

Taco-bout a Fiesta! Build Your Own Taco Bar

Price per Person: \$28

Experience a vibrant culinary fiesta with our "Taco-bout a Fiesta!" build-your-own taco bar, a customizable and gourmet journey perfect for any event. This interactive buffet-style menu offers an elevated twist on classic Mexican flavors, featuring a dynamic array of fresh, savory, sweet, sour, and spicy ingredients, alongside exotic fruits and tangy pickled elements to delight every guest. It's an engaging, memorable meal designed to impress and ensure your event is the talk of the town!

"Unleash your inner chef and craft the ultimate gourmet taco with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Protein Power-Ups (Three Choices):

- **"Birria Boss Beef"**: Rich, slow-cooked shredded beef, deeply flavored with a complex blend of dried chilies and spices.
- **"Guava Groove Chicken"**: Tender shredded chicken infused with a sweet guava glaze, zesty lime, and a subtle hint of tequila for a uniquely sweet and sour profile.
- **"Tamarind Tango Jackfruit"** (Vegetarian/Vegan Friendly): Savory shredded jackfruit braised in a complex sauce of tangy tamarind, smoky chipotle, and a touch of agave for a perfectly balanced sweet, sour, and spicy plant-based delight.

II. Tortilla Twists (Two Choices):

- **"Maize-y Daydream Corn"**: Warm, authentic corn tortillas, providing a classic, earthy base for your taco masterpiece.
- **"Cloud Nine Flour Power"**: Soft, pliable flour tortillas, offering a versatile and comforting wrap for all your delicious fillings.

III. Top It Like It's Hot! (Ten Choices):

- **"Herb 'n' Onion Harmony"**: The essential fresh and aromatic mix of chopped cilantro and onion.
- **"Radish Rhapsody Slices"**: Crisp, peppery, and refreshing thinly sliced radish to cut through richness.
- **"Tangy Twosome Pickles"**: Zesty pickled jalapeño and red onion, delivering a bright, tangy, and mildly spicy kick.
- **"Tajín Tango Pepitas"**: Your signature sweet, salty, sour, and spicy crunchy pepitas.
- **"Pineapple Punch Relish"**: A vibrant mix of tropical sweetness and fresh, clean heat from pineapple and jalapeño.
- **"Mango Pomegranate Pop"**: Juicy, sweet, and tart salsa with a beautiful burst of color and flavor from mango and pomegranate.

- **"Smoky Corn Guac-star"**: Creamy avocado with smoky charred corn, offering a unique depth of flavor.
- **"Citrus Crunch Slaw-down"**: A refreshing blend of shredded green and purple cabbage, jicama, carrots, and mandarin oranges, all brightened with lime and rice vinegar, featuring pickled cucumber for extra tang and crunch.
- **"Cotija Cloud Crumble"**: Salty, crumbly, and authentic Mexican cotija cheese.
- **"Chill Out Crema"**: A classic cooling and creamy sour cream counterpoint.

IV. Saucy Sensations (Four Choices):

- **"Green Groove Chimichurri"**: A vibrant, herbaceous, garlic-infused salsa verde with fresh parsley and cilantro, brightened with lime and a hint of spice.
- **"Mojo Marvel Crema"**: A creamy, zesty, garlic and citrus-infused sauce with a touch of savory spice.
- **"Peanut Power Mole"**: A rich, complex, and savory mole with a nutty depth, a hint of sweetness, and a warming spice.
- **"Peachy Ancho Fiesta Jam"**: A luscious jam offering sweet stone fruit notes, balanced by the smoky, mild heat and fruity depth of ancho chilies.

V. Sidekick Superstars (Three Choices):

- **"Coco-Lime Groove Rice"**: Fragrant jasmine rice cooked with coconut milk, fresh cilantro, and lime for a tropical and aromatic twist.
- **"Esquites Street Star"**: A creamy and tangy Mexican corn salad of roasted corn, cotija cheese, lime, mayo, chili powder, and cilantro.
- **"Tropical Hearty Harvest Stew"**: A hearty and flavorful stew balancing the sweetness of mango and sweet potato with earthy black beans, seasoned with savory spices and a hint of heat.

Patties in Paradise! Build Your Own Burger Bar

Price per Person: \$32]

Experience a vibrant culinary fiesta with our "Patties in Paradise!" Burger Bar, the ultimate interactive catering experience for any event! This customizable gourmet burger buffet takes classic American fare and infuses it with global flavors, featuring a selection of unique patties and an incredible array of sweet, savory, sour, and spicy toppings. From juicy beef to innovative plant-based options, every bite is a journey for the senses, ensuring your guests craft their perfect burger masterpiece. Ideal for corporate events, lively parties, family gatherings, and unique casual catering, our "Patties in Paradise!" bar promises an unforgettable dining adventure that's a true crowd-pleaser!

"Unleash your inner chef and craft the ultimate gourmet burger with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Patty Power-Ups (Three Choices):

- **"Holy Cow, That's Beefy Bliss!":** Juicy, seasoned patties crafted from a high-quality blend, offering a classic and satisfying foundation for any gourmet burger creation. Perfect for burger enthusiasts craving traditional flavors.
- **"Cluck Norris' Whiskey Tango Foxtrot":** Lean ground chicken mixed with deeply caramelized onions (infused with a hint of whiskey) and finely diced roasted poblano peppers, delivering a smoky, sweet, savory, and mildly spicy depth. A unique chicken burger option with a gourmet fusion twist.
- **"Rooted in Flavor, Bean There, Done That"** (Vegetarian/Vegan Friendly): Hearty black bean and sweet potato patties infused with aromatic curry spices, a touch of creamy coconut milk, and finely diced bell peppers for a sweet, savory, and mildly spicy global flavor experience. An innovative plant-based burger for vegetarian catering.

II. Bun-believable Breads (One Choice):

- **"Brioche All Night Long Buns":** Soft, lightly sweet brioche buns, perfectly toasted to provide a premium foundation for your ultimate burger masterpiece. The essential burger bread for a gourmet build-your-own bar.

III. Top It Like It's Hot! (Twelve Choices):

- **"Lettuce Be Friends Glory":** Crisp, fresh green leaf or butter lettuce for a refreshing crunch. A classic burger topping and healthy addition.
- **"You Say Tomato, I Say Ruby Red":** Slices of ripe, juicy tomato, adding a burst of fresh flavor. A traditional burger garnish for natural sweetness.
- **"O-Rings of Fire Red Onion":** Thinly sliced red onion, delivering a sharp, vibrant bite. A tangy topping for a flavorful kick.

- **"Dill-icious Pickle Discs"**: Classic dill pickle chips, offering a tangy and refreshing snap. The ultimate burger pickle for salty and sour balance.
- **"Cheesy Does It! Selection"** (Three Options):
 - Sharp Cheddar, Gouda, or Monterey Jack
- **"Jalapeño Jingle Bell Rock"**: Candied jalapeños, offering a sweet, spicy, and tangy kick. An addictive topping for bold flavor fusion.
- **"Crispy Onion O-My-Goodness Rings"**: Crispy, savory fried onions, providing an irresistible texture. A gourmet crunch for enhanced flavor.
- **"Bacon Me Crazy Jam Session"**: A luscious, sweet, and savory jam with deep umami from crispy bacon and caramelized onions. A rich bacon topping and flavor bomb.
- **"Tangy Apple Tango Chut-ney"**: A bright, sweet, and tangy fruit relish with green apples, potentially with a hint of warming spice. A fruity and tangy topping for fresh contrast.
- **"Mediterranean Sun-Kissed Spred-itation"**: A creamy, savory, and tangy spread bursting with Mediterranean flavors from sun-dried tomatoes and feta. A unique savory spread for a gourmet touch.

IV. Saucy Sensations (Four Choices):

- **"Bourbon Apple Glaze-y Days Are Here Again"**: A smoky-sweet and tangy BBQ sauce with a hint of apple and bourbon warmth. A gourmet BBQ sauce for savory sweetness.
- **"Nutty Satay Away From Me, My Love"**: A rich, nutty, and savory spread with a delicate balance of sweet, spicy, and tangy notes, inspired by traditional satay. A creamy peanut sauce for an Asian fusion twist.
- **"Curry Up And Wait Aioli"**: A creamy aioli infused with warm curry spices, smoky charred scallions, and fresh ginger for an aromatic, savory, and zesty kick. A spicy curry aioli for bold flavor.
- **"Citrus Herb Fire Jam-boree"**: A vibrant, sweet, and tangy sauce with the bright citrus notes of orange marmalade, a kick of jalapeño heat, and the fragrant herbaceousness of rosemary. A sweet and spicy jam with aromatic herbs.

V. Sidekick Superstars (Three Choices):

- **"Bayou Bliss, Bean There, Done That"**: Hearty baked beans slow-simmered with a blend of sweet tropical fruits, savory seasonings, and a Cajun spice blend for a sweet, smoky, and spicy kick. A tropical baked beans recipe for comfort food fusion.
- **"Spud-tacular Seasoned Bits of Awesomeness"**: Crispy tortilla chips generously coated with your signature sweet, tangy, salty, smoky, and slightly spicy seasoning blend. The ultimate seasoned chips for addictive crunch.
- **"Mac 'n' Cheese Masterpiece of My Heart"**: A luxurious blend of five gourmet cheeses baked with sweet caramelized onions, savory crispy bacon, and mellow roasted garlic, finished with a golden, crunchy breadcrumb topping. A decadent macaroni and cheese for ultimate comfort.

Bowl-dly Go Where No Bowl Has Gone Before!

Price Per Person: \$35

Our interactive 'Bowl-dly Go Where No Bowl Has Gone Before!' bar offers a gourmet, customizable experience, allowing guests to craft their perfect meal from a selection of chef-curated proteins, unique rice bases, fresh toppings, and inventive sauces. It's a culinary adventure designed for unforgettable events.

