



BREAKS & BREAKFAST

Buffets and Plated Meals have a 50 person minimum

Breakfast Buffet

Good Morning Buffet

Scrambled Eggs, Breakfast Sausage, Hash Brown Potatoes, Assorted Fresh Muffins, Orange Juice, Coffee and Hot Tea \$12.00

Morning Eye Opener

Scrambled Eggs, Bacon and Breakfast Sausage, Hash Brown Potatoes, Fresh Assorted Muffins, Fresh Fruit Salad, Orange Juice, Coffee and Hot Tea \$13.00

Plated Breakfast

All American Breakfast

Scrambled Eggs, English Muffin, Hash Browns and your choice of Bacon or Sausage \$12.00

Sunrise Breakfast

Scrambled Eggs, Corned Beef Hash, English Muffin and a fruit garnish \$12.00

Breaks

Breaks have a 12 person minimum

The Traditional Continental

Croissants, Muffins or Bagels (choose 2), Assorted Juices, Coffee and Hot Tea \$6.95

Snack Break

Mini Candy Bars, Cookies, Snack Bags, Soda and Bottled Water \$6.95

Death by Chocolate Break

Chocolate Chip Cookies, Brownies, Assorted Mini Candy Bars, Chocolate Milk and Coffee \$8.95

Healthy Choice Break

A variety of Yogurts, Seasonal Fresh Fruit, Assorted Granola & Cereal Bars, Fruit juices, Coffee and Hot Tea \$7.95

A La Carte Break Items

Bagels with Cream Cheese \$21.95 dz

Fresh Fruit Tray \$65.95

Granola Bars \$14.95 dz

Muffins w/ Butter \$21.95 dz

Croissants w/ Jellies \$21.95 dz

Assorted Donuts \$21.95 dz

Assorted Yogurts \$2.00 ea

Brownies \$24.95 dz

Cookies \$24.95 dz

chocolate chunk, peanut butter & oatmeal raisin

Assorted Snack Bags \$1.75 ea

chips, pretzels, etc

Beverages

Freshly Brewed Regular or Decaf Coffee \$24.95 gallon

Bottled Iced Tea, Lemonade or Fruit Juices \$2.00 ea

Assorted Canned Soda (Coca-Cola Products) \$1.50 ea

Bottled Water \$2.00 ea

Cold Milk (2%, Skim or Chocolate) \$1.75 ea

Packets of Hot Chocolate or Apple Cider \$1.00 ea

TAZO Herbal Teas \$1.00 ea

Prices are subject to sales tax and service charge

Consuming raw or undercooked beef, pork, eggs, fish and seafood can increase the risk of food borne illness. 030108



LUNCHEON BUFFETS

Buffets have a 50 person minimum

Themed Lunch Buffets

Lunch Buffets include fresh garden salad with assorted dressings and dinner rolls with butter

Light & Lively

Italian Beef Sandwiches, Sauteed Onions and Peppers, Giardiniera served on an Italian Style Bun with Au Jus, Grilled Chicken, Lettuce and Tomato, served on a fresh bakery bun, Fresh Fruit Salad, Pasta Salad and Assorted Cookies \$14.00

Fiesta Buffet

Chicken Enchiladas, Beef Tacos with Warm Flour Tortillas and all the fixings, Mexican Fiesta Rice, Frijoles Charros, Fresh Fruit Salad, Tortilla Chips and Salsa and Pineapple Cheesecake \$15.00

Deli Lunch

Hoffman's Gourmet Club Sandwiches, All American Potato Salad, Fresh Cut Fruit, Crinkle Cut Kettle Potato Chips and Assorted Cookies \$13.00

All American Picnic

All Beef Hamburgers, Johnsonville Brats, Bush's Baked Beans, Fresh Bakery Buns, Coleslaw, Potato Salad, Lettuce, Tomatoes, American Cheese, Pickles, Sauerkraut, Relish, Onions, Mustard, Ketchup and Assorted Cookies \$14.00

Summer Picnic

Sundried Tomato Grilled Chicken Breast, Pulled BBQ Pork, Fresh Bakery Buns, Coleslaw, American Potato Salad, Sliced Watermelon, Lettuce, Tomatoes, Diced Onions, Pickles, Mayo and Assorted Cookies \$14.00

