



## PEIRCE FARM AT WITCH HILL & VINWOOD CATERERS SIGNATURE MENU SUGGESTIONS

Vinwood's Signature Style and polished service are behind all of our sensational events, from simple to lavish. We are proud to be voted as the **Best of the Northshore Caterer** for consecutive years and our recognized reputation and multiple awards are behind each of Vinwood's events. 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:

- Day of Catering Coordinator
- Complete Menu Design
- Premium Linen and China Pattern for Your Guest Tables
- Silver Plated Flatware and Stemware
- Stylish Design, Greenery and Fitted Linen for the Food Tables
- Complete Event Setup and Breakdown
- Catering Chef, Dining Room Manager and Catering Staff with No Additional Gratuities
- Catering Service Equipment and All Food is Cooked On-Site
- Cake Cutting and Presentation
- Chocolate Dipped Fruits or Fresh Berries with Whipped Cream
- Silver Service Coffee and Tea Presentation
- All Administrative and Service Charges

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



## SIGNATURE PASSED HORS D'OEUVRES

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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  
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### From the Sea

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- Mini Lobster Mac and Cheese Bite
  - Cape Ann Lobster Salad on Buttered Brioche with Chopped Chive Garnish
  - Chesapeake Crab Cake with House Made Lemon Caper Remoulade
  - Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)
  - Blackened Shrimp on Cheesy Grits Spoon with Herb Oil Drizzle (GF)
  - Crispy Coconut Shrimp with Spicy Sweet Chili Sauce
  - Scallop Hand Wrapped in Smoked Bacon (GF)
  - Mini Potato Pancake with Smoked Salmon, Capers and Lemon Dill Remoulade
  - Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème
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### Meat and Poultry

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- Thai Shredded Chicken Salad with Mango Lime Salsa in Sesame Cone
  - Blackened Orange Marmalade and Chipotle Chicken Brochette (GF)
  - Jamaican Jerk Chicken with Pineapple Mango Salsa Puree (GF)
  - Buffalo Chicken Spring Roll with a Cooling Blue Cheese Drizzle
  - Oven Roasted Tenderloin Herbed Crostini with Arugula Pesto and Smoked Tomato Jam
  - Minted Mini Lamb Meatball with Cucumber Tzatziki on Pita Crisp
  - Petite Beef Wellington in Flaky Puff Pastry
  - Philly Cheese Steak Spring Roll with Spicy Kicky Ketchup Dip
  - Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
  - Steamed Pork Dumpling Spoon with Scallion Soy Ginger Chili Sauce
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### Vegetables

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- Arancini di Rosa with Roasted Red Pepper and Garlic Aioli (GF)
  - Sauteed Spinach, Swiss Cheese and Mushrooms in Flaky Puff Pastry Triangle
  - Raspberry, Dried Apricot and Brie en Croute
  - Roasted Vegetable Pizzetta with Goat Cheese and Pesto
  - Wild Mushroom and Gruyere Tartlet
  - Tomato Bisque Shooter with Mini Grilled Cheese
  - Crispy Polenta Bite with Oven Roasted Tomatoes, Feta and Kalamata (GF)
  - Goat Cheese and Tiny Orange Zested Beets in Endive Leaf (GF)
  - Crispy Cheesy Mac and Cheese Bite
  - Watermelon, Feta and Mint Bite with Balsamic Reduction (GF) *(Seasonal)*
  - Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF) *(Seasonal)*
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## SIGNATURE STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and attractively displayed with greenery and fresh garnishes.  
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### **Artisanal Cheese Selection**

A Bountiful Offering of Local and Imported, Perfectly Ripened Cheeses Including New England Cheddar, Spanish Manchego, French Brie, Herbed Goat Cheese, Cranberry Stilton and Parma Gouda Gold. Served with Baskets of Gourmet and Gluten Free Crackers and Seasonally Fresh and Dried Fruits

### **Crudités and Crostini**

Colorful, Seasonal and Artistic Arrangement of Garden-Fresh Vegetables Served with an Array of Dipping Choices and Make Your Own Customized Appetizer Bite with Crisp Olive Oil Toasts to Top with Pesto, White Bean Garlic Spread, Herbed Ricotta Cheese, Eggplant Caponata and Marinated Olives

### **Mediterranean Table**

An Assortment of Flavorful Tastes Including Roasted Baba Ghanoush, Tabbouleh, Flavorful Hummus, Stuffed Grape Leaves, Spanakopita Triangles, Cheeses, Olives, Pita, Naan and Lavash Breads