"Unleash your inner chef and craft the ultimate gourmet rice bowl with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Protein Power-Ups (Three Choices):

- **"Hula Hula Chicken Dance":** Discover tender, grilled chicken thigh pieces, slow-cooked in a vibrant Huli Huli marinade. This Hawaiian-inspired chicken is a savory-sweet delight, infused with soy sauce, rice vinegar, Chinese five-spice powder, ginger, garlic, and orange juice, offering a juicy and lean catering option bursting with tropical flavor.
- **"Pork-fectionist's Pork Belly":** Indulge in crispy, slow-braised pork belly burnt ends, meticulously dry-rubbed and glazed. Marinated in a unique blend of peanut butter, peach, and bourbon, then caramelized on the grill, each rich, savory bite delivers a delightful sweet and spicy crunch, making this a truly decadent, melt-in-your-mouth experience for any gourmet bowl.
- **"Tofu-tally Awesome Tango" (Vegetarian/Vegan Friendly):** Savor hearty, blackened spiced tofu crumbles, perfectly seasoned and mixed with sweet roasted corn and tender bell peppers. This robust, plant-based protein offers a smoky, savory depth, making it an excellent vegetarian catering choice for a flavorful and satisfying meal.

II. The Grain Train (Three Choices):

- **"Coco-nutty for This Rice":** Escape to the tropics with our fragrant jasmine rice, infused with creamy coconut milk and a zesty squeeze of lime. This aromatic, slightly sweet base adds an exotic touch, making it a refreshing and unique rice option for your event.
- **"Dirty Dancing Rice":** Get down with our rich and savory dirty rice, made with perfectly cooked brown rice, hearty black beans, and a flavorful blend of onions, bell peppers, garlic, chili powder, cumin, and smoked paprika. This robust and textural base offers a comforting, spiced foundation for your bowl.
- **"Rice, Rice Baby, It's Sweet Potato Time!":** Groove to the flavor of crispy, garlic-infused rice combined with tender, savory-sweet roasted sweet potato cubes and vibrant edamame. This delightful base offers a harmonious blend of textures and tastes, creating a comforting yet exciting foundation for your bowl.

III. Top It Like It's Hot! (Six Choices):

- **"Grape Expectations Pickles!":** Tangy pickled pomegranate seeds and sweet halved grapes, offering a burst of sweet-tart flavor and a delightful pop. A fruity, pickled, and vibrant topping.
- **"Crispy Chick-Magnet!":** Spiced and roasted chickpeas, delivering an irresistible savory crunch and earthy flavor. A protein-packed, textural topping.
- **"Crispy Cabbage Patch Kids Slaw":** A vibrant mix of shredded green cabbage, crisp bell peppers, and fresh mint, tossed in a zesty citrus-ginger vinaigrette. A refreshing, tangy, and herbaceous slaw.
- **"Island Nutty Crunch":** A tropical blend of toasted cashews, sesame seeds, and sweet coconut flakes for a savory-sweet textural delight. An aromatic, crunchy, and unique topping.
- **"Mellow Melon Marinade":** Thinly sliced cucumbers marinated in a light soy-sesame vinaigrette, offering a refreshing and savory bite. A cool, savory, and hydrating topping.
- **"Garden Fresh Herb Gala":** A refreshing blend of fresh mint, cilantro, and basil leaves with a light lime dressing, adding aromatic brightness. A fragrant, zesty, and herbaceous topping.

IV. Saucy Sensations (Four Choices):

- **"Gochujang Grapevine Glory":** A bold and complex gochujang sauce, now with a unique fermented black bean paste and a burst of red grape puree, perfectly balancing spicy, sweet, and savory notes with hints of garlic, ginger, and citrus. A fiery, umami-rich sauce for a serious kick with a unique fruit and depth.
- **"Smoky Date Tahini Twist":** A creamy, invigorating tahini dressing, now with a rich smoked paprika, sweet date molasses, and bright orange zest, infused with fresh garlic and a tangy finish. A smooth, zesty, and earthy sauce that adds unexpected sweetness and vibrant citrus.
- **"Avocado Rhapsody Crema":** A lush and vibrant avocado-cilantro crema, blended with zesty lime, a hint of spicy serrano pepper, and a touch of smoked salt. A creamy, herbaceous, and refreshing sauce that brings a cooling yet zesty kick.
- **"Citrus Ginger Glaze-y Days":** A bright and savory tamari-ginger glaze, infused with fresh orange zest, a hint of star anise, and a touch of agave nectar. A sweet, tangy, and deeply aromatic sauce that offers a glossy finish with an exotic, warming spice.

Cheesy Does It! Build Your Own Mac & Cheese Bar

Price per Person: \$28

Experience the ultimate in comfort food customization with our "Cheesy Does It!" Mac & Cheese Bar! This interactive gourmet buffet elevates classic macaroni and cheese into a culinary event, featuring luxurious cheese bases, premium proteins, and a delightful array of savory, spicy, and fresh toppings. Guests will craft their perfect cheesy masterpiece, ensuring a satisfying and memorable dining experience for any event.

"Unleash your inner chef and craft the ultimate gourmet macaroni and cheese with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Cheesy Foundations (Two Choices):

- **"Classic Cheddar's Better Comfort"**: A rich, velvety smooth, and deeply flavorful cheddar cheese sauce for our tender elbow macaroni. This creamy base offers timeless comfort and a familiar, savory delight.
- **"Bacon Me Happy 5-Cheese Dream"**: A luxurious blend of five gourmet cheeses (like smoked Gouda, Parmesan, Fontina, Provolone, and sharp white cheddar) combined with savory crispy bacon, sweet caramelized onions, and mellow roasted garlic for our perfectly cooked elbow macaroni. This decadent base delivers complex, rich, and deeply savory flavors.

II. Protein Power-Ups (Three Choices):

- **"Swine & Spice, Everything Nice Crumble"**: A savory, robust crumble featuring crispy, smoky bacon bits and seasoned Andouille sausage, delivering an irresistible punch of flavor and texture to your mac and cheese.
- **"Blueberry Blaze of Glory Pulled Pork"**: Succulent, slow-smoked pulled pork simmered in a rich blueberry-chipotle BBQ sauce (offering sweet fruit and smoky heat), then finished with a delightful sprinkle of crispy candied jalapeños. This option delivers a complex profile of sweet, savory, spicy, and a subtle tangy depth.
- **"Cluckin' Good Hot Honey Chicken"**: Juicy shredded chicken coated in a sticky, sweet, and spicy hot honey-orange glaze, finished with savory crispy garlic flakes. This chicken offers a vibrant, zesty heat with an aromatic crunch.

III. Top It Like It's Hot! (Eight Choices):

- **"Whiskey Onion Whisperer"**: Sweet, deeply caramelized onions infused with a subtle hint of whiskey, offering a luscious, savory, and sophisticated depth.
- **"Parmesan Crisp Crunch & Munch"**: Golden, toasted breadcrumbs combined with savory crispy fried onions and rich Parmesan cheese, for an essential textural crunch and umami boost.

- **"Chive Chimichurri Chill Zing"**: A vibrant, herbaceous mix of fresh chives, parsley, and garlic, brightened with lime zest, offering a zesty, fresh, and aromatic kick.
- **"Ricotta Feta Rosemary Rendezvous with Me"**: A creamy, tangy dollop of ricotta and feta cheeses, infused with fresh rosemary, providing a luscious, herbaceous, and savory contrast.
- **"Sweet Corn Fiesta Relish-ious"**: A vibrant relish of sweet roasted corn, diced bell peppers, and fresh cilantro, all brought together in a zesty lime vinaigrette for a tangy and refreshing burst.
- **"Pickle Punk Jalapeño Dust-Up"**: Finely minced pickled jalapeños combined with a hint of smoky paprika, creating a concentrated tangy, spicy, and aromatic sprinkle.
- **"Poblano Power Play Crumble"**: Roasted and chopped poblano peppers blended with crunchy tortilla strips and crumbled cotija cheese, for a smoky, savory, and textural kick.
- **"Balsamic Sun-Kissed Relish-tionship"**: A rich, savory relish featuring diced sun-dried tomatoes, fresh basil, and garlic, all tied together with a sweet and tangy balsamic glaze.

IV. Saucy Sensations (Three Choices):

- **"Southwestern Ranch-a-Doodle Doo"**: A cool, tangy, and herbaceous ranch drizzle, now with a zesty kick of cumin, smoked paprika, and a hint of lime, offering a creamy finish with a vibrant Southwestern flair.
- **"Sriracha Bourbon Blaze of Glory"**: A fiery sriracha drizzle, now with the sophisticated warmth of bourbon, a touch of brown sugar, and a hint of smoked paprika, offering a deeper, smoky sweetness that beautifully complements the heat.
- **"Rosemary's Honey-Garlic Kickin' Sauce"**: A creamy and luscious sauce blending the classic sweet and tangy notes of honey mustard with the aromatic warmth of roasted garlic and fragrant rosemary. A subtle kick from dried chili flakes adds a touch of heat, creating a complex and incredibly savory, sweet, and subtly spicy finish.



Pasta La Vista, Baby! Build Your Own Pasta Bar 🎉

Price per Person: \$28

Experience a culinary journey to Italy and beyond with our "Pasta La Vista, Baby!" Bar! This interactive gourmet buffet invites guests to craft their perfect pasta bowl from a selection of fresh pasta shapes, premium proteins, an exciting array of vibrant toppings, and unique, chef-curated sauces. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings.

"Unleash your inner chef and craft the ultimate gourmet pasta bowl with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Pasta Perfection (Three Choices):

- **"Fettuccine-d About You, Baby!":** Classic wide ribbons of tender fettuccine, perfect for holding creamy or rich sauces.
- **"Penne For Your Thoughts Party":** Versatile penne tubes, ideal for capturing chunky sauces and savory bits.
- **"Rotini Razzle Dazzle & Roll":** Playful spiral rotini, designed to catch and cradle every drop of delicious sauce and topping.

II. Saucy Sensations (Three Choices):

- **"Curry in a Hurry, Arrabiata!":** A vibrant, spicy tomato sauce infused with aromatic Indian spices like ginger, cumin, coriander, and red pepper flakes, creating a fiery and fragrant twist on a classic Italian favorite.
- **"Avoca-Do or Die Pesto Party":** A creamy and nutty pesto featuring toasted pistachios, fresh basil, savory Parmesan cheese, aromatic garlic, and a bright zest of lemon, now blended with luscious avocado for an extra silky texture and a mellow, fresh richness.
- **"Lemon Herb Mushroom Ricotta Dreamin'":** A luxurious, creamy sauce blending smooth ricotta cheese with tender sautéed wild mushrooms, bright lemon zest and juice, fresh parsley, and fragrant thyme, offering an earthy, herbaceous, and zesty creaminess.

