheese Ravioli with a Sweet Tomato & Basil Sauce

Fettuccini Tossed with a Traditional Alfredo Sauce

The Carvery

Chef Carved New York Sirloin with a Brandied Mushroom Peppercorn Mélange & Pancetta Cracklings

Oven Roasted Potatoes with Sea Salt & Cracked Pepper
Steamed Seasonal Vegetable Medley with Fresh Herb Butter

Entrées

Native Crab Filled Roulade of Sole with a Flavorful Crab Stuffing & Champagne Béchamel Sauce

Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Mushrooms & White Wine Sauce

Wild & Long Grain Lemon Rice
Sautéed Green Beans with Roasted Cashews

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SWEET ENDINGS

Sweets

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Creams with Jimmies, M&M's Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream.

Gelato Station

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos with Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits.

Bananas Foster

Chef Prepared Fresh Bananas Flambéed with Brandy and Banana Liqueur and Sautéed with Brown Sugar. Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream.

Make Your Own Shortcakes

Sweet Buttermilk Mini Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel and Fruit Sauces.

Miniature Pastry Selections

Fruit Tartlets, Lemon Meringue, Key Lime Tartlets, Chocolate Éclairs, Cannolis and Chocolate Mousse Petit Fours.

Cakes and Tortes

Delicious Choice to Choose: Triple Chocolate Truffle Cake, Black Bottom Chocolate Chip Cheesecake, Carrot Layer Cake, Chaos Snickers Bar Pie, Chocolate Raspberry Chambord Torte and Assorted Fruit Pies.

Chocolate Chip Cookies and Ice Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk.

Chocolate Chip Ice Cream Sandwiches

Vanilla Bean, Cherry Vanilla or Mocha Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies.

Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce. Whipped Cream Swirl and Cherry on Top!

Mini Milk Shakes

Vanilla, Chocolate or Strawberry Frappes Topped with Whipped Cream and a Cherry.

Gelato Parfait Tastes

Refreshing Lemon Gelato Swirled with Limoncello, Chocolate Chip Gelato Swirled with Chocolate Syrup, Topping of Cocoa Powder and Hazelnuts, Vanilla Gelato Swirled with Caramel, Almond Crunch, Wild Strawberries and Slivered Almonds.

Freshly Sliced Seasonal Fruits

Honeydew, Cantaloupe, Strawberries, Pineapple, Grapes and Kiwi Served with an Orange Yogurt Sauce.



LATE NIGHT SNACK MENU

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Surprise your guests with a special end-of-the-party snack and send them off with one more memorable moment! Prices noted below are Per Person.

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Gourmet Beef Sliders & Hand Cut Fries

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries. Presented in a Cardboard Take-Out Box.

Crab Cake Sliders & Onion Rings

Handmade Chesapeake Style Crab Cake Sliders with Shredded Lettuce and Lemon Aioli with Crunchy Hand Breaded Onion Rings. Served in a Lobster Shack Box.

Pulled Pork Sliders & Sweet Potato Fries

Carolina Style Pulled Pork Sliders with Bayou Coleslaw and Crisp Sweet Potato Fries. Passed in a Take-Out Box.

Mini Down East Lobster Rolls & World Famous Cape Cod Chips

Classic New England Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take Out Box.

“Take-Out” Kung Pao Chicken

A Sichuan Classic of Kung Pao Chicken with Seared Chilies, Asian Vegetables and Peanuts Over Lo Mein Noodles. In a Chinese Restaurant Take Out Box with Chopsticks.

Mini Philly Cheesesteaks

A Miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a Traditional Amoroso Style Roll. Served on Deli Paper.

Passed Mini Ice Cream Cones

Mini Mocha, Vanilla & Chocolate Ice Cream Waffle Cones with Sprinkles! Passed from a Painter's Palette.

Passed Ice Cream Bon-Bon's

Decadent Belgium Chocolate Covered Mocha, Strawberry & Vanilla Ice Cream Bon-Bons.

Chocolate Chip Cookies & Ice Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk.

Mini Donuts and Coffee Shooters

“Old Fashioned Donut Shop” Mini Donuts with Extra Small Cups of Steaming Coffee.

Mini Milk Shakes

Tiny Chocolate & Vanilla Milkshakes with Freshly Whipped Cream and a Cherry on Top!

Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies.

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LATE NIGHT SNACK STOPS

Street Vendor Sausage Cart

Let us bring the flavor of Yawkey Way to your next event with our authentic stainless steel street vendor cart serving up mouth-watering sausages with peppers, onions and accompaniments.

“Make Your Own” Sliders Bar

Have your guests make their own creation with all beef mini burgers and buns with fun toppings to include lettuce, tomato, onion, dill pickle chips, bacon, blue cheese, ketchup, mustard, etc. Served with hand cut fries seasoned with sea salt.

Mac & Cheese Martini Bar

Creamy homemade mac n' cheese with a selection of tempting toppings such as crispy bacon, chorizo, golden bread crumbs, grated Parmesan, diced tomatoes, green onion, sautéed mushrooms, caramelized onion, roasted garlic and crumbled Cape Cod potato chips.

Take-Out Chinese Food Station

Crab Rangoon, Peking dumplings, Kung Pao chicken, lo mein noodles and pork fried rice. Complete with Chinese take-out boxes, chop sticks, hot mustard, soy sauce, duck sauce and fortune cookies.

The Ultimate Nacho Bar

Build your own nacho bar with white, red & blue corn tortilla chips to top with seasoned ground beef, chili queso, sour cream, diced tomatoes, frijoles, shredded lettuce, salsa, shredded Monterey Jack cheese, pickled jalapenos and fresh guacamole.

Ice Cream Sundae Bar

Chocolate, vanilla and strawberry ice cream with sprinkles, M&M's, walnuts, peanuts, crushed Oreo cookies, strawberries, hot fudge, butterscotch and freshly whipped cream.

The Ridiculous “S’mores” Station

Way better than when you were a kid! Toast your own marshmallows over an open flame and then create something ridiculous with way s’more than chocolate bars and graham crackers!! Add peanut butter cups, whipped cream, strawberries, bananas, shaved coconut and caramel. Yum!

Dessert Pop Station

A colorful display of assorted cake pops and mini pie pops creatively presented in gleaming flower vases.
