

*"Tis an ill cook that cannot lick his own fingers."
-William Shakespeare*

Action Stations

Pricing Is Based On Adding To An Existing Per Person Menu,
Ask About Pricing On Stations By Themselves

Chic Gourmet Dips, Accompanied with Crispy Corn Tortilla Chips \$6.00

Mean Green Love Machine: Spinach, Parmesan and Cream Cheese Dip
Shake Your Ta-Tas: Fresh Tomato, Lime and Cilantro Salsa
The Hottie: Spicy Texas Pete Hummus Dip

Country Chic Southern Salads \$5.00

Southern Style Potato Salad, Southern Style Cole Slaw, Vegetable Pasta Salad

Distinctive Salad Bar \$8.00

Baby Spinach, Spring Mix, Romaine Lettuce and Salad Wedges,
Accompanied with Hardwood Smoked Bacon, Pecans, Sliced Almonds,
Sweet Grape Tomatoes, Baby Carrots, Sliced English Cucumbers, Radish, Sliced
Mushrooms, Shredded Cheddar Cheese, Parmesan Cheese Croutons
Choose Two, Classic Italian, Ranch, Caesar, Balsamic Dressings, Ginger Sesame

Grilled Marinated Vegetables \$7.00

Beautifully Presented and Marinated In Balsamic Vinaigrette, Eggplant, Squash,
Zucchini, Carrots, Onions, Asparagus, French Green Beans and Peppers

Gigantic Whole Wheel of N.C. Appalachian Mountain Hoop Cheese \$7.00

25 Pound Average, Accompanied with Fresh Red and Green Grapes,
Strawberries, Assorted Mixed Berries, Papaya, Kiwi. Beautifully Decorated and
Garnished with Fresh Fruit and Vegetable Carvings, Real Banana Leaves and
Whole Collard Green Leaves. Served with Assorted Gourmet Crackers

Southern BBQ Pulled Pork or Smoked Brisket of Beef Sliders \$10.00

Mounds of Slow Smoked Pulled Pork or Sliced Brisket of Beef, Served on a
Large Board or in a Chafing Dish, Accompanied with Baked Yeast Rolls and
Lexington Style Slaw or Southern Cole Slaw, Served with Texas Pete Hot Sauce

Assorted Meatball Bar \$6.00

Zesty Marinara Meatballs, Creamy Alfredo Meatballs, Memphis Style BBQ
Meatballs

Martini Mashed Potato Bar \$8.00

Mashed Potatoes, Accompanied with Shredded Cheddar Cheese, Hardwood
Smoked Bacon, Butter, Sour Cream and Chopped Scallions.
Served in a plastic or glass martini glass

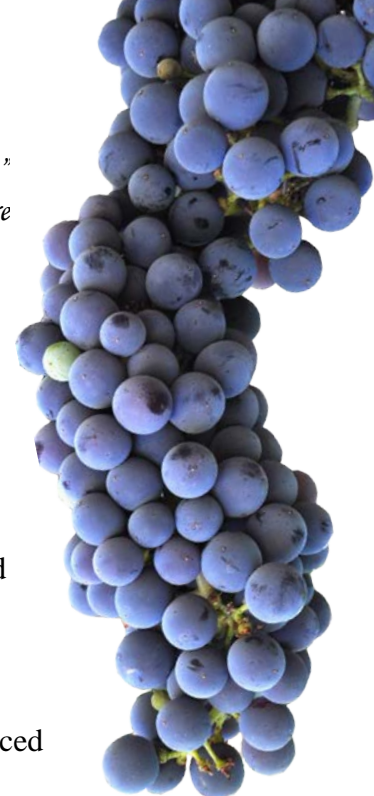
Martini Mashed Sweet Potato Bar \$8.00

Mashed Sweet Potatoes, Accompanied with Brown Sugar, Sliced
Almonds, Southern Pecans, Marshmallows, and Cinnamon Sugar
Served in a plastic or glass martini glass

Carving Station, Choice of Two Meats \$12.00

Smoked Brisket of Beef or Roasted Herb Crusted Top Round of Beef
Smoked Breast of Turkey or Roasted Herb Crusted Pork Loin or Smoked Ham
Served with Assorted Rolls, Country Style Mustard and Whipped Mayonnaise