### **Antipasti Misti**

An Abundant Display of Italian Cured Meats Including Soppressata, Prosciutto 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

### **Grazing Table**

An Artful Display of Fine Cheeses to Include New England Cheddar, Manchego, Parma Gouda, French Brie, Stilton with Cranberries and Herbed Goat Cheese. Thinly Sliced Italian Prosciutto, Capicola and Genoa Salami, Colorful Roasted Sweet Red and Yellow Peppers, Bocconcini with Pesto, Marinated Olives, Mushrooms and Artichoke Hearts. Crisp Garden Crudité with Roasted Red Pepper and Caramelized Onion Dips. Served with Dried and Fresh Fruits, Assorted Gourmet and Gluten Free Crackers, Crispy Pita Triangles and Focaccia Bread

### **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, Shallot Mignonette, 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 Ginger, Soy Sauce and Chopsticks

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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.



## SIGNATURE SALADS

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

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### Spring Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and Garden Herb Dressing

### Wedge Salad

Classic Iceberg Lettuce, Diced Tomatoes, Bacon Crackles, Blue Cheese Crumbles and Green Goddess Dressing

### Vinwood's Chop Chop

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

### Classic Caesar Salad

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

### Boston Bibb Salad

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

### Berry Salad

Peppery Arugula, Sweet Seasonal Berries and Buttery Hazelnut Dressing

### Mediterranean Salad

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

### Signature Insalata Caprese

Vine-ripened Tomatoes Layered Between Creamy Fresh Mozzarella and Basil. Drizzled with Balsamic Reduction and Basil Infused Olive Oil. Garnished with Micro Basil

### Harvest Salad

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

### Butternut Mixed Greens (Seasonal)

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

### Arugula Salad (Seasonal)

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

### Spinach and Watermelon Salad (Seasonal)

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

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## SIGNATURE ENTRÉES

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**Poultry**  
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**Herb Panko Crusted Chicken Paillard (GF)**

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

**Pan Roasted Statler Chicken with Rosemary and Lemon (GF)**

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

**Chicken Piccata**

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

**Brown Sugar Glazed Pomegranate Chicken (GF)**

Crispy Polenta Cake Disc, Pomegranate Infused Chicken Jus, Olive Oil Roasted Green Beans. Garnished with Pomegranate Seeds

**Pan Seared Tuscan Chicken (GF)**

Artichokes and Roasted Sweet Red and Yellow Tomatoes, Natural Pan Jus with Kalamata, Herb and Feta Orzo and Sautéed Lemon Asparagus

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**Turf**  
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**Pepper Pan Seared Filet Mignon\* (GF)**

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

**Roast Tenderloin of Beef Bourguignon\* (GF)**

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

**Cabernet Braised Boneless Short Ribs**

Truffled Baked Mac and Cheese with Crispy Panko Crust, Olive Oil and Rosemary Roasted "Top On" Petite Carrots

**French Provencal Bistro Steak\* (GF)**

Sirloin Filet with Butter of Capers, Garlic and Chives, Oven Crisped Onion Strings, Potato and Parsnip Puree, Haricot Verts and Shallots  
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SIGNATURE ENTRÉES

From the Sea

Citrus and Ginger Glazed North Atlantic Salmon\*

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

Cape Ann Baked Haddock

With Oven Roasted Cherry Tomatoes, Buttery Panko Gremolata atop Potato Chive Puree with Market Julienned Vegetables

Captain's Cut Roasted Cod (GF)

Lemon Beurre Blanc Drizzle, Micro Greens, Lacy Potato Pancake and Haricots Verts

Pan Roasted Halibut (GF)

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

Crab Filled Roulade of Atlantic Sole

Champagne Béchamel Sauce, Fragrant Lemon Herb Rice and Roasted Asparagus

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

Surf and Turf

Applewood Bacon Wrapped Filet Mignon with Mini Lobster Gratin\*

Seared Filet with Chianti Demi-Glace and Gratin with Sherried Crème, Whipped Horseradish Potatoes and Market Julienned Vegetables

Tenderloin of Beef and Crab Cake\*

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

Tenderloin of Beef and Baked Stuffed Shrimp\*

Carved Roasted Tenderloin of Beef with Brandied Mushroom and Peppercorn Jus and New England Style Baked Jumbo Shrimp with Lemon Garlic Stuffing and Roasted Seasonal Vegetables