III. Protein Power-Ups (Three Choices):

- **"Cajun Peach Glazed Shrimp Scampi Dooby Doo!":** Succulent shrimp sautéed with vibrant Cajun spices, a sweet and tangy peach-habanero glaze, and fresh bell peppers, offering a fiery, fruity, and zesty seafood option with a unique kick.
- **"Smoked Eggplant Tagine, Crumble For Me"** (Vegetarian/Vegan Friendly): Hearty smoked eggplant and tender chickpeas slow-cooked with aromatic Moroccan spices, sweet dried apricots, and a bright preserved lemon essence, offering an earthy, sweet, savory, and tangy plant-based delight.
- **"The Big Cheese Meatball Blend It Like Beckham":** Flavorful meatballs made with a rich blend of ground beef, ground pork, savory pepperoni, and fresh herbs like basil,

oregano, parsley, rosemary, and thyme. Ricotta and cream cheese add moisture and tenderness, resulting in juicy, melt-in-your-mouth deliciousness.

IV. Top It Like It's Hot! (Eight Choices):

- **"Parmesan Cloud Nine Shavings"**: Delicate shaved Parmesan cheese, for a salty, nutty, and sophisticated finish.
- **"Marinated Mozzarella Medley Ooh La La"**: Small, tender mozzarella balls marinated in a vibrant blend of olive oil, fresh herbs, and sun-dried tomatoes, offering creamy, herbaceous bursts of flavor.
- **"Fig & Balsamic Drizzle Your Troubles Away"**: A luscious, sweet, and tangy drizzle of fig and balsamic glaze, for a sophisticated finish.
- **"Spiced Candied Walnuts Whimsy Wonderland"**: Crunchy candied walnuts, now with a hint of warm spices like cinnamon and a touch of cayenne, offering a delightful sweet, nutty, and subtly spicy textural element.
- **"Lemon-Dill Marinated Olives You Crazy Diamond"**: A mix of green and black olives marinated in lemon and dill, offering a briny, herbaceous tang.
- **"Zesty Caponata Confetti Cannon"**: Finely diced, tangy Italian caponata relish, with eggplant, olives, and capers.
- **"Fiery Rosemary Honeydew, It's Hot!"**: A sweet and herbaceous honey drizzle infused with fragrant fresh rosemary, now with a subtle yet captivating kick of red chili flakes, offering a delightful balance of sweet, aromatic, and spicy notes.
- **"Whipped Feta Fanfare For the Common Man"**: A light and creamy whipped feta cheese, blended with mellow roasted garlic, fresh lemon zest, and a hint of olive oil, providing a tangy, savory, and luxurious cloud of flavor.

Corn-er of the World! Build Your Own Esquites Bowl

Price per Person: \$26

Embark on a vibrant flavor adventure with our **"Corn-er of the World" Esquites Bar!** This interactive gourmet experience takes the beloved Mexican street corn concept and elevates it into a customizable bowl. Guests can build their perfect creation from a base of warm, tender corn, adding exciting proteins, a colorful array of fresh and pickled toppings, and a selection of zesty, chef-curated sauces. Ideal for casual gatherings, corporate events, or any occasion seeking a fun, flavorful, and unique dining experience.

"Unleash your inner chef and craft the ultimate gourmet esquites bowl with our fresh, flavorful ingredients, signature proteins, and tantalizing sauces! Perfect for **weddings, corporate events, and any special occasion** seeking a customizable, vibrant, and delicious dining experience."

I. Core Corn Creations (Two Choices):

- **"Kernels of Wisdom Kravings"**: Warm, tender roasted corn kernels, blended with creamy sour cream, zesty chili lime seasoning, fresh lime juice, smoky roasted poblano peppers, and tangy Cotija cheese, providing a rich, savory, and subtly spicy base.
- **"Chipotle Cha-Cha-Cha Corn-cert"**: Warm, tender roasted corn kernels, blended with smoky chipotle crema, zesty chili lime seasoning, fresh lime juice, smoky roasted poblano peppers, and tangy Cotija cheese, offering a creamy, smoky, and spicy kick.

II. Protein Power-Ups (Three Choices):

- **"Cluck Commander's Chipotle Kick"**: Tender, grilled chicken breast marinated in a zesty blend of chopped green onions, minced garlic, dry white wine, olive oil, and fresh lime juice, with a savory kick from oregano, cumin, smoked paprika, and a fiery burst of chipotle puree, offering a vibrant, herbaceous, and smoky-spicy grilled flavor.
- **"Bean There, Done That, Hop This!"**: Hearty black beans simmered with sweet caramelized plantains, rich coconut milk, fresh ginger, and a hint of fiery habanero, brightened with fresh lime juice for a unique sweet, savory, and spicy tropical twist.
- **"Shrimp-ly Sensational Salsa"**: Zesty grilled shrimp marinated in a bright lime-orange vinaigrette, tossed with fresh bell peppers, red onion, and cilantro, for a light, tangy, and refreshing seafood option.

III. Top It Like It's Hot! (Eight Choices):

- **"Cotija Cloud Nine Crumble"**: Crumbled Cotija cheese, offering a salty, tangy, and authentic Mexican finish.
- **"Ranch Riot Razzle Dazzle"**: Crispy tortilla strips generously seasoned with a vibrant zesty ranch blend, for an irresistible savory crunch and creamy herb flavor.
- **"Pickled Pink Habanero Hullabaloo"**: Thinly sliced red onions, quick-pickled for a vibrant, tangy burst, now with a subtle kick of habanero for a refreshing and spicy twist.

- **"Mango Tango Temptation"**: Freshly diced ripe mango, red onion, cilantro, and a vibrant chimichurri blend with fresh parsley, oregano, and garlic, for a sweet, juicy, tangy, and herbaceous tropical kick.
- **"Pepita Parade of Zest"**: Toasted pumpkin seeds (pepitas) tossed with fresh orange and lime zest, aromatic cilantro, and a pinch of cumin, for a bright, citrusy, herbaceous, and savory crunch.
- **"Avocado Tomatillo Dream Team"**: Creamy diced avocado expertly blended with tangy roasted tomatillos, fresh cilantro, and a hint of lime, for a smooth, cooling, and zesty addition.
- **"Pimento My Ways Remoulade Dollop"**: A rich, creamy, and zesty dollop of pimento cheese remoulade, offering a bold, savory, and subtly spicy punch with a tangy Southern flair.
- **"Chili-Lime Candy Crushers"**: Crunchy peanuts candied with chili and lime, offering a sweet, spicy, and tangy textural delight.

IV. Saucy Sensations (Three Choices):

- **"Guajillo Groove Moves Swirl"**: A rich, earthy, and mildly spicy sauce crafted from dried guajillo chilies, roasted tomatoes, and a hint of garlic.
- **"Pineapple Habanero Heatwave High"**: A sweet, fiery, and tangy sauce featuring roasted pineapple, spicy habanero peppers, and a splash of apple cider vinegar.
- **"Tomatillo & Feta Crema Fiesta Forever"**: A bright, tangy crema combining roasted tomatillos, salty crumbled feta, fresh cilantro, and a hint of lime, for a creamy, herbaceous, and savory-sour finish.

Meatball Marvels! Build Your Own Meatball Plate Bar

Price per Person: \$28

Step into a world of culinary craftsmanship with our "Meatball Marvels!" Bar! This interactive gourmet buffet elevates the humble meatball to a customizable masterpiece. Guests will delight in building their perfect plate, starting with savory meatball foundations, adding an exciting array of vibrant sauces and fresh toppings, and choosing delicious complimentary sides. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings.

"Unleash your inner chef and craft the ultimate gourmet meatball plate with our fresh, flavorful ingredients, signature meatball blends, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Meatball Magic (Three Choices):

- **"The Big Cheese Meatball Blend"**: Flavorful meatballs made with a rich blend of ground beef, ground pork, savory pepperoni, and fresh herbs like basil, oregano, parsley, rosemary, and thyme. Ricotta and cream cheese add moisture and tenderness, resulting in juicy, melt-in-your-mouth deliciousness.
- **"Everlasting Orchard of Delight Meatballs"**: Tender chicken meatballs infused with fragrant Thai green curry, aromatic lemongrass, fresh cilantro, basil, mint, and ginger, offering a delightful blend of savory, citrusy, and mildly spicy notes.
- **"Apple of My Eye-ball Meatballs"**: Robust Andouille sausage meatballs infused with smoky roasted poblano peppers, coated in a sweet and spirited spiced apple-bourbon glaze, delivering a delightful fusion of Southern comfort and bold, gourmet flavors.

II. Saucy Sensations (Three Choices):

- **"Pomodoro Perfection, You're So Smoky!"**: A rich, velvety tomato sauce made with fire-roasted tomatoes, infused with earthy smoked paprika, and finished with a sweet and tangy swirl of balsamic vinegar.
- **"Cranberry Habanero Heatwave You Can Handle"**: A vibrant, sweet-tart cranberry sauce with a fiery habanero kick and a hint of orange zest, offering a bold sweet, spicy, and tangy glaze.
- **"Garlic & Chive, You Make Me Thrive Dip"**: A luscious, savory dip blending mellow roasted garlic with fresh chives, sour cream, and a hint of white cheddar, providing a rich and herbaceous creaminess.

III. Terrific Toppings (Eight Choices):

- **"Parmesan Me, Please Shavings"**: Delicate shaved Parmesan cheese, for a salty, nutty, and sophisticated finish.

- **"Crispy Shallot Out Loud Serenade"**: Thinly sliced, golden-fried shallots, offering a delicate onion flavor and exquisite crunch.
- **"Roasted Garlic Gremola-Diva"**: A zesty mix of mellow roasted garlic, fresh parsley, and bright lemon zest, for bright aromatics and a savory kick.
- **"Sweet Pepper Ricotta Rococo Swirl"**: Creamy ricotta cheese swirled with a sweet roasted red pepper puree, for a mild, sweet, and savory addition.
- **"Guava Goodness, You're So Sweet!"**: A sweet and tangy guava glaze drizzle, offering a tropical, fruity finish.
- **"Chipotle Goat Cheese Crumbles, It's My Jam!"**: Tangy goat cheese infused with smoky chipotle powder, for a creamy and spicy punch.
- **"Tamarind My Bell, Date Dazzle"**: A sweet-tart and savory glaze featuring tamarind and rich dates, for a bold, unique finish.
- **"Golden Crackle & Pop: Raisin-Rind Remix"**: A playful blend of crispy, salty pork rinds and sweet, chewy golden raisins, lightly tossed with a pinch of smoked paprika and a whisper of orange zest, for an irresistible sweet, savory, smoky, and crunchy textural delight.

