



.....

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.

Each of our events include a professionally attired staff, premium linens, silver plated flatware, a choice of China patterns and stemware for the guest tables. 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!



SIGNATURE PASSED HORS D'OEUVRES

.....

Please choose five 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.

.....

From the Sea

.....

Mini Lobster Mac and Cheese Bites
Lobster Bisque Soup Sip with a Roasted Corn Garnish
Chesapeake Crab Cake with House Made Lemon Caper Remoulade
Spicy Prawns with Avocado Mash on an Herbed Crunchy Crostini
Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
Chardonnay Poached Nantucket Bay Scallop Served on a Half Shell with a Lemon Grilled Pepper Relish (GF)
Citrus Marinated Seafood Salad on a Corn and Lime Edible Spoon
Bay Scallops Hand Wrapped in Smoked Bacon (GF)
Pan Seared Sea Scallop with a Black Bean Salsa (GF)
Mini Potato Pancakes with Smoked Salmon, Capers and Lemon Dill Remoulade
Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème
Crispy Coconut Shrimp with a Lime Ponzu Dip

.....

Meat and Poultry

.....

Thai Shredded Chicken Salad with Mango Lime Salsa in a Sesame Cone
Curried Chicken Satay with Gingered Peanut Drizzle
Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
Oven Roasted Tenderloin Herbed Crostini with Homemade Tomato Jam
Minted Mini Lamb Meatballs with Cucumber Tzatziki in a Mini Pita Cup
Philly Cheese Steak Spring Rolls with a Spicy Kicky Ketchup Dip
Petite Beef Wellington in Flaky Puff Pastry
Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
Steamed Pork Dumpling Spoon with a Scallion Soy Ginger Chili Sauce

.....

Vegetables

.....

Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli
Raspberry, Dried Apricot and Brie en Croute
Wild Mushroom and Gruyere Tartlet
Tomato Bisque Shooter with Mini Grilled Cheese
Vietnamese Fresh Summer Roll with Cucumber Dipping Sauce (GF)
Crispy Polenta Bites with Oven Roasted Tomatoes, Feta and Kalamata
Goat Cheese and Tiny Beets in Phyllo Cups
Watermelon, Feta and Mint Bite with a Reduced Balsamic Reduction (GF)
Salt Roasted Baby Potatoes with Blue Cheese Fondue
Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF)

.....



SIGNATURE STATIONARY HORS D'OEUVRES

.....

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

.....

Artisanal Cheese Selection

A bountiful offering of local and imported, perfectly ripened cheeses such as New England Cheddar, Manchego, French Brie, Blue Cheeses and Gouda Gold served on marble platters and accompanied by baskets of gourmet crackers, flatbreads and seasonal fresh and dried 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, fresh herb and gorgonzola, lemon pesto goat cheese and caramelized onion dip. Accompanied by flatbreads.

Mediterranean Table

An assortment of flavorful tastes including roasted baba gannoujh, tabbouleh, flavorful hummus, stuffed grape leaves, spanakopita triangles, cheeses, olives, pita, naan and lahvosh breads.

Crostini Bar

Make your own customized appetizer bite. Crisp olive oil toasts to be topped with the flavors of your choice. With pesto, white bean garlic spread, herbed ricotta cheese, black olive tapenade, eggplant caponata, roasted seasonal vegetables & olives.

Antipasti Misti

An abundant display of Italian cured meats including soppressata and capicola, imported 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.

Smoked Salmon Bar

Elegant presentation of a classic offering and displayed with the traditional accompaniments of chopped hardboiled egg, capers, red onion and fresh dill. Served with a lemon Dijon mustard sauce and toast points.

Cocktail Hour Martini Station

Fun display of martini glasses filled with choices of:

Classic lemony Caesar salad and Parmesan crisp. Fresh market vegetables with a roasted garlic thyme dip.

Citrus marinated shrimp, scallops, crab and whitefish tossed with cilantro, mango, jalapeno and avocado.