Soup and Gourmet Sandwich Buffet

Soup Du Jour with Crackers, Assorted Gourmet Wraps and Sandwiches, Pasta Salad, Seasonal Fresh Fruit, Pickles and Assorted Cookies \$14.00

Hot Lunch Buffet

Salad Choices (select 1)

Seasonal Fresh Fruit, Potato Salad, Roasted Corn & Black Bean Salad, Tri-Color Pasta Salad

Starch Choices (select 1)

Whipped Potatoes with Gravy, Rosemary Roasted Red Potatoes, Wild Rice Blend, Baked Potato with Sour Cream

Vegetable Choices (select 1)

Glazed Baby Carrots, Green Bean Almondine, California Blend, Corn O'Brien

Entree Choices (select 2)

Roast Beef with Au Jus, Roasted Chicken, Chicken Cordon Bleu, Rosemary Pork Tenderloin, Oven Roasted Turkey Breast with Stuffing & Gravy, Honey Glazed Ham, Cod Chardonnay

Dessert

Chef's Choice

\$16.50

Add an additional entree selection for \$2 pp
Add an additional starch/vegetable for \$1 pp

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PLATED LUNCHEON ENTREES

50 person minimum

Lunch Entree's

Lunch Entrees include fresh garden salad with assorted dressings and dinner rolls with butter

Starch Choices (select 1)

Whipped Potatoes with Gravy, Rosemary Roasted Red Potatoes, Baked Potato with Sour Cream, Wild Rice Blend

Vegetable Choices (select 1)

Glazed Baby Carrots, Green Bean Almondine, California Blend, Buttered Corn, Seasonal Roasted Vegetables

Entree Choices (select 2)

Stuffed Chicken Caprese

Boneless Breast of Chicken Marinated and Stuffed with Tomato, Mozzarella and Fresh Basil \$13.95

Chicken Marsala

Tender Breast of Chicken Served in a Marsala Wine & Mushroom Reduction \$14.95

Chicken Vesuvio

Italian Seasoned and Slow Roasted Bone In Quarter Chicken Garnished with Potatoes and Topped with Spring Peas \$13.95

Chicken Cordon Bleu

Chicken Breast Stuffed with Swiss Cheese, Ham and Finished with Bearnaise Sauce \$13.95

Rosemary Roasted Pork Tenderloin

Slow Roasted Pork Tenderloin Served with a Rosemary Demi Glace \$13.95

Stuffed Pork Chop

Stuffed with a Savory Stuffing and Served with Natural Pan Gravy \$13.95

Atlantic Salmon

Fresh North Atlantic Salmon Fillet Hand Cut, Broiled and Topped with Lemon Butter \$15.95

Cod Chardonnay

Broiled Icelandic Fillet Served in a Chardonnay Cream Sauce with Toasted Almonds \$13.95

Hoffman House Prime Rib of Beef

Our Famous Prime Rib is Hand Seasoned and Slow Roasted to Perfection \$20.95

Seared Filet of Sirloin

USDA Choice Beef Hand Cut and Broiled to Perfection \$15.95

Toasted Four Cheese Ravioli

Jumbo Toasted Cheese Ravioli with a Zesty Marinara Sauce \$12.95

Vegetarian Lasagna

Layers of Low Fat Pasta, Assorted Fresh Vegetables, Cheese and Covered with our Marinara Sauce \$12.95

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LUNCHEON SALADS & SANDWICHES

50 person minimum

Salads

Salads are served with dinner rolls and butter

Hoffman's Cobb Salad

Mixed greens topped with Chicken, Ham, Bacon Bits, Cheddar and Monterey Jack Cheese, Hard-Boiled Egg, Black Olives, Capers, Tomatoes, Green Peppers with Assorted Dressings \$12.00

Chicken Caesar Salad

Crisp Romaine Lettuce Tossed with a Creamy Caesar Dressing and Topped with Fresh Grated Parmesan, Croutons & a Grilled Chicken Breast \$12.00

Harvest Apple Chicken Salad

Grilled Chicken Breast Served over Crisp Romaine Lettuce Topped with Apple, Walnuts, Tomato and Crumbled Bleu Cheese. Served with an Apple Vinaigrette Dressing \$12.00