IV. Perfect Pairings (Two Choices):

- **"Creamy Polenta, You're So Fly"**: Silky smooth and rich polenta, serving as a comforting, creamy base for your meatballs and sauces.
- **"Garlic Herb Rhapsody in Rice"**: Fluffy jasmine rice infused with aromatic roasted garlic, fresh parsley, and a hint of lemon zest, providing a flavorful and light accompaniment.



Spud-tacular Adventures! Build Your Own Loaded Baked Potato Bar



Price per Person: \$27

Embark on a culinary quest with our "Spud-tacular Adventures!" Bar! This interactive gourmet experience elevates the humble potato into a canvas for global flavors. Guests will craft their ultimate loaded potato bowl from creamy potato foundations, adding exciting fusion proteins, a vibrant array of unique sauces, and an assortment of irresistible toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings.

"Unleash your inner chef and craft the ultimate gourmet loaded potato with our fresh, flavorful foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Potato Perfection (Two Choices):

- **"Sweet Dreams Are Made of These Yams"**: A whole, tender baked sweet potato, seasoned with warming ginger, star anise, and a touch of golden maple syrup, offering a delightfully sweet, earthy, and aromatic base.
- **"Yukon Give Me All Your Love"**: A whole, tender baked Yukon Gold potato, seasoned with mellow roasted garlic, fresh chives, and a bright hint of lemon zest, providing a savory, herbaceous, and comforting foundation.

II. Saucy Sensations (Three Choices):

- **"Za'atar Say Anything Yogurt Oasis"**: A tangy, creamy Greek yogurt sauce infused with aromatic Za'atar spice, cooling fresh mint, and a bright squeeze of lemon, offering a herbaceous, fresh, and zesty Middle Eastern-inspired drizzle.
- **"Gochujang Crazy, Gochujang Wild Glaze"**: A glossy, sweet, and fiery glaze crafted with authentic Korean Gochujang chili paste, golden honey, minced garlic, a hint of toasted sesame oil, and a vibrant kick of fresh lime and ginger, delivering a bold, umami-rich, and spicy-sweet fusion groove.
- **"Smoky Bacon Makes Me Maple"**: A hearty, velvety brown gravy infused with savory smoky bacon drippings, a touch of pure maple syrup, and cracked black pepper, providing a deeply savory, subtly sweet, and comforting blanket of flavor.

III. Protein Power-Ups (Three Choices):

- **"Short Rib Long Story Temptation"**: Succulent, fall-apart tender beef short ribs, slow-braised until shredded and simmered with aromatic Moroccan spices, sweet dried apricots, and bright preserved lemon, offering a complex savory, sweet, and tangy Middle Eastern fusion.

- **"Chickpea-a-Doodle Doo-Rag Curry"** (Vegetarian/Vegan Friendly): Hearty chickpeas simmered in a fragrant coconut milk curry with fresh spinach, a kick of ginger, and earthy turmeric, now elevated with a bright, zesty coconut-lime drizzle for an extra layer of creamy, aromatic fusion flavor.
- **"Watermelon Wheelie, Pulled Pork Feelin' Good"**: Tender, slow-cooked pulled pork coated in a vibrant and zesty watermelon-ginger BBQ sauce, infused with a subtle smoky heat and a tangy hint of apple cider vinegar, delivering a unique sweet, savory, and spicy flavor with a juicy, fruity twist.

IV. Terrific Toppings (Eight Choices):

- **"Leek Before You Leap Loops"**: Delicate, golden-fried leek strands, offering a subtle, sweet onion flavor and an elegant, irresistible crunch.
- **"Pomegranate Power Ballads"**: Fresh, jewel-toned pomegranate arils, bursting with sweet-tart juice and offering a vibrant, refreshing textural pop.
- **"Pecan't Get Enough Candied Crunch"**: Crunchy pecans candied with a blend of warming spices like cinnamon and nutmeg, and a subtle hint of cayenne pepper, delivering a delightful sweet, nutty, spicy, and textural element.
- **"Cherry-ish the Thought Peppers"**: Thinly sliced pickled cherry peppers (mild to medium heat), providing a vibrant, tangy, sweet, and zesty kick with a refreshing crunch.
- **"Truffle Trouble Parmesan Dust"**: Finely grated Parmesan cheese expertly mixed with aromatic truffle seasoning, creating an intensely savory, umami-rich, and luxurious powder.
- **"Chorizo Chorale & Herb Harmony"**: Crispy, savory chorizo sausage crumbles blended with fresh parsley and a hint of lime zest, offering a bold, spicy, and herbaceous burst of flavor and texture.
- **"Prosciutto Perfection Butter"**: A rich, savory whipped butter infused with finely crumbled crispy prosciutto, fresh rosemary, and a hint of garlic, offering a decadent, salty, and herbaceous spread that melts perfectly into your baked potato.
- **"Fig-ured It Out Mostarda"**: A sweet and spicy Italian fruit condiment featuring tender figs, aromatic mustard seeds, and a touch of vinegar, offering a complex sweet-tart, spicy, and savory gourmet kick.

Slider Sensation Station! Build Your Own Slider Bar

Price per Person: \$29

Step right up to our "Slider Sensation Station!" – an interactive culinary experience that transforms the classic slider into a customizable masterpiece! Guests will embark on a flavor journey, starting with delightful bun choices, piling on savory fusion proteins, layering with vibrant toppings, and drizzling with exciting chef-curated sauces. This build-your-own bar is perfect for any event, promising a fun, flavorful, and unforgettable dining adventure that caters to every taste.

"Unleash your inner chef and craft the ultimate gourmet slider with our fresh, flavorful foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Slider Starting Line-Up (Two Choices):

- **"Sweet Hawaiian Roll With It!":** Soft, subtly sweet mini Hawaiian rolls, offering a rich, fluffy texture and a hint of tropical flavor, providing a comforting and versatile slider base.
- **"Sesame Street Sliders":** Lightly toasted, golden-brown sesame seed buns, delivering a classic, subtly nutty aroma and a perfect canvas for any gourmet filling.

II. Protein Power-Ups (Three Choices):

- **"Bulgogi For Your Buck":** Thinly sliced, tender beef marinated in a rich, savory-sweet Korean bulgogi sauce with soy, sesame, garlic, and pear, then perfectly grilled for a delightful umami and subtly spicy kick.
- **"Jerk Chicken & Curry On My Wayward Son":** Succulent shredded chicken marinated in a vibrant Jamaican jerk spice blend, then slow-simmered in a creamy, aromatic coconut curry sauce with fresh ginger, garlic, and a hint of lime, offering a bold, spicy, and uniquely tropical fusion profile.
- **"Jackfruit of All Trades"** (Vegetarian/Vegan Friendly): Tender, shredded young jackfruit slow-cooked in a smoky, tangy chipotle-fig BBQ sauce with a touch of apple cider vinegar, mirroring the texture and savory depth of pulled pork, delivering a deeply flavorful, earthy, and satisfying plant-based fusion option.

III. Saucy Sensations (Three Choices):

- **"Sambal 'n' Dance Peanut Swirl":** A rich, fiery, and savory peanut sauce infused with aromatic ginger, garlic, a bold kick from sambal oelek chili paste, and a touch of tangy lime, for an irresistible Asian-inspired fusion.
- **"Zhoug Be Gone, Creamy Zing":** A vibrant, herbaceous, and intensely spicy green sauce blending fresh cilantro, parsley, green chilies, garlic, and warming spices like cumin and cardamom, all emulsified into a creamy, zesty, and fiery Middle Eastern-inspired kick.

- **"Rosemary & Garlic Ain't No Aioli"**: A mellow aioli featuring sweet roasted garlic and fragrant fresh rosemary, offering a rich, aromatic, and savory creamy counterpoint.

IV. Terrific Toppings (Eight Choices):

- **"Sweet Potato Strings of My Heart"**: Delicate, thinly fried sweet potato strings, offering a beautiful golden crunch and a subtle, natural sweetness.
- **"Carrot & Daikon Ribbon Dance"**: Bright, crisp ribbons of carrot and daikon radish, quick-pickled for a refreshing, tangy, and subtly sweet crunch that cuts through richness.
- **"Pineapple Kimchi Kisses"**: A vibrant and tangy medley of spicy fermented kimchi and sweet, juicy diced pineapple, delivering a unique fusion of sweet, sour, spicy, and crunchy textures.
- **"Cilantro Mint Condition Medley"**: A refreshing sprinkle of finely chopped fresh cilantro and cooling mint leaves, adding an aromatic, herbaceous, and zesty burst of flavor.
- **"Garlic's Best Fried-ends"**: Golden-fried garlic chips, providing an intense aromatic flavor and an irresistible, savory crunch.
- **"Spicy Candied Jalapeño-No-My-Pants"**: Sweet, fiery, and slightly chewy candied jalapeño slices, offering a delightful balance of sweet heat and a subtle pickled tang.
- **"Goat Cheese & Honey, I'm Home!"**: Creamy, tangy goat cheese crumbles, delicately drizzled with golden honey, creating a luxurious sweet and savory note.
- **"Corn & Bean Confetti Cannon"**: A savory and earthy mix of sweet roasted corn kernels and tender black beans, seasoned with a hint of cumin and cilantro, for a fresh, satisfying addition.

Nacho Nirvana! Build Your Own Nacho Bar

Price per Person: \$29

Embark on a culinary adventure with our "Nacho Nirvana!" Bar, where every guest becomes a chef! This interactive gourmet experience elevates the classic nacho into a customizable, fusion-inspired masterpiece. Guests will craft their perfect plate, starting with unique chip foundations, layering with savory proteins, drizzling with exciting chef-curated sauces, and piling on an assortment of irresistible toppings. It's a fun, flavorful, and unforgettable dining experience designed to impress and delight at any gathering.