SIGNATURE ENTRÉES

Vegetarian

Polenta Tower (GF)

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

Roasted Vegetable Napoleon (GF)

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

Pasta and Risotto

Signature Butternut Squash Ravioli

Hand Crafted with Mascarpone Cheese Crème Sauce, Topped with Mélange of Roasted Butternut Squash and Red Onion Garnished with Fresh Fried Sage Leaves

Lobster Mac and Cheese

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

Seafood Risotto

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

Sweet Endings

Fresh Berries and Cream

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

OR

Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace with White Chocolate Drizzle

Silver Service Coffee and Tea Service

Premium Atomic Free Trade Coffees and Assorted Herbal Teas Served from Elegant Silver Urns





Additional Entrée Accompaniments

Potato - Rice - Grains – Risotto

- Signature Smashed Potatoes with Sweet Roasted Garlic and Caramelized Onion
Sautéed Red Bliss Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper
Oven Roasted New Potatoes with Rosemary
Potato and Parsnip Puree
Smashed Sweet Potatoes and Carrots
Wild and Long Grain Lemon Rice
Jasmine Rice
Orzo with Fresh Herbs and Feta Cheese
Wild Mushroom Risotto
Mascarpone Risotto
Crispy Sweet Pea Risotto Cake
Crispy Polenta Cake Disc
Herbed Pearl Couscous

Vegetables

- Asparagus with Lemon Zested Butter
Oven Roasted Seasonal Vegetables with Garlic and Fresh Herbs
Spring: Asparagus, Peas, Squashes, Leeks and Carrots
Summer: Corn, Summer Squashes, Red Pepper, Garden Tomatoes and Fine Herbs
Autumn: Brussels Sprouts, Butternut Squash, Parsnips, Carrot, and Red Onion
Winter: Brussels Sprouts, Winter Squashes, Red Pepper and Onions
Olive Oil and Rosemary Roasted Baby Carrots
Garden Fresh Green Beans with Roasted Cashews
Market Grilled Vegetables with a Balsamic Glaze
Squash, Edamame, Corn, and Baby Tomato Succotash
Roasted Brussels Sprouts with Vanilla Pecan Butter
Olive Oil Roasted Haricot Verts

Pastas (Available on Buffets and Food Stations)

- Butternut Squash Ravioli with Mascarpone Sage Sauce
Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce
Angel Hair Tossed with Fresh Arugula Pesto
Cavatappi Sauteed with Plum Tomatoes, Fresh Basil, Portabellas and White Wine Sauce
Lemon Pepper Rustica with Artichokes, Black Olives, Sun Dried Tomatoes and Olive Oil
Fettuccini Tossed with Traditional Alfredo Sauce
Tri Colored Tortellini with Homemade Marinara
Gemelli with Asparagus and Sweet Peas in Lemon White Wine Sauce
Classic Baked Cheesy Mac and Cheese





## SIGNATURE 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 and served to your guests when they are seated. All of our buffet options come with a bountiful selection of fresh breads and rolls with creamery butter. Silver service coffee and tea presentation, fresh assorted berries with cream or chocolate dipped fruits are also included with your customized menu.

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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**  
**Citrus and Ginger Glazed Salmon with Tropical Fruit Salsa**  
 Cavatappi Sautéed with Plum Tomatoes, Portabella Mushrooms and Fresh Basil  
 Oven Roasted New Potatoes with Sea Salt and Rosemary  
 Market Grilled Vegetables with a Balsamic Glaze

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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 Rich Cabernet Sauvignon Glaze**  
**Tuscan Chicken with Artichokes, Roasted Red and Yellow Tomatoes with a Citrus Pan Jus**  
 Truffled Mac and Cheese with Crispy Panko Crust  
 Sautéed Red Bliss Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper  
 Olive Oil and Rosemary Roasted Baby Carrots

2

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Plated First Course: Vinwood's Chop Chop Salad – Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery and Green Beans Tossed with a Parmesan Peppercorn Dressing  
**Chef Carved Tenderloin of Beef with Vinwood's Signature Merlot Sauce**  
**Native Crab Stuffed Roulade of Sole with Champagne Béchamel Sauce**  
 Sweet Pea and Asparagus Gemelli in Parmesan White Wine Cream Sauce  
 Potato and Parsnip Puree  
 Oven Roasted Green Beans with Cashews