Sandwiches

Sandwiches are served with potato chips and a pickle

Shaved Prime Rib

Mounds of Thinly Shaved Prime Rib of Beef on a Hoagie Bun, Sauteed Onions and Mushrooms, Pickle Spear, Kettle Chips and Au Jus for Dipping \$12.50

Grilled Chicken Breast Sandwich

Red Onion, Mayo, Lettuce and Tomato Served on a Fresh Bakery Bun \$11.50
Add Bacon \$1.00++

Turkey Pesto

Shaved Turkey Breast with Pesto Mayo, Havarti Cheese, Lettuce, Tomato and Sprouts on Fresh Ciabatta Bread \$11.50

Ham & Swiss

Shaved Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Served on Fresh Bakery Bun \$11.50

Bourbon BBQ Pulled Pork

Our Homemade Bourbon BBQ Pulled Pork Served on a Kaiser Roll \$11.50

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CORPORATE BOXED LUNCHES

50 person minimum

Boxed Lunch Selections

All boxes lunches are served with a cookie, Andes mint, disposable utensils and napkin, salt, pepper and condiment packets

Side Choices (select 2)

Fresh Cut Fruit Salad, Roasted Corn & Black Bean Salad, Tri-Color Pasta, Broccoli Raisin Salad, Potato Salad, Coleslaw

Box Lunch Choices (select 3)

Chicken Caesar Wrap

Tender Breast of Chicken, Lettuce, Tomato, Fresh Parmesan Cheese, Caesar Dressings and Wrapped in a Garlic Herb Tortilla \$13.95

BLT Turkey Club Wrap

Oven Roasted Turkey Breast, Bacon, Avocado, Lettuce, Tomato, Swiss Cheese and Pesto Mayo Wrapped in a Herb Tortilla \$13.95

Spicy Thai Shrimp Wrap

Grilled Shrimp, Sweet Thai Chili Sauce, Shredded Cabbage, Julienne Vegetables and Cilantro Lime Mayo in a Spinach Tortilla \$13.95

Turkey & Goat Cheese Wrap

Shaved Turkey, Field Greens, Goat Cheese and Honey Cranberry Mayo Rolled in a Garlic Herb Tortilla \$13.95

VG Santa Cruz Wrap

Baby Spinach, Red Peppers, Hummus, Raisins, Pecans, Apples and Cilantro in a Spinach Tortilla \$13.95

Turkey Pesto

Thinly Sliced Turkey Breast, Havarti Cheese, Field Greens, Tomato, Sprouts and Pesto Mayo Served on Fresh Ciabatta Bread \$13.95

Ham & Swiss

Shaved Black Forest Ham Served on Fresh Marble Rye Bread with Swiss Cheese, Lettuce and Tomato \$13.95

Roast Beef

Oven Roasted Beef, Havarti Cheese, Romaine Lettuce, Tomato, Sprouts and Bistro Sauce Served on French Bread \$13.95

Strawberry Fields Salad

Grilled Chicken, Chopped Romaine, Chopped Pecans, Blue Cheese Crumbles Served with Raspberry Vinaigrette \$13.95

Chicken Caprese Salad

Grilled Chicken Breast, Field Greens, Fresh Grape Tomatoes, Fresh Mozzarella Served with Basil Oil and Balsamic Wine Reduction \$13.95

Add Soda for \$1.50 ea

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HORS D'OEUVRES

Prices listed by the dozen. Limit of 6 Varieties
Must be added on to a complete meal