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 the traditional accompaniments of lemon wedges, grated horseradish, kicky cocktail sauce and Tabasco.

Sushi Station*

An Asian themed display with five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks.

.....

*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.



SIGNATURE SALADS

.....

All of our market fresh salads come with a bountiful selection of freshly baked artisan breads and rolls, garnished with roasted garlic, rosemary and served with farm fresh creamery butter.

.....

Beet and Blue Salad

Tender Greens Served with Red and Golden Beets with Pears, Candied Pecans and a Blue Cheese Dressing

Spring Green Salad

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

Wedge Salad

Classic Iceberg Lettuce, Diced Tomatoes, Bacon Crackles and a Creamy Green Goddess Dressing

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

Arugula Salad

Baby Arugula with Grilled Peaches, Goat Cheese, Toasted Almonds and a Sherry Vinaigrette

Classic Caesar Salad

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

Spinach and Watermelon Salad

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

Kale and Apple Salad

Slivered Kale, Green Apples and Pistachios with a Dijon and an Apple Cider Dressing

Harvest Salad

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

.....



SIGNATURE MAIN COURSES

Poultry

Herb Panko Crusted Chicken Paillard

Caramelized Onion and Sherry Sauce and Micro Greens, Smashed Sweet Potatoes and Carrots, with a Squash, Edamame, Corn, and Baby Tomato Succotash

Pan Roasted Chicken with Prosciutto, Rosemary and Lemon

Crispy Sweet Pea Risotto Cake, Slow Roasted Brussels Sprouts with Vanilla Pecan Butter and Natural Citrus Pan Jus

Chicken Piccata

Classically Prepared with Mediterranean Capers, Lemon, Forest Mushrooms and White Wine Served with Al Dente Pasta

Brown Sugar Glazed Pomegranate Chicken

Dried Fruit Chutney, Crispy Polenta Cake Disc and Olive Oil Roasted Haricot Verts

Pan Seared Tuscan Chicken

With Artichokes and Roasted Sweet Red and Yellow Tomatoes Served with Kalamata, Herb and Feta Orzo and Sautéed Lemon Asparagus

Beef and Turf

Pepper Pan Seared Filet Mignon*

Chianti Demi-Glace, Crispy Sea Salt and Parslied Fingerling Potatoes, Seasonal Oven Roasted Vegetables with Garlic and Thyme

Roast Tenderloin Filet of Beef Bourguignon*

Seared Forest Mushrooms, Bacon Lardons, Baby Onions and Rich Red Burgundy Sauce, Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic, Oven Roasted Beet Mélange

French Provencal Bistro Steak*

Sirloin Filet with Butter of Capers, Garlic and Chives, Oven Crisped Onion Strings, Potato and Parsnip Puree, Sugar Snap Peas and Shallots

Cabernet Braised Boneless Short Ribs

Truffled Baked Mac and Cheese with Crispy Panko Crust, Olive Oil and Rosemary Roasted Baby Carrots



SIGNATURE MAIN COURSES

Horseradish and Herb Crusted Baby Lamb Chops*

With Rosemary Mint Sauce, Garden Ratatouille with Red Onion, Eggplant, Bell Peppers and Tomatoes, Roasted Baby Red Potatoes with Shallots, Garlic and Cracked Pepper

Duck and Zinfandel*

Seared Duck Breast with a Pepper and Spiced Zinfandel Sauce, Hash of Sweet and Yukon Gold Potatoes, Greens, Dried Cherries and Artichoke

From the Sea

Citrus and Ginger Glazed North Atlantic Salmon*

With Tropical Fruit Salsa, Herbed Pearl Couscous, Sautéed Asparagus with Shallots

Pan Roasted Halibut

Atop Mascarpone Risotto with Roasted Rock Shrimp, Garlic, Smokey Bacon and Butter Beans