"Unleash your inner chef and craft the ultimate gourmet nacho plate with our fresh, flavorful foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Chip Foundations (One Choice):

- **"Crispy Corn Craze Chips"**: Classic white and blue corn tortilla chips, lightly seasoned with smoked paprika and a hint of lime, offering a satisfying crunch with a zesty kick.

II. Protein Power-Ups (Three Choices):

- **"Ancho Chili Cha-Cha Beef"**: Tender, shredded beef slow-cooked in a rich, complex ancho chili sauce with a whisper of dark chocolate and warming spices, offering a deeply savory, subtly sweet, and mildly smoky foundation.
- **"Lemongrass Ginger Love Chicken"**: Succulent shredded chicken braised with aromatic lemongrass, fresh ginger, garlic, bright lime leaves, fresh cilantro, and zesty jalapeño, delivering a refreshing, zesty, herbaceous, and subtly spicy Asian-inspired flavor.
- **"Pomegranate Molasses Chipotle Mushroom Carnitas Magic"** (Vegetarian/Vegan Friendly): Earthy oyster and shiitake mushrooms, slow-braised until tender and then crisped to mimic the savory, rich texture of traditional carnitas, now infused with a bold blend of sweet pomegranate molasses and smoky chipotle, along with orange and a hint of cumin for a deeply satisfying, plant-based fusion option.

III. Saucy Sensations (Four Choices):

- **"Spicy Cilantro-Lime Crema Cascade"**: A vibrant and creamy sauce blending fresh cilantro, zesty lime juice, a hint of serrano chili, and cool sour cream, offering a refreshing, tangy, and subtly spicy drizzle.
- **"Sweet & Smoky Pineapple Adobo Drizzle"**: A luscious, tangy-sweet sauce featuring roasted pineapple, smoky adobo chilies, and a touch of apple cider vinegar, for a unique fruit-forward and spicy kick.

- **"Spiced Honey Jalapeño Glaze Gush"**: A sticky, sweet, and fiery glaze made with golden honey, fresh jalapeños, and a blend of warming spices like cumin and coriander, offering a delightful sweet-heat fusion.
- **"Roasted Poblano & Roasted Garlic Nacho Cheese"**: A rich, velvety nacho cheese sauce infused with the smoky depth of roasted poblano peppers and the mellow sweetness of roasted garlic, delivering a creamy, savory, and subtly spicy kick.

IV. Terrific Toppings (Eight Choices):

- **"Queso Fresco Fluff"**: Crumbled fresh queso fresco, offering a mild, salty, and creamy texture that melts beautifully into your nachos.
- **"Pickled Jalapeño & Ginger Zing"**: Thinly sliced, tangy pickled jalapeños combined with bright, zesty pickled ginger, providing a unique sweet-sour-spicy kick and a refreshing crunch.
- **"Charred Peach & Habanero Relish"**: A vibrant, sweet, and smoky relish with tender charred peaches, a fiery habanero kick, and a touch of fresh cilantro, delivering a fruity, spicy, and tangy burst.
- **"Spicy Radish & Avocado Dice"**: Freshly diced avocado and crisp radish, seasoned with a hint of chili powder and lime, for a cooling, zesty, and subtly spicy counterpoint.
- **"Chili-Lime Toasted Coconut Shreds"**: Toasted coconut flakes, lightly seasoned with chili powder and lime zest, for a sweet, savory, and zesty crunch with a tropical twist.
- **"Cooling Cucumber Raita Ripple"**: A refreshing, creamy yogurt sauce infused with grated cucumber, fresh mint, and a hint of cumin, offering a cooling and herbaceous counterpoint to any spicy elements.
- **"Spicy Corn Nut Crush"**: Crushed spicy corn nuts, offering an intense, savory, and addictive crunch.
- **"Sweet Potato Hash & Harvest"**: A savory and slightly sweet hash of seasoned roasted sweet potatoes, tender black beans, and sweet corn, offering a comforting, earthy, and satisfying addition.

Ramen Rhapsody! Build Your Own Ramen Bar

Price per Person: \$30

Embark on a soulful culinary journey with our "Ramen Rhapsody!" Bar, where every guest orchestrates their perfect bowl of steaming, flavorful ramen! This interactive gourmet experience elevates classic ramen to a customizable, fusion-inspired masterpiece. Guests will choose from savory broths, pile on unique proteins and noodles, and adorn their creation with an array of irresistible toppings. It's a fun, flavorful, and unforgettable dining experience designed to comfort, excite, and impress at any gathering.

"Unleash your inner chef and craft the ultimate gourmet ramen bowl with our fresh, flavorful broths, signature fusion proteins, and tantalizing toppings! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Noodle Nook (One Choice):

- **"Slurp-tastic Ramen Ribbons"**: Perfectly cooked, springy ramen noodles, providing the essential comforting foundation for your personalized masterpiece.

II. Broth Bliss (Two Choices):

- **"Umami-Mazing Miso Marvel with Anise & Cardamom Whispers"**: A rich, savory white miso broth infused with mellow roasted garlic, earthy dried shiitake mushrooms, a hint of fresh ginger, and delicate notes of star anise and green cardamom pods, delivering a deeply satisfying, aromatic, and umami-packed foundation with an exotic twist.
- **"Tropical Inferno Tonkotsu Twist"**: A creamy, slow-simmered pork-based tonkotsu broth, now boldly infused with a vibrant sweet pineapple, fiery habanero chili, and bright lemongrass, creating a unique sweet-spicy-savory fusion with a tropical kick.

III. Protein Parade (Three Choices):

- **"Belly Good Phở You!" (Vietnamese Caramel & Lime Glazed Pork Belly)**: Crispy, tender pork belly glazed in a sticky, savory-sweet Vietnamese caramel sauce, brightened with a burst of fresh lime and a vibrant sprinkle of pickled red chili slices. Each bite offers an irresistible texture and a dynamic blend of sweet, savory, tangy, subtly spicy, and herbaceous, pickled flavors.
- **"Orange Blossom Gochujang Chicken"**: Succulent shredded chicken braised in a vibrant orange blossom and Gochujang glaze, infused with fresh ginger and a touch of rice vinegar, offering a bold, sweet-savory, tangy, and subtly spicy citrus-Korean fusion, finished with crisp pickled shallots.
- **"Fun-Guy to Be With Tofu"** (Vegetarian/Vegan Friendly): Hearty, pan-seared tofu and roasted oyster mushrooms, tossed in a savory, slightly spicy peanut-tamari sauce with a hint of lime, providing a deeply flavorful, earthy, and satisfying plant-based fusion.

IV. Terrific Toppings (Ten Choices):

- **"Soft-Boiled Egg-cellent Adventure"**: Perfectly soft-boiled eggs, halved, with a rich, jammy yolk, for a creamy and savory addition.
- **"Green Onion & Cilantro Comet"**: A fresh, aromatic mix of chopped green onions and cilantro, providing a vibrant, herbaceous, and pungent kick.
- **"Spicy Pickled Ginger & Radish Gems"**: Bright, tangy, and subtly spicy pickled ginger combined with crisp, thin radish slices, delivering a zesty, cleansing bite and refreshing crunch that cuts through richness.
- **"Crispy Chili Garlic Crunch"**: Golden-fried garlic and chili flakes, offering a savory, intensely spicy, and textural explosion.
- **"Mango Tango Dice with Nori Whispers"**: Sweet, juicy diced mango for a refreshing, tropical burst of fruit, elegantly paired with delicate, savory crumbled nori seaweed for a unique umami and light crisp.
- **"Sesame Seed Sprinkle Sparkle"**: Toasted white and black sesame seeds, for a nutty aroma and delicate crunch.
- **"Lime Wedge Wonders"**: Fresh lime wedges, for an optional zesty squeeze to brighten the entire bowl with a burst of sour.
- **"Bean Sprout Bounce"**: Crisp, fresh bean sprouts, for a light, refreshing, and satisfying crunch.
- **"Curried Cauliflower & Edamame Crunch"**: Roasted cauliflower florets and vibrant edamame, tossed in a mild, aromatic yellow curry paste with a hint of coconut, providing an earthy, slightly spicy, and satisfying textural component.
- **"Sweet & Spicy Candied Bacon Bits"**: Crispy bacon bits candied with brown sugar and a touch of cayenne, for an irresistible sweet, savory, and spicy crunch.

Skewer Sensation Station! Build Your Own Skewer Bowl

Price per Person: \$32

Step into the "Skewer Sensation Station!" – an interactive culinary adventure where every guest crafts their perfect skewer bowl masterpiece! This gourmet catering experience elevates the humble skewer into a customizable, fusion-inspired delight. Guests will choose from savory, uniquely flavored proteins, build their bowl on fresh, vibrant bases, and adorn their creation with an exciting array of crunchy, tangy, and aromatic toppings, all finished with chef-curated sauces. It's a fun, flavorful, and unforgettable dining experience designed to impress and delight at any gathering, hitting all your favorite sweet, savory, sour, and spicy notes!

"Unleash your inner chef and craft the ultimate gourmet skewer bowl with our fresh, flavorful bases, signature fusion proteins, and tantalizing sauces! Perfect for **weddings, corporate events, and any special occasion** seeking a customizable, vibrant, and delicious dining experience."

I. Skewer Star Power (Three Choices):

- **"Pork-a-Bop Your Socks Off Skewers"**: Juicy ground pork infused with aromatic ginger, garlic, soy sauce, green onion, basil, mint, and Chinese 5-spice, then grilled to perfection and coated in a sticky, sweet-spicy plum wine, pomegranate molasses, and chipotle glaze. Finished with bright, tangy pickled bell pepper and ginger, these skewers deliver a complex symphony of sweet, savory, spicy, and distinctly sour, pickled flavors with an Asian-inspired kick.
- **"Cajun Tandoori Two-Step Skewers"**: Succulent chicken and smoky Andouille sausage cubes, marinated in a vibrant Indian Tandoori-Masala yogurt blend with fresh ginger and garlic, then coated with zesty Cajun seasoning. These grilled skewers are finished with a sticky, sweet and spicy mango glaze, creating a bold fusion of sweet, savory, spicy, and tangy flavors with a tropical kick and rich spice.
- **"Hallou-Mine, Are You Serious?! Skewers"** (Vegetarian Friendly): Squeaky Halloumi cheese marinated in a vibrant lemon-herb & sumac blend, grilled to golden perfection alongside tender marinated artichoke hearts, sweet bursting red grapes, and mildly spicy blistered shishito peppers. Each skewer is generously coated in a unique Hot Honey Balsamic glaze with fiery Calabrian chilies, delivering a delightful symphony of sweet, savory, tangy, and spicy notes with a refreshing fruit and pickled kick. A truly unforgettable vegetarian culinary adventure.