Cold Hors D'Oeuvres

Caprese Skewer

with Balsamic Reduction \$18.00

Heirloom Tomato Bruschetta

with a Balsamic Glaze and Micro Basil \$18.00

Smoked Salmon Crostini

with Cucumber on Rye with Dill Creme Fraiche \$26.00

Grilled Citrus Garlic Shrimp

with Fresh Blackberry on a Skewer \$26.00

Mini Fruit Kabobs

with a Variety of Seasonal Fruits \$24.00

Prosciutto Wrapped Melon

with Honey Balsamic Reduction \$24.00

Roasted Asparagus & Serrano Ham

with Herbed Goat Cheese \$24.00

Assorted Tea Bun Sandwiches

6 Tea Buns Cut in Half with Assorted Meats \$22.00

Hot Hors D'Oeuvres

Italian Stuffed Mushrooms

with Spinach, Red Pepper, Onions & Mozzarella \$25.00

Bacon Gorgonzola Mushrooms

Bacon Wrapped Mushrooms Stuffed with Gorgonzola \$29.00

Spanikopita

with Feta & Spinach in a Filo Dough Triangle \$25.00

Pot Stickers

with a Soy Dipping Sauce \$19.00

Wisconsin Brat Bite

with Sauerkraut, Onion and Mustard \$19.00

Mini Reubens

with Sauerkraut & 1000 Island Dressing on Marble Rye \$27.50

Gorgonzola Angus Burger Slider

with Heirloom Tomato on an Italian Roll \$36.00

Bacon Wrapped Shrimp

Jumbo Shrimp Wrapped in Applewood Bacon \$28.00

Muenster Angus Burger Slider

with Mustard Remoulade on a Pretzel Roll \$36.00

Bourbon & Barbeque Pork Slider

with Pickles and Red Onion on Brioche \$36.00

Toasted Brie Crostini

with Cranberry Compote \$17.00

Swedish Meatballs

with your choice of BBQ, Marinara, or Traditional \$19.00

Mini Mac & Cheese Bowls

with our Homemade 3 Cheese Blend \$28.00

Sesame Chicken Skewers

with a Peanut Dipping Sauce \$24.00

Warm Artichoke Dip

with Tortilla Chips (serves 12) \$21.00

Bacon Wrapped Water Chestnuts

Water Chestnuts Wrapped in Applewood Bacon \$25.00

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SPECIALTY HORS D'OEUVRES & STATIONS

Prices listed by the dozen. Limit of 6 Varieties
Must be added on to a complete meal

Sweet Hors D'Oeuvres

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|--|---|
| Chocolate Dipped Strawberries \$19.00 | Miniature Fresh Fruit Tarts \$21.00 |
| Italian Cannolis \$21.00 | Assorted Mini Cheesecakes \$24.00 |
| Churro Bites \$21.00 | Petite Fours \$21.00 |
| Gourmet Caramel Drenched Brownies \$23.00 | Fresh Baked Chocolate Chip Cookies \$19.00 |

Stations

50 person minimum
Must be added on to a complete meal

International Meat & Cheese Display

A Spectacular Display of International Cheeses & Meats with Old World Breads & Artisan Crackers Presented with Fresh Seasonal Fruit & Crudites with a Savory Vegetable Dip
\$8.00 pp

Gourmet Mashed Potato Station

Smashed Redskin Potatoes, Mashed Sweet Potatoes, Shredded Cheese, Bacon, Butter, Sour Cream, Scallions, Broccoli, Red & Green Peppers, Maple Syrup, Brown Sugar, Chopped Nuts, Honey, Cinnamon Sugar and Caramel Topping. Served in a Martini Glass \$8.00 pp

Taco Bar

Seasoned Ground Beef or Chicken with Soft & Hard Tortillas, Refried Beans, Lettuce, Tomatoes, Shredded Cheese, Guacamole, Salsa and Sour Cream \$7.50 pp

Deluxe Iced Seafood Bar

Snow Crab Claws, Blue Point Oysters on the Half Shell, Jumbo Shrimp, Surimi, Lemons and Cocktail Sauce. Served on an Illuminated Seafood Bar Filled with Ice
\$8.00 pp

Mac & Cheese Bar

Homemade Creamy Mac & Cheese with our House Three Cheese Blend and an Assortment of Toppings Including: Bacon, Potato Chips, Breadcrumbs, Parmesan Cheese, Scallions and Hot Sauce \$6.50 pp

Slider Station

Pick Two of our Homemade Sliders:

\$7.00 pp

Bourbon Barbecue Pork with Pickles and Red Onion Brioche

Muenster Angus Burger
with Mustard Remoulade on Pretzel Roll

Gorgonzola Angus Burger
with Heirloom Tomato on Italian Roll

Barbecue Brisket of Beef with Pickles, Daikon and Shallots
on Brioche

Bacon & Chicken with Garlic and Shallot Mayo
on Herbed Ciabatta

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DINNER BUFFETS

Buffets have a 50 person minimum

Hot Dinner Buffet

Dinner Buffets include fresh garden salad with assorted dressings and dinner rolls with butter

Salad Choices (select 2)