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Sea Salt Roasted Baked Potato Bar \$8.00

Accompanied with Beef and Bean Chili, Shredded Cheddar Cheese,
Hardwood Smoked Bacon, Chopped Onions, Butter,
Sour Cream and Chopped Green Onions

Mac and Cheese Bar \$8.00

Macaroni and Cheese, Accompanied Smoked Hardwood Bacon, Diced
Smoked Ham, Shrimp, Scallions, Shredded Cheddar Cheese and Parmesan
Cheese

Taco Bar \$8.00

Taco Seasoned Ground Beef, Accompanied with Shredded lettuce, Diced Tomatoes,
Shredded Cheddar Cheese, Sour Cream, Guacamole, Fresh Tomato Salsa, with
Soft and Crisp Taco Shells

Japanese Sushi Bar \$10.00

Large Selection of Fresh Sushi, Including Salmon, Shrimp, California Rolls,
Vegetable, and Tuna Rolls. Accompanied with Traditional Wasabi, Pickled
Ginger, Fish Roe, Soy Sauce, and Chop Sticks

Low Country Shrimp and Grits \$10.00

Southern Style Grits with Seasoned Shrimp, Andouille Sausage, Sautéed Onions
and Peppers, Cheddar Cheese, Scallions, Served in a Cast Iron Kettle, Texas Pete

Mexican Style Fajitas \$10.00

Mexican Style Seasoned Chicken Breast Strips Fajitas, Accompanied with Soft Tortilla
Shells, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream and Fresh Tomato
Salsa, Ask About Beef Strips and Sautéed Shrimp.

Thai Style Stir-Fry \$10.00

Thai Style Coconut Chicken Breast Strips and Vegetable Stir-Fry
Accompanied with Jasmine Rice

Add: Classic Chinese Takeout Boxes, Chop Sticks \$1.00pp

Chinese Style Stir-Fry \$10.00

Chinese Style Chicken Breast Strips and Vegetable Stir-Fry
Served with Jasmine Rice, Soy Sauce, Hoisin Sauce and Peanuts
Served in Classic Chinese Takeout Boxes, with Chop Sticks and Fortune Cookies

Spanish Style Paella \$10.00

Spanish Style Paella, Made with Chicken, Chorizo Sausage, Shrimp, Mussels, Onions,
Peppers, and Rice

Cajun Style Jambalaya \$10.00

Cajun Style Jambalaya, Made with Chicken, Andouille Sausage,
Onions, Peppers, and Rice

Add: Mardi Gras Beads \$1.00pp and Masks \$3.00+ each



*"All you need is love. But a little chocolate
now and then doesn't hurt."
-Charles M. Schulz*

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Pasta Station \$10.00

Prepared Penne and Cheese Tortellini Pastas, Accompanied with Sundried Tomatoes, Onions, Peppers, Sausage, Grilled Chicken, and Shrimp
Accompanied with Alfredo and Marinara Sauces and Grated Parmesan Cheese

Whole Side of Hardwood Smoked Salmon \$200.00 Each

Decorated with Scored Cucumbers to look like Fish Scales, Accompanied with Minced Red Onions, Milled Egg Yolks, Chopped Egg Whites, Capers, Dill Sauce, and Fancy Flat Crackers

Omelet Station \$7.00

Fresh Omelets Made To Order, Accompanied with Hardwood Smoked Bacon, Smoked Ham, Shredded Cheddar Cheese, Mushrooms, Onions, Tomatoes, and Green Peppers

Liquid Nitrogen Ice Cream \$12.00

Ice cream made using liquid nitrogen and made in just minutes! Toppings include: Sliced Almonds, Pecans, Hardwood Smoked Bacon, Maraschino Cherries, Fresh Strawberries, Chocolate Chips, Shredded Coconut, Crushed Oreos, M&M's, Carmel, Strawberry and Chocolate Sauces, and much more

Ice Cream Martini Bar \$7.00

Chocolate and Vanilla Ice Creams, Accompanied with Whipped Cream, Sliced Almonds, Pecans, Sprinkles, M&M's, Crushed Oreos, and Maraschino Cherries, Carmel, Strawberry and Chocolate Sauces, and much more
Served in a plastic or glass martini glass