II. Bowl-tastic Bases (Two Choices):

- **"Quinoa-bit of This, Chickpea-tious Medley"**: Fluffy quinoa blended with roasted chickpeas, cumin, coriander, and a hint of lemon, offering an earthy, protein-packed, and aromatic base.

- **"Wild About This Rice, Cranberry Nice Zing"**: A hearty wild rice blend with sweet dried cranberries, vibrant orange zest, and crunchy toasted pecans, offering a nutty, sweet-tart, and dynamic foundation.

III. Terrific Toppings (Six Choices):

- **"Shallot Out Loud Crispies"**: Delicate, golden-fried shallot crisps, offering an irresistible savory crunch and aromatic depth.
- **"Cashew-p With My Sweet Heat Kisses"**: Crunchy cashews candied with a blend of sweet, spicy, and savory seasonings, delivering an addictive textural and flavor pop.
- **"Herbs the Word, Basilicious Brilliance"**: A refreshing sprinkle of finely chopped fresh mint and aromatic basil leaves, adding a vibrant herbaceous and cooling finish.
- **"Corn-er of My Eye Relish"**: Sweet charred corn kernels combined with crisp red and yellow bell peppers, a hint of lime, and cilantro, for a smoky, sweet, and fresh medley.
- **"Pomegranate Punk & Minty Fresh Poetry"**: Fresh, jewel-toned pomegranate arils and a sprinkle of fresh mint, bursting with sweet-tart juice and offering a vibrant, refreshing textural pop with herbaceous brightness.
- **"Pickled to Perfection Ribbons"**: Bright, crisp ribbons of carrot and daikon radish, quick-pickled for a refreshing, tangy, and subtly sweet crunch.

IV. Saucy Sensations (Three Choices):

- **"Coco-Nutty For This Chutney"**: A lush and vibrant creamy sauce blending fresh cilantro, rich coconut milk, zesty lime, fresh ginger, and a hint of green chili, offering a refreshing, tangy, herbaceous, and subtly spicy drizzle.
- **"Harissa the Date, It's Smoky Drizzle"**: A creamy, Middle Eastern-inspired sauce blending sweet date molasses with smoky paprika, fiery harissa paste, and a touch of lemon, for a complex sweet, spicy, and earthy flavor.
- **"Nuoc Cham if You Can Kick"**: A vibrant and tangy Vietnamese-inspired sauce, balancing salty fish sauce with sweet agave, zesty lime, fresh ginger, and a subtle kick of minced bird's eye chili, for a refreshing sweet-sour-spicy punch.

Fry-Day Night Lights! Build Your Own Loaded Fry Bar

Price per Person: \$29

Step into the spotlight with our "Fry-Day Night Lights!" bar – an interactive culinary spectacle where every guest crafts their perfect loaded fry masterpiece! This gourmet catering experience elevates the humble fry into a customizable, fusion-inspired delight. Guests will choose their crispy base, pile on savory, uniquely flavored proteins, adorn their creation with an exciting array of crunchy, tangy, and aromatic toppings, all finished with chef-curated sauces. It's a fun, flavorful, and unforgettable dining experience designed to impress and delight at any gathering, hitting all your favorite sweet, savory, sour, and spicy notes!

"Unleash your inner chef and craft the ultimate gourmet loaded fries with our crispy foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience."

I. Fry Foundations (Two Choices):

- **"Golden Crispy Crown Fries"**: Perfectly seasoned, extra-crispy golden potato fries, offering the ideal crunchy, savory canvas for your loaded creation.
- **"Sweet Potato Swirl Fries"**: Naturally sweet and beautifully crisp sweet potato fries, offering a unique golden hue and a tender-crisp texture, perfect for a gourmet, slightly sweeter base.

II. Protein Power-Ups (Three Choices):

- **"Haba-Nero My Love, My Peach"**: Succulent, slow-braised pulled pork, simmered in a vibrant sweet peach and fiery habanero BBQ sauce with a hint of apple cider vinegar, then finished with a sprinkle of pickled red Fresno chilies. This option delivers an irresistible blend of sweet fruit, savory pork, intense heat, and a tangy, pickled crunch.
- **"Bulgogi for One, Bulgogi for All!"**: Tender, thinly sliced beef marinated in a rich Gochujang (Korean chili paste), soy, sesame, and ginger sauce, then lightly caramelized. Garnished with bright, zesty diced cucumber and pickled cucumber ribbons, this protein offers a bold sweet, savory, and spicy Korean BBQ experience with a refreshing, tangy counterpoint.
- **"Cauli-Love Forever Crumble"** (Vegetarian/Vegan Friendly): Smoky roasted cauliflower florets and tender chickpeas simmered in a rich chipotle-tomato tinga sauce. This flavorful and slightly spicy plant-based crumble offers comforting depth and a savory, earthy essence to your loaded fries.

III. Saucy Sensations (Four Choices):

- **"Avoca-Do or Die Green Goddess Crema"**: A lush, bright, and creamy dressing blending ripe avocado, zesty lime, spicy jalapeño, and a medley of fresh herbs, now enriched with tangy sour cream or Greek yogurt, offering a herbaceous, tangy, and subtly fiery cooling counterpoint.

- **"Chipotle Pineapple Express Swirl"**: A smoky and sweet BBQ sauce base infused with the vibrant sweetness of roasted pineapple puree and the earthy heat of chipotle peppers, delivering a tropical, smoky, and spicy fruit-forward flavor.
- **"Cherry On Top Ancho Chili"**: A robust and flavorful chili, slow-simmered with tender ground beef and hearty black beans, infused with the sweet-tart complexity of dark cherry puree and the earthy, mild heat of ancho chilies. This chili delivers a deep, savory, sweet, and subtly spicy warmth with a rich, fruity undertone.
- **"Pimento My Ways Cajun Cheese"**: A creamy, indulgent cheese sauce crafted with sharp cheddar, roasted red pimentos, a hint of zesty pickled jalapeño brine, and a bold kick of Cajun spices. This offers a rich, tangy, and subtly spicy Southern-inspired warmth with a unique fusion twist.

IV. Terrific Toppings (Six Choices):

- **"Balsamic Onion Boogie"**: Sweet, slow-cooked caramelized onions deglazed with rich balsamic vinegar and a touch of brown sugar, offering a brighter, tangier sweetness with a deep, complex savory note.
- **"Mango Mama Mia Relish"**: A vibrant relish of sweet, juicy diced mango, finely minced red onion, fresh cilantro, and a zesty pickled jalapeño kick, offering a sweet, spicy, and tangy fruit burst.
- **"Cranberry Chipotle Crisp"**: Sweet-tart dried cranberries with a subtle smoky chipotle dust, providing a chewy, sweet, and mildly spicy textural contrast.
- **"Scallion Shenanigans"**: Freshly chopped green scallions, adding a mild, pungent freshness and a vibrant pop of color.
- **"Pina-Pickle Party Poppers"**: Diced fresh pineapple and zesty pickled jalapeños, delivering a juicy, sweet-tart, and spicy tropical kick with a tangy crunch.
- **"Chorizo Coco-Crunch"**: A savory and aromatic crumble featuring crispy crumbled chorizo and sweet toasted coconut flakes, delivering an irresistible blend of salty, sweet, and subtly spicy flavors with a delightful crunch.

Bao Down to Flavor! Build Your Own Bao Bun Bar 🎉

Price per Person: \$29

Prepare for a culinary experience that's truly bao-tiful with our "Bao Down to Flavor!" Bar! This interactive gourmet buffet takes the beloved bao bun and transforms it into a customizable masterpiece. Guests will delight in crafting their perfect bite, starting with fluffy bao, piling on savory fusion proteins, layering with vibrant toppings, and drizzling with exciting chef-curated sauces. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes!

Unleash your inner chef and craft the ultimate gourmet bao bun with our fresh, flavorful foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Bao Bun Bases (One Choice):

- **Fluffy As a Cloud Steamed Bao:** Pillowy soft, perfectly steamed bao buns, offering a light and fluffy canvas for your flavorful creations. These delicate Asian-inspired buns are the ideal foundation for a gourmet, customizable meal.

II. Protein Power-Ups (Three Choices):

- **Pork-a-Bao Your Mind, You're Belly Good:** Succulent, slow-braised pork belly, glazed in a sweet and tangy tamarind-ginger-chile sauce, then finished with a sprinkle of crispy fried garlic and fresh cilantro. This decadent protein offers an irresistible blend of savory, sweet, tangy, and subtly spicy notes, bringing a vibrant Southeast Asian fusion to your bao bun.
- **Kung Pao, My Gosh, You're a Chicken:** Tender, shredded chicken pieces, lightly crisped and tossed in a bold and sticky Kung Pao-inspired glaze featuring spicy chilies, sweet brown sugar, savory soy, aromatic ginger and garlic, and a hint of Sichuan peppercorn for a unique tingle. This is then crowned with a zesty pickled green tomato relish and a sprinkle of toasted peanuts for crunch, offering a truly dynamic Southern-Asian fusion that hits all the sweet, savory, sour, and spicy notes.
- **There's Always Mushroom for Improvement, Tofu-Tally!** (Vegetarian/Vegan Friendly): Earthy roasted shiitake mushrooms and firm tofu crumbles, sautéed in a savory tamari-ginger glaze with a touch of sesame oil. This plant-based protein is packed with umami and offers a satisfying, flavorful option for vegetarian catering.

III. Saucy Sensations (Three Choices):

- **The Sriracha-cha Slide: One Aioli Step to the Right:** A creamy, spicy aioli with a bold kick of sriracha, balanced by a hint of sweetness and tang, for an irresistible fiery fusion.