Caesar Salad, Tossed Garden Salad with Two Dressings, Orchard Harvest Salad, Broccoli Raisin Salad, Tri-Color Pasta Salad, Seasonal Fresh Fruit Salad, Mixed Greens with Feta & Mandarin Oranges with Citrus Dressing, Tortellini Pasta Salad

Starch Choices (select 2)

Whipped Potatoes with Gravy, Rosemary Roasted Red Potatoes, White Cheddar Potato Gratin, Wild Rice Blend, Baked Potato with Sour Cream, Garlic Smashed Red Potatoes

Vegetable Choices (select 2)

Glazed Baby Carrots, Green Bean Almondine, California Blend, Buttered Corn, Mixed Vegetables, Lima Beans

Entree Choices

Chicken Cordon Bleu, Stuffed Chicken Caprese, Stuffed Chicken Marsala, Apple Orchard Chicken, Chicken Risotto, Apple Bourbon Pork Tenderloin*, Rosemary Roasted Pork Tenderloin*, Sliced Honey Ham*, Whole Sliced Turkey*, Turkey Tetrazzini, Cod Chardonnay, Atlantic Salmon, Sliced Inside Round of Beef*, Beef Tips with Mushrooms and Noodles, Vegetable Lasagna

***Starred items available chef carved at the additional cost of \$1.00 per person**

Hoffman House Famous Chef Carved Prime Rib Add \$5 per person

Two Entree Buffet - \$25.95

Three Entree Buffet - \$26.95

Themed Dinner Buffets

BBQ Buffet

BBQ Chicken, Slow Roasted Pulled Pork, Four Cheese Mac & Cheese, Baked Beans, Roasted Corn Cobbettes (seasonal), Coleslaw, Tossed Salad with Assorted Dressings, Dinner Rolls & Butter \$23.50

Country Buffet

Drunken Chicken in Jack Daniels Sauce, Country Style Beef Pot Roast, Baked Potato with Sour Cream, Buttered Corn, Fresh Green Beans, Grandma's Potato Salad, Tossed Salad with Assorted Dressings, Dinner Rolls & Butter \$23.50

Classic Buffet

Baked Herbed Chicken, Beef Stroganoff, Buttered Egg Noodles, Au Gratin Potatoes, Buttered Corn, Fresh Garden Salad with Assorted Dressings, Dinner Rolls & Butter \$22.00

Pasta Buffet

Chicken Breast Strips, Meatballs, Italian Sausage, Mostaccioli, Fettuccini, Tri-Color Cheese Tortellini, Sauteed Vegetables, Tomato Sauce, Alfredo Sauce, Tossed Garden Salad with Assorted Dressings, French Bread & Parmesan Cheese \$22.00

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PLATED DINNER ENTREES

50 person minimum

Dinner Entrees include fresh garden salad with assorted dressings and dinner rolls with butter

Starch Choices (select 1)

Whipped Potatoes with Gravy, Rosemary Roasted Red Potatoes, Baked Potato with Sour Cream, Wild Rice Blend, White Cheddar Gratin, Garlic Smashed Red Potatoes

Vegetable Choices (select 1)

Glazed Baby Carrots, Green Bean Almondine, California Blend, Buttered Corn, Seasonal Roasted Vegetables

Entree Choices (select 2)

Risotto Stuffed Chicken

Boneless Breast Stuffed with Risotto, Mushrooms, Parmesan Cheese and Finished with and Herb Butter Sauce \$23.00

Stuffed Chicken Marsala

Tender Breast of Chicken with a Mushrooms Stuffing Served in a Marsala Wine & Mushroom Reduction \$24.00

Chicken Vesuvio

Italian Seasoned & Slow Roasted Bone In Quarter Chicken with Potatoes & Topped with Spring Peas \$23.00

Chicken Cordon Bleu

Chicken Breast Stuffed with Swiss Cheese, Ham and Finished with Bearnaise Sauce \$23.00

Stuffed Chicken Caprese

Boneless Breast of Chicken Marinated and Stuffed with Tomato, Mozzarella and Fresh Basil \$23.00

Stuffed Chicken Oscar

Boneless Breast Stuffed with Crabmeat and Asparagus Topped with Bearnaise Sauce \$25.00

Apple Bourbon Pork Tenderloin

Slow Roasted Pork Tenderloin Served with a Fresh Apple Bourbon Demi Glace \$22.00