Chilean Sea Bass with Miso Mustard Sauce

Fragrant Jasmine Rice and Steamed Baby Bok Choy with Toasted Sesame Seeds and Crispy Asian Vegetable Slaw

Crab Filled Roulade of Atlantic Sole

With a Champagne Béchamel Sauce, Fragrant Lemon Herb Rice and Asparagus Bundles

Bacon Wrapped Cod

With Market Baby Beets, Micro Greens and a Beurre Blanc Drizzle Served with a Crispy Sweet Pea Risotto Cake

Seared Ahi Tuna*

Ginger Scallion and Wasabi Crème Sauces, Hoisin Soba Noodles with Julienne of Red Pepper, Scallion and Cucumber, Wakame Salad, Toasted Black and White Sesame Seeds Served with Crispy Wontons

Deconstructed Seafood Pot Pie

Classic Seafood Newburg Sauced Local Lobster, Scallop, Shrimp and Cod with Miniature Vegetables and a Flaky Puff Pastry Topper



SIGNATURE MAIN COURSES

Surf and Turf

Applewood Bacon Wrapped Filet Mignon with Mini Lobster Gratin*

Whipped Horseradish Potatoes and Market Vegetables Julienne

Tenderloin and Crab Cake*

Carved Roasted Tenderloin of Beef and a Crunchy Panko Crusted Crab Cake with a Chimichurri Sauce, Mascarpone Risotto and Roasted Asparagus

Vegetarian

Polenta Tower

Rosemary Polenta Cakes Layered with Oven Seared Portobello Cap, Spinach, Roasted Peppers and Mozzarella on a Slow Roasted Tomato Coulis Served with a Parmesan Crisp

Roasted Vegetable Napoleon

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

Pasta

Signature Butternut Squash Ravioli

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

Lobster Mac and Cheese

Classic Vermont Cheddar Mac and Cheese with Tender Lobster Nuggets, Roasted Corn, Shitake Mushrooms and a Shallot Cream Sauce with Golden Panko Crumbs

Seafood Risotto

Mascarpone and Chive Risotto with Fresh Lobster, Shrimp, Scallops and Sweet Corn with Basil Infused Olive Oil Drizzle

*These menu items may be served raw or undercooked.

Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in a food borne illness.



SIGNATURE BUFFET SUGGESTIONS

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 artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

Plated First Course: Arugula Salad with Roasted Peaches, Goat Cheese, Toasted Almonds and Sherry Vinaigrette
Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce and Micro Greens
Roasted Salmon Filet with a Ginger Citrus Glaze and Tropical Fruit Chutney

Yukon Gold Potatoes Roasted with Sea Salt and Rosemary

Cavatappi Sautéed with Plum Tomatoes, Portabella Mushrooms and Fresh Basil

Steamed Farmer's Market Vegetables with a Fresh Herb Butter

1

Plated First Course: Beet and Blue Salad of Greens, Beets, Pears, Candied Pecans and Blue Cheese Dressing

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

Tuscan Chicken with Artichokes, Slow Roasted Red and Yellow Tomatoes with a Citrus Pan Jus

Truffled Mac and Cheese with Crispy Panko Crust

Crispy Fingerling Potatoes with Sea Salt and Parsley Confetti

Chef's Selection of Farmer's Harvest Vegetables Roasted in Extra Virgin Olive Oil and Fresh Herbs

2

Plated First Course: Vinwood's Chop Chop Salad – Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Crème Fraiche Dressing

Chef Carved Peppered Tenderloin of Beef with Vinwood's Signature Merlot Sauce

Native Crab Stuffed Roulade of Sole with a Champagne Béchamel Sauce

Sweet Pea and Asparagus Gemelli in a Parmesan White Wine Cream Sauce

Oven Roasted Sweet Potato Wedges with Sea Salt, Pepper and Parsley

Green Beans with Roasted Garlic and Cashews

3

Plated First Course: Insalata Caprese –Tomatoes with Fresh Mozzarella, Balsamic Reduction and Basil Olive Oil