Cheese Cake Martini Bar \$7.00

New York Cheese Cake Bites, Accompanied with Fresh Sliced Strawberries, Sliced Almonds, Maraschino Cherries, Carmel, Strawberry and Chocolate Sauces
Served in a plastic or glass martini glass

Smore's Torched Indoors \$6.00

Creamy Marshmallows, Powered Sugar, Rich Milk Chocolate Drizzle, atop Graham Cracker, Torched by our Chef

Flaming Glazed Donuts \$6.00

Krispy Kreme Glazed Donuts, Flamed with Rum by our chef
Toppings: Whipped Cream, Sea Salt, Shredded Coconut, Cinnamon Sugar, Carmel, Strawberry and Chocolate Sauces, Cap'n Crunch and Froot Loops Cereal

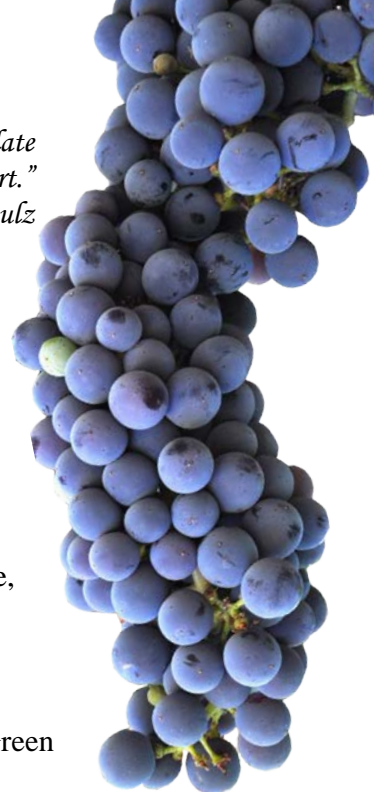
Chocolate Fountain \$10.00, Includes Fountain Rental

Small 20 inch, Interactive Display, Filled with Rich Smooth Strawberry, Milk or White Chocolate for your Dipping Pleasure. Accompanied with Fresh Strawberries, Marshmallows, Graham Crackers, Rice Crispy Treats, Salty Pretzels, Sea Salt Potato Chips, Brownies and Classic Oreos.

Home Made Southern Style Dessert Bars \$7.00

Zesty Lemon, Deep South Pecan, Double Chocolate Brownie, German Chocolate Iced Brownie, Chocolate Chip, Rice Crispy Bars

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Chocolate Dipped Strawberries in Milk or White Chocolate \$6.00 pp

Strawberries and Topping Dipped To Order, Sea Salt, Chopped Hardwood
Smoked Bacon, Shredded Coconut, Sliced Almonds, Chocolate Sprinkles

Pastry Table \$12.00

Elegant Mini Pastries and Bars, French Macaroons, Cake Pops and Cake
Balls, Cream Puffs, Chocolate Truffles New York Cheesecake, Chocolate
Cheesecake, Deep South Pecan Bar, Zesty Lemon Bars.

Flaming Bananas or Cherries Dessert Station \$10.00

Choice of one, Bananas Foster or Cherries Jubilee, Sliced Bananas or Cherries,
Flamed with Rum, Butter, Brown Sugar, Spooned Over Vanilla Ice Cream

Frozen Daiquiris Bar \$6.00 per person

Made To Order with White Wine, Key West Lime Margarita, Tropical Pina Colada, Cool
Strawberry, and Zesty Peach

Milk Shakes Station \$6.00 per person

Made To Order Vanilla & Chocolate Milkshakes, Toppings Maraschino Cherries,
Whipped Cream, and Carmel, Strawberry and Chocolate Sauces

Keurig Gourmet Hot Beverage Station

Coffees, Hot Chocolates and Hot Teas \$5.00 pp

Keurig Machine, A Selection of Premium Coffees, Regular and Decaffeinated
K-Cups, Accompanied with Cream, Sugar and Assorted Gourmet Flavored
Syrups, Hot Chocolate K-Cups, Served with Whipped Cream and Milk Chocolate
Chips Assorted Gourmet Tea Bags, Lemon Wedges, and Honey

Sangria Bar: Fresh Fruit Sangrias \$40.00 per gallon

We're putting a new spin on the popular Spanish Sangria by dressing up the drink
with irresistible mix-ins. Each recipe offers something deliciously different.

Try One Today!