- **Hoisin the Roof Glaze:** A classic, rich, and sweet hoisin glaze, offering deep umami and a glossy finish, perfect for an authentic Asian flavor profile.
- **It Takes Two to Mango Tango Chimichurri Crema:** A vibrant and creamy sauce blending fresh parsley, cilantro, and garlic with ripe mango puree, creamy Greek yogurt, and a zesty squeeze of lime, providing a bright, herbaceous, tangy, and fruity counterpoint.

IV. Terrific Toppings (Eight Choices):

- **Pretty in Pickled Perfection Radish:** Thinly sliced, crisp radish, quick-pickled for a vibrant, tangy burst that cuts through richness, offering a refreshing crunch.
- **Let's Get Chili-Lime Cashew Kisses, Shall We?:** Toasted cashews candied with chili and lime, delivering an addictive blend of sweet, spicy, and tangy flavors with a delightful crunch.
- **Pineapple Party Poppers and You're So Jalapeño Fine:** Diced fresh pineapple and zesty pickled jalapeños, delivering a juicy, sweet-tart, and spicy tropical kick with a tangy crunch.
- **A Lot of Scallion-anigans & Some Sesame Sparkle:** Freshly chopped green onions and toasted sesame seeds, adding a mild, pungent freshness and a nutty aroma.
- **Crispy Fried Shallot It Out Loud:** Delicate, golden-fried shallot crisps, offering an irresistible savory crunch and aromatic depth.
- **Cilantro-versial Confetti:** Fresh, vibrant cilantro leaves, providing an aromatic, herbaceous, and zesty burst of flavor.
- **Take a Mandarin and Pickled Grape Getaway:** Juicy, sweet mandarin orange segments combined with tender, tangy pickled grapes, offering a refreshing burst of sweet and sour fruit.
- **You're as Cool as a Cucumber Cool Down Ribbon:** Thinly sliced cucumber ribbons, offering a refreshing, cool, and crisp texture.

Empanada Me Crazy! Build Your Own Empanada Plate Bar 🎉

Price per Person: \$28

Experience a culinary adventure that will empanada-fy your event! Our "Empanada Me Crazy!" Bar transforms the beloved empanada into a customizable gourmet experience. Guests will love building their perfect plate, choosing from our savory fusion fillings, drizzling with exciting chef-curated sauces, and pairing with delicious complimentary sides. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet empanada plate with our fresh, flavorful foundations, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Empanada Perfection (Three Choices):

- **You're the Pom-e-granate I Want:** Savor our flavorful, fusion-inspired empanadas, filled with tender chicken braised in a spicy and aromatic pomegranate-citrus liquid. Combined with smoky roasted poblanos, tangy pickled dried cranberries, and salty feta cheese, these handheld delights promise a truly memorable culinary experience.
- **Birria Little Bit of Bliss Now:** Savor our 'Birria Bliss Empanadas,' packed with tender, slow-cooked beef steeped in a rich blend of chiles and Mexican spices. Each golden pastry pocket is filled with gooey, melted cheese, vibrant Mexican street corn, and a zesty spicy ranch, creating an irresistible fusion of flavors. These promise a truly memorable culinary experience for your celebration.
- **Rooted for You** (Vegetarian/Vegan Friendly): Discover a heartwarming vegetarian delight with our Rooted in Love Sweet Potato & Black Bean Empanadas. These golden pastries are filled with a savory blend of roasted sweet potatoes and earthy black beans, infused with smoky chipotle, a surprising hint of raspberry curry, and aromatic spices.

II. Saucy Sensations (Five Choices):

- **I Hummus Always Love You:** A rich and creamy hummus featuring savory black beans, bright cilantro, zesty pickled jalapeño, and aromatic garlic, offering a uniquely smooth, tangy, and subtly spicy complement to our empanadas.
- **It's a Chimichurri Charmer:** A vibrant and creamy sauce bursting with fresh parsley, cilantro, and oregano, blended with rich avocado, creamy Greek yogurt, a touch of garlic, olive oil, and a zesty hint of lime, providing a bright, herbaceous, and tangy counterpoint to our savory empanadas.
- **I'll See You on the Southwestern Solemnity Side:** A bold and creamy sauce, infused with the mellow sweetness of roasted garlic and a vibrant blend of classic Southwestern spices, offering a deeply savory and subtly smoky kick that beautifully complements our empanadas.

- **Don't Be a Spicy Avocado Tomatillo Swirl:** A smooth and tangy dip featuring creamy avocado blended with roasted tomatillos, fresh cilantro, a touch of roasted jalapeño, and a hint of cumin, creating a zesty, smoky, and subtly spicy flavor profile.
- **The Cranberry Chipotle Crema-go-round:** A tangy and creamy crema infused with sweet-tart cranberry puree, smoky chipotle, and a hint of orange zest, offering a vibrant, fruity, and spicy profile.

III. Perfect Pairings (Two Choices):

- **Spud-nik, You're the One:** A refreshing and flavorful potato salad featuring tender roasted sweet potatoes, hearty black beans, vibrant cilantro, and a tangy lime-chipotle vinaigrette, with a pop of pickled corn. It's a plant-based, gluten-free, and chef-crafted side that perfectly complements any empanada, offering a satisfying and gourmet twist on a classic.
- **Get Down with the Black Bean Boogie:** Hearty rice simmered with tender black beans, sweet caramelized plantains, and a fiery kick from pickled habanero peppers, delivering a robust, sweet, savory, and spicy dance of flavors.

Say Cheese! Build Your Own Grilled Cheese Bar 🎉

Price per Person: \$29

This interactive "Say Cheese! Build Your Own Grilled Cheese Bar" is a gourmet catering experience designed to delight guests with customizable, elevated comfort food. Featuring artisanal breads, decadent cheese blends, savory fusion proteins, and unique chef-curated dipping sauces, this bar hits all sweet, savory, sour, and spicy notes. It's the perfect customizable, vibrant, and delicious dining experience for weddings, corporate events, and any special occasion, promising an unforgettable feast.

Unleash your inner chef and craft the ultimate gourmet grilled cheese with our fresh, flavorful foundations, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Cheesy Foundations (Three Choices):

- **The Sour Power Stack:** Thick-cut, tangy sourdough bread, perfectly crisp on the outside and tender within, forming a robust foundation for any filling. This artisan bread offers a delightful sour note and classic texture.
- **I'm Just a Brioche-ing to Go!:** Rich, slightly sweet, and buttery brioche bread, toasting to a golden perfection, providing a luxurious and tender base for decadent flavors. A gourmet bread choice for a sweet and savory experience.
- **Rye-t Here, Rye-t Now:** Hearty rye bread, with its distinct earthy flavor and satisfying chew, offering a robust and slightly spiced canvas for your culinary creation. This traditional bread adds a savory depth and unique character.

II. The Melt Masters (Three Cheese Blends):

- **The Chive & Cheddar Cheer:** A classic, comforting blend of sharp yellow cheddar and creamy Monterey Jack, infused with fresh chives, offering a familiar yet elevated savory richness. A classic cheese blend for a gourmet grilled cheese.
- **Gruyère With Me, Garlic?:** A sophisticated fusion of nutty Gruyère, sharp white cheddar, and smooth provolone, with a whisper of roasted garlic, delivering deep umami and creamy, aromatic elegance. This artisan cheese blend provides a savory and aromatic profile.
- **The Pepper Jack Party's Just Getting Started:** A lively blend of spicy Pepper Jack and creamy Monterey Jack, kicked up with a hint of smoky chipotle and a touch of cream cheese for extra melt, bringing bold heat and creamy texture. A spicy cheese blend for a flavorful kick.

III. Protein Power-Ups (Three Choices):

- **Short Ribs, Short Ribs, Short Ribs... Everybody!:** Succulent, fall-apart tender beef short ribs, slow-braised until shredded and coated in a smoky, sweet, and tangy

apple-bourbon BBQ glaze. This gourmet protein offers a deeply savory, sweet, and smoky experience.

- **I've Got a Bacon Jam & Berry Jam Session:** Crispy bacon jam with a sweet and sour blackberry-balsamic reduction, and creamy brie, offering an irresistible blend of sweet, savory, and tangy notes with a luxurious, fruity twist.
- **The Portobello Palooza Was a Fungi** (Vegetarian/Vegan Friendly): Grilled portobello mushrooms marinated in a rich pesto, with roasted red peppers and tangy pickled cherry tomatoes, delivering an earthy, herbaceous, and tangy plant-based delight.

IV. Saucy Sensations (Three Choices):

- **It Takes Two to Tomato Tango:** A vibrant, slow-simmered dipping sauce featuring sweet roasted tomatoes, aromatic fresh basil, and a subtle tang of balsamic vinegar, offering a classic, comforting, and herbaceous accompaniment.
- **You're a Honey Mustard of a Kick:** A creamy, golden honey mustard sauce, infused with a fiery kick from fresh habanero peppers and a zesty squeeze of lime, delivering an irresistible balance of sweet, spicy, and tangy flavors.
- **I'm a Little Rhapsody for Avocado Ranch:** A rich, creamy ranch dip blended with fresh avocado, bright cilantro, and zesty lime, providing a cooling, herbaceous, and tangy counterpoint to rich fillings.

Hot Diggity Dog! Build Your Own Hot Dog Bar 🎉

Price per Person: \$28

Get ready to unleash a hot dog revolution at your next event with our "Hot Diggity Dog!" Bar! This interactive gourmet experience transforms the beloved hot dog into a customizable culinary adventure. Guests will craft their ultimate creation, choosing from premium dog heroes, artisanal buns, an array of vibrant sauces, and a fantastic selection of unique, chef-curated toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious, juicy masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet hot dog with our premium heroes, artisanal buns, and tantalizing sauces and toppings! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Hot Dog Heroes (Two Choices):

- **The Classic Frank-ly I Don't Give a Damn:** Premium all-beef frankfurter, grilled to perfection, offering that timeless snap and savory taste everyone loves. This traditional hot dog is a comfort food staple.
- **You're the Andouille That I Want:** A robust and savory smoked Andouille sausage, with a delightful blend of Cajun spices and a subtle sweet-spicy kick, offering a bolder, more complex flavor. This gourmet sausage provides a savory and spicy foundation.

II. Bun-tastic Bases (One Choice):

- **The Brioche-mance is Real:** Soft, rich, and slightly sweet brioche hot dog buns, toasted to a golden perfection, providing a luxurious and tender embrace for your chosen hero. This gourmet bun adds a touch of sweetness and richness.