Tenderloin of Beef Bourguignon with Mushrooms, Baby Onions, Bacon and a Rich Red Burgundy Sauce

Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Forest Mushroom and White Wine

Chilean Sea Bass with Miso Mustard Sauce, Crispy Asian Slaw, Toasted Sesame Seeds, Served on Steamed Jasmine Rice

Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic

Arugula and Ricotta Filled Ravioli with a Browned Butter Sauce

Asparagus with Herb and Lemon Butter

4



SIGNATURE 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 artisan breads and rolls with roasted garlic and rosemary served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices are also included with your customized menu.

New England Fare

Traditional New England Clam Chowder with Accompaniments
Harvest Salad of Market Greens, Dried Cranberries, Spiced Walnuts,
Goat Cheese, Sliced Pears & Cranberry Vinaigrette

Pasta Trio

Roasted Butternut Squash Ravioli with Mascarpone Cream Sauce
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil & Portabellas
Lemon Pepper Linguine Rustica

Entrées

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

Haddock Gremolata with Lemon Dijon Crème

Wild & Long Grain Lemon Rice
Succotash of Squash Edamame, Corn, Baby Tomatoes & Basil

1

Steak House Salad Duo

Wedge Salad with Bacon Crackles, Tomatoes, Blue Cheese
Crumbles & Green Goddess Dressing
Classic Caesar Salad with Vinwood's Signature Dressing, Fresh
Parmesan & Savory House Made Croutons

Pasta Trio

Lobster Ravioli with Mushrooms, Corn & Shallot Cream Sauce
Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce
Pesto Linguine with Pine Nuts and Fresh Parmesan Cheese

Mediterranean Tastes

Carved Tenderloin with Signature French Merlot Sauce

**Seared Tuscan Chicken Breast with Artichokes, Sweet
Roasted Red & Yellow Tomatoes & Citrus Pan Sauce
Served on a Bed of Orzo with Kalamata, Herbs & Feta**

Smashed Potatoes with Caramelized Onion and Roasted Garlic
Roasted Vegetables with Fresh Herbs & Balsamic Drizzle

2

Chop Chop Salad Bar

Create Your Own Salad with Market Greens, Peppered Bacon,
Chickpeas, Chopped Seasonal Vegetables, Nuts & Dried
Cranberries with Dressing Choices

Pasta Trio

Cavatappi Sautéed with Plum Tomatoes, Portabellas & Fresh Basil
Lobster Mac & Cheese
Roasted Red Pepper & Goat Cheese Agnolotti with Parmesan
Parsley Cream Sauce

The Grill

**Citrus and Ginger Glazed Atlantic Salmon with
Tropical Fruit Salsa**

Grilled Potatoes with a Salsa Verde Dressing
Grilled Vegetables with Fresh Herbs

Bistro Fare

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

Potato, Parsnip and Horseradish Puree
Sautéed Green Beans with Orange Gremolata

3

Soup and Salad

Seasonal Soup Sips: Asparagus, Pumpkin Bisque, Gazpacho, etc.

Salad of Market Greens, Roasted Beets, Pears, Pecans & Blue
Cheese Crumbles with an Herbed Champagne Vinaigrette

The Carvery

**Carved Tenderloin of Beef Bourguignon with Wild
Mushrooms, Bacon Lardons, Baby Onions & Rich
Red Burgundy Sauce**

Mascarpone and Parmesan Risotto
Petite Carrots with Olive Oil and Rosemary

From The Sea

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

Wild & Long Grain Lemon Rice
Sautéed Asparagus with Garlic Butter

Farmer's Table

Brown Sugar Glazed Pomegranate Chicken

Crispy Sea Salt and Parslied Fingerling Potatoes
Seasonal Roasted Vegetables with Garlic and Thyme

4



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

.....

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.

.....

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.

.....



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.