3

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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 Rich Red Burgundy Sauce**  
**Chicken Piccata with Mediterranean Capers, Lemon, Forest Mushroom and White Wine**  
**Captain's Cut Roasted Cod with Lemon Beurre Blanc**  
 Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic  
 Lobster Ravioli with Mushrooms, Corn and Brown Butter Sauce  
 Oven Roasted Seasonal Vegetables with Garlic and Fresh Herbs

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## 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 food stations selections will come with artisan breads and rolls with roasted garlic and rosemary, served with fresh creamery butter. Silver service coffee and tea presentation and dessert choices of chocolate dipped fruits or fresh berries and cream 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

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

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 & Brown Butter Sauce  
Gemelli with Asparagus and Sweet Peas in a Lemon Wine Sauce  
Pesto Linguine with Pine Nuts & Fresh Parmesan Cheese

### Mediterranean Tastes

Carved Tenderloin with Signature Merlot Sauce

Seared Tuscan Chicken Breast with Artichokes, Sweet Roasted  
Red & Yellow Tomatoes & Citrus Pan Sauce

Smashed Potatoes with Caramelized Onion & 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 Garlic & Cheese Ravioli with Scratch Marinara

### The Grill

Citrus & 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  
Rich Cabernet Sauvignon Sauce

Potato Parsnip Puree

Sautéed Green Beans with Cashews

3

### Soup and Salad

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

Salad of Market Greens, Roasted Beets, Pears, Pecans & Blue  
Cheese Crumbles with 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 Flavorful Crab Stuffing &  
Champagne Béchamel Sauce

Wild & Long Grain Lemon Rice

Sautéed Asparagus with Lemon Zested Butter

### Farmer's Table

Brown Sugar Glazed Pomegranate Chicken

Crispy Sea Salt and Parslied Fingerling Potatoes

Seasonal Roasted Vegetables with Garlic and Thyme

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## SWEET ENDINGS

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### Sweets

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#### Ice Cream Sundae Bar

Chocolate and Vanilla Ice Creams and Raspberry Sorbet (DF) with Chocolate and Rainbow Sprinkles, M&M's Walnuts, English Toffee Bits, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch, Maraschino Cherries and Freshly Whipped Cream

#### Gelato Station

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos (Choose Three) 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, Sautéed with Brown Sugar. Served Over Vanilla Bean Ice Cream with Freshly Whipped Cream

#### Make Your Own Shortcakes

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

#### Miniature Pastry Selections

Bite Sized Fruit Tartlets, Lemon Meringue Bites, Cannoli, Eclairs, Carrot Cake, Gluten Free Double Chocolate Cupcakes and Tiramisu Square

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## 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!  
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### Savories

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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 Wrapped in Deli Paper

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## 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!  
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### Tray Passed Sweets

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#### 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

#### Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean 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

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

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## LATE NIGHT SNACK CARTS

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### Street Vendor Sausage Cart

Let Us Bring the Flavor of Fenway Park to Your Next Event with Our Authentic Stainless-Steel Street Vendor Cart Serving Up Mouth-Watering Sausages with Peppers, Onions and Accompaniments

### HOT DOGS.....Get Your Hot Dogs Here!

Authentic Stainless Steel Street Vendor Cart Serving Up Crowd Pleasing Hot Dogs with Classic Accompaniments Including Mustards, Sauerkraut, Diced Onions and Pickle Relish

### Hot New York Pretzel Cart

Pretend You Are On the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel. Personalize with Mustard Squirt or Cheddar Ale Cheese Sauce

### POP (!) Corn Cart

Hot Popped Popcorn to Fill in Nostalgic Paper Bags. Even Better when Offered with Shake-Ins of Freshly Grated Parmesan Cheese, Seasoned Salt, Chili Lime, Lemon Pepper, Cinnamon Sugar and Cocoa. Mix-Ins of M&M's, Reece's Pieces, Pretzel Sticks, Cheddar Goldfish, Dried Cranberries and Roasted Peanuts. Shake It Up!

### Cotton Candy Cart

Old Fashioned Sweet Treats with Traditional Colors of Pink and Blue or Updated Flavors Including Organic Caramel, Mango, Coconut, Watermelon and Passion Fruit

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## LATE NIGHT SNACK STOPS

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### **“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 Breadcrumbs, Grated Parmesan, Diced Tomatoes, Green Onion, Sautéed Mushrooms, Caramelized Onion, Roasted Garlic, Sriracha 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 and 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

### **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!

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