Stuffed Pork Chop

Stuffed with a Savory Stuffing and Served with Natural Pan Gravy \$24.00

Hoffman House Prime Rib of Beef

Our Famous Prime Rib is Hand Seasoned and Slow Roasted to Perfection \$28.00

Filet Mignon

7oz of Center Cut Beef Served with Au Jus and Mushrooms \$29.00

New York Strip

14oz of Tender, Juicy Beef Broiled to Perfection Served with Alpine Herb Butter \$29.00

Seared Filet of Sirloin

USDA Choice Beef Hand Cut and Broiled to Perfection \$25.00

Atlantic Salmon

Fresh North Atlantic Salmon Fillet Hand Cut, Broiled and Topped with Lemon Butter \$25.00

Cod Chardonnay

Broiled Icelandic Fillet Served in a Chardonnay Cream Sauce with Toasted Almonds \$22.00

Toasted Four Cheese Ravioli

Jumbo Toasted Cheese Ravioli with a Zesty Marinara Sauce \$21.00

Vegetarian Lasagna

Layers of Low Fat Pasta, Assorted Fresh Vegetables, Cheese and Covered with our Marinara Sauce \$21.00

Children's Meals

These choices are available for children under 10 years of age.

Please select one meal from below

Chicken Fingers - Cheese Ravioli with Marinara Sauce - Cheeseburger

\$12.00

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LATE NIGHT BITES

To be served after dinner for up to one and a half hours

Choose one menu item for \$4 Choose two menu items for \$7 Choose three menu items for \$9
Pricing is per person with a minimum of 50 people

Childhood Favorites

MINI CORN DOGS

Served with grain mustard sauce and Sriracha Ketchup

PRETZEL NUGGETS

Served with Wisconsin White Cheddar Cheese Sauce

MAC N CHEESE

Orecchiette pasta with our four cheese blend

CHICKEN AND WAFFLE SKEWER

Chicken nugget with a torn waffle drizzled in maple syrup

GRILLED CHEESE & TOMATO SOUP SHOOTERS

Mini grilled cheese sandwiches atop a shot glass with our homemade tomato soup

PIZZA

Your choice of pepperoni, sausage or cheese.
Cut in squares

GOURMET SNACK BAR

Fresh candied pecans, everyone's favorite snack mix, artichoke dip, queso dip, chips and torn bread

Gourmet Sliders

MUENSTER SLIDER

Slider burger with muenster cheese and grain mustard remoulade on a pretzel bun

BLEU CHEESE SLIDER

Bleu Cheese burger with heirloom ketchup on an italian roll

BOURBON BBQ PORK

Bourbon BBQ Pulled Pork slider with pickles and red onions on a brioche bun

GYRO SLIDER

Beef/Lamb meat, pita bread, feta cheese, Tzatziki sauce, tomatoes and onions

THE AMERICAN

Black Angus burger with American cheese and served on a pretzel bun

Stations

add an additional \$2 pp for stations

GOURMET POPCORN STATION

Buttered Popcorn and Chicago style popcorn with flavored butter and seasoning shakers

NACHO STATION

Blue and white corn tortillas with pico de gallo, salsa verde, pineapple habanera salsa and melted Cheddar & Monterey Jack cheese with diced chiles

TACO STATION

Flour and corn tortilla shells with seasoned ground beef and carnitas and all of the fixings

GOURMET FRIES STATION

Skin on french fries with Sriracha and Artisan Ketchup: Sweet potato fries with grain and honey mustard

Sweet Treats

CHOCOLATE DIPPED STRAWBERRIES

Hand dipped in house our fresh strawberries and coated in delicious chocolate

MINI STRAWBERRY SHORTCAKE

Fresh strawberry shortcake with our homemade glaze

S'MORES STATION

Marshmallows, graham crackers, chocolate and a variety of topping to make your own S'more

ICE CREAM NOVELTY FAVORITES

A variety of your favorite ice cream bars growing up

COOKIES & MILK SHOOTERS

Chocolate chip cookies served atop a shot glass with milk

CHURRO BITES

Fresh churros slices, served on skewers with our homemade vanilla creme dipping glaze

CARAMEL APPLE STATION

A chef manned station with seasonal fresh apples, caramel sauce and a wide variety of toppings **add \$3 per person**

Pricing is subject to applicable sales tax and a service charge. 030108