Mixed Berry Pink Lemon Sangria - White Wine, Fresh Strawberries,
Black Berries, Blue Berries, Raspberries, Pink Lemonade, A refreshing twist on
the classic drink

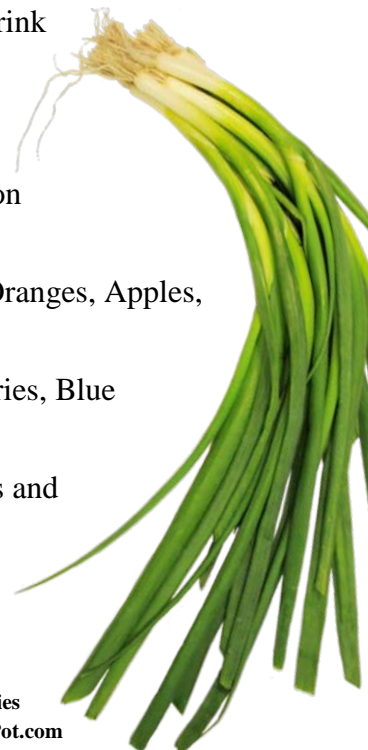
Sparkling Golden Sangria - Dry Sparkling Wine, White Grape Juice, Fresh Oranges, Apples,
Lemons, Limes, Fresh Mint and Fresh Basil

Berry Sangria - Red Wine, Cranberry Juice, Fresh Lemons, Limes, Strawberries, Blue
Berries and Oranges

Strawberry Orange Sangria - White Wine, Orange Juice, Fresh Strawberries and
Oranges

Winter Fruit Sangria - Red wine, dried fruits such as figs, cranberries,
apricots, raisins, blueberries and cherries, honey and club soda

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Beverages

Beverage selections are a great way to express your style, surprise your guests, and add your signature touch. Our drinks are delicious! We make planning your beverages a simple process while at the same time giving you endless options to personalize your event. Incorporate fresh seasonal ingredients complementing your menu.

Selections, Assorted Craft Beer Growlers, Ask For Pricing

Domestic Beer	\$4.00	Craft Beer	\$5.00+
Imported Beer	\$6.00	Wine per bottle	\$20.00
Soft Drinks	\$2.00	Bottled Water	\$2.00

Additional Beverages

Fine Wines	Ask For Pricing
Fresh Premium Brewed Coffee	\$24.00 per gallon
Iced Tea	\$15.00 per gallon
Mexican Fresh Fruit Water	\$24.00 per gallon
Real Fruit Punch	\$24.00 per gallon
Hot Apple Cider	\$24.00 per gallon
Champagne Punch	\$34.00 per gallon
White Wine Jell-O Shots	\$2.00 each, sold by the dozen
Shots of Milk and Homemade Gourmet Cookies	\$3.00 per person
Plain or Chocolate Milk, Cartons	\$3.00, sold by the dozen
Starbucks Frappuccino	\$3.50, sold by the dozen
Perrier Water	\$3.00, sold by the dozen
Coconut Water	\$4.00, sold by the dozen
Red Bull	\$4.50, sold by the dozen

Late Night Munchies \$6.00

Kettle Potato Chips, Gourmet Popcorn, Flat Pretzels, Crispy Nacho Chips, Tostadas Zesty Onion Dip, Classic Ranch Dip, Seasoned Ground Beef and Nacho Cheese Dip, Fresh Tomato and Lime Salsa, Sour Cream topped with Scallions,

Frozen Daiquiris Bar \$6.00 per person

Made To Order with White Wine, Key West Lime Margarita, Tropical Pina Colada, Cool Strawberry, and Zesty Peach

Milk Shakes Station \$6.00 per person

Made To Order Vanilla & Chocolate Milkshakes, Toppings Maraschino Cherries, Whipped Cream, and Carmel, Strawberry and Chocolate Sauces

Keurig Gourmet Hot Beverage Station

Coffees, Hot Chocolates and Hot Teas \$5.00 pp

Keurig Machine, A Selection of Premium Coffees, Regular and Decaffeinated K-Cups, Accompanied with Cream, Sugar and Assorted Gourmet Flavored Syrups, Hot Chocolate K-Cups Served with Whipped Cream and Milk Chocolate Chips, Assorted Gourmet Tea Bags, Lemon Wedges and Honey