III. Decadent Drizzles (Four Choices):

- **Maple-Chipotle You Later, Alligator:** A smoky, sweet, and tangy BBQ sauce infused with real maple syrup, spicy chipotle peppers, and bright apple cider vinegar, creating a complex sweet-heat drizzle. This fusion BBQ sauce hits sweet, spicy, and tangy notes.
- **The Jalapeño Pineapple Aioli Jumpsuit:** A creamy, zesty aioli blended with sweet roasted pineapple, fiery jalapeños, and fresh lime, offering a vibrant sweet, spicy, and tangy kick. This tropical aioli provides a sweet-heat fusion.
- **You're So Miso-rable Without Me:** A rich, umami-packed Dijon mustard sauce blended with savory white miso paste, a hint of honey, and rice vinegar, delivering a sophisticated savory-sweet-tangy profile. This umami-rich sauce offers a savory and tangy depth.
- **Guava Ginger Glaze, Get Up and Groove:** A glossy, sweet, and tangy glaze featuring exotic guava, warming fresh ginger, and a subtle touch of lime, for a vibrant, fruity, and aromatic drizzle. This exotic glaze brings sweet, fruity, and tangy flavors.

IV. Fantastic Finishes (Eight Choices):

- **Pickled Pink to Meet Ya:** Thinly sliced, crisp radish, quick-pickled for a vibrant, tangy burst that cuts through richness and offers a refreshing crunch. These pickled vegetables add a tangy crunch.
- **Crispy Fried Plain-to-see, I Love You:** Sweet, golden-fried plantain chips, offering a unique tropical sweetness and a satisfying crunch. These crispy plantains bring sweetness and texture.
- **Feeling Sweet, Might Delete Later:** Crunchy pumpkin seeds (pepitas) candied with a blend of warming spices and a hint of cayenne, delivering a delightful sweet, nutty, spicy, and textural element. These spiced nuts add a sweet-spicy crunch.
- **The Pomegranate Cherry Relish-ing Riot:** A vibrant, sweet-tart relish bursting with juicy pomegranate arils and tender pickled cherries, offering a fruity, tangy, and refreshing textural pop. This fruity relish provides a sweet-sour burst.
- **Everything Bagel Crunch and the Kitchen Sink:** Toasted everything bagel seasoning mixed with crispy shallot bits, for a savory, seedy, and aromatic crunch. This savory sprinkle adds umami and texture.
- **Peach of My Heart Salsa:** A vibrant, sweet, and smoky salsa with tender grilled peaches, a fiery habanero kick, and a touch of fresh cilantro, delivering a fruity, spicy, and tangy burst. This fresh salsa offers a fruity, spicy flavor.
- **Feta Believe It!:** Crumbled feta cheese, offering a salty, briny, and creamy Mediterranean kick that complements a variety of flavors. This salty cheese provides a tangy counterpoint.
- **Don't Arugula About It:** Fresh, peppery arugula leaves, providing a vibrant, slightly bitter, and herbaceous counterpoint to richer flavors. This fresh green adds peppery brightness.

V. Sidekick Superstars (Two Choices):

- **Spicy Corn Off the Cob, It's No Big Dill:** Grilled corn kernels, sweet bell peppers, and red onion, tossed in a creamy, zesty chipotle-lime dressing with cotija cheese and fresh cilantro, offering a smoky, tangy, and subtly spicy side. This creamy corn salad is a smoky, zesty side.
- **It Takes Two to Tostones Tango:** Crispy, twice-fried green plantain slices, seasoned with fresh ginger, zesty lime, and a pinch of sea salt, offering a savory, tangy, and satisfying crunch. These crispy plantains provide a tangy, savory crunch.

Mashed Potato Mash-Up! Let's Get Smashed! 🎉

Price per Person: \$27

Get ready for a "Mashed Potato Mash-Up!" that promises to be anything but ordinary! This interactive gourmet experience transforms creamy mashed potatoes into a customizable canvas for bold, fusion-inspired flavors. Guests will delight in crafting their ultimate loaded potato bowl, starting with decadent potato foundations, layering with exciting fusion proteins, drizzling with unique, chef-curated sauces, and piling on an assortment of irresistible, vibrant toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet loaded mashed potato with our fresh, flavorful foundations, signature fusion proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Potato Foundations (Two Choices):

- **All That Yukon Gold and Glory:** Classic, creamy Yukon Gold mashed potatoes, whipped to perfection with roasted garlic and fresh chives, offering a savory, herbaceous, and comforting base.
- **Sweet Potato Sunset on a Swirl-y Day:** A vibrant and creamy sweet potato mash, infused with rich brown butter, aromatic ginger, and a hint of smoky paprika, providing a delightful sweet, earthy, and warm foundation.

II. Protein Power-Ups (Three Choices):

- **Short Ribs and Fig-y, Don't Be Shy:** Succulent, fall-apart tender beef short ribs, slow-braised until shredded and tossed in a luscious sweet-savory fig and port wine glaze, brightened with a touch of fresh rosemary. This gourmet protein offers a deeply savory, sweet, and complex fruity experience.
- **The Chipotle-Honey Chicken Chorizo Crunch:** Tender shredded chicken seasoned with a sweet and smoky chipotle-honey blend, generously mixed with spicy, crispy chorizo crumbles. This bold protein provides a savory, sweet, and spicy kick with a satisfying crunch.
- **I Can't Stop This Spiced Lentil & Kale-eidoscope** (Vegetarian/Vegan Friendly): Hearty, earthy lentils simmered with tender kale, sweet potato, and an aromatic blend of spices like turmeric and cumin, finished with a zesty hint of pickled lemon for a vibrant, plant-based, and tangy delight.

III. Decadent Drizzles (Four Choices):

- **The Green Goddess Is Drizzling with You:** A vibrant, creamy, and herbaceous dressing (parsley, dill, chives) blended with spicy Korean Gochujang chili paste and a zesty kick of fresh lime, offering a bold sweet, spicy, sour, and savory fusion.
- **Truffle Mushroom, You Make My Dreams Come True:** A rich, velvety cream sauce bursting with earthy wild mushrooms (cremini, shiitake) and infused with the luxurious aroma of fragrant black truffle oil, delivering a decadent, savory, and umami-rich experience.
- **Bacon Me Crazy with This Bourbon Gravy:** A robust and velvety brown gravy, deeply infused with savory smoky bacon drippings, the rich sweetness of candied jalapeño, and a sophisticated splash of bourbon, providing a complex sweet, savory, spicy, and tangy counterpoint.
- **Take a Passion Fruit Glaze and Call Me in the Morning:** A glossy, vibrant, and intensely flavorful glaze combining the sweet-tart punch of exotic passion fruit with a fiery kick of chili and a zesty twist of fresh orange, creating a bold sweet, sour, and spicy fruity drizzle.

IV. Fantastic Finishes (Six Choices):

- **Cloud Nine Is a Garlic & Chive Cloud Cream:** A silky, tangy sour cream blended with mellow roasted garlic, fresh chives, and a hint of lemon zest, offering a rich, herbaceous, and comforting creamy counterpoint.
- **The Fried Leek, the Fried Leek, It's the Fried Leek!:** Delicate, golden-fried leek strands, offering a subtle, sweet onion flavor and an elegant, irresistible crunch that adds sophistication to every bite.
- **Pomegranate-Mint Gremolata-ing, Pomegranate-Mint Gremolata-ing:** A vibrant and herbaceous mix of fresh, jewel-toned pomegranate arils, bright mint, and a zesty touch of lemon zest, delivering a sweet-tart, refreshing, and aromatic burst.
- **Smoky Candied Bacon, Please Don't Go:** Crispy bacon bits, candied with a hint of brown sugar, then tossed with aromatic rosemary and cracked black pepper, for an irresistible sweet, savory, smoky, and herbaceous crunch.
- **Garlic, Chili, and Everything in Between:** A savory, intensely flavorful crumble of toasted garlic and chili flakes, offering an umami-rich, subtly spicy, and delightful textural pop.
- **The Spicy Pickled Pineapple Habanero Express:** A vibrant and fiery relish featuring sweet-tangy pickled pineapple, a kick of habanero pepper, and fresh cilantro, offering a bold sweet, spicy, and sour fruit topping.

Waffle You Do For a Waffle! Build Your Own Waffle Bar 🎉

Price per Person: \$26

Get ready to waffle-ize your event with our "Waffle You Do For a Waffle!" Bar! This interactive gourmet experience elevates the classic waffle into a customizable masterpiece, perfect for any time of day. Guests will delight in crafting their perfect sweet or savory plate, starting with fluffy waffle foundations, layering with decadent syrups and unique sauces, piling on vibrant fruits, crunchy candies, and even savory fusion proteins. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious, crispy creation tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet waffle with our fresh, flavorful foundations, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Waffle Wonders (Two Choices):

- **Golden Grid, You're Not a Waffle-er:** Classic, perfectly crisp, and fluffy golden waffles, offering a comforting and versatile canvas for both sweet and savory creations. This traditional waffle base is ideal for any gourmet breakfast bar or dessert station.
- **I've Got a Cinnamon Swirl Sweetheart and It's You:** Lightly spiced waffles infused with a delicate cinnamon swirl, offering a subtle sweetness and aromatic warmth, perfect for a cozy, dessert-focused waffle experience.

II. Syrup Streamers (Three Choices):

- **You're Maple-tiful, Just the Way You Are:** Pure, rich, and classic maple syrup, offering a timeless sweet indulgence. This classic syrup is a breakfast staple.
- **The Berry Best Syrup:** A luscious, homemade mixed berry syrup, bursting with the sweet-tart flavors of strawberries, blueberries, and raspberries, for a vibrant, fruity pour. This fruit-infused syrup adds a sweet and tangy touch.
- **Don't Be Shy, It's Chai Time:** A warm, aromatic syrup infused with fragrant chai spices (cinnamon, cardamom, ginger, clove), offering a unique, spiced sweetness. This exotic syrup provides a warming, aromatic experience.

III. Decadent Drizzles (Five Choices):

- **I'm on Cloud Nine-illa Bean:** Light, airy, and perfectly sweet Madagascar vanilla bean whipped cream, for a classic, dreamy finish with aromatic richness. This fluffy topping adds a creamy sweetness.
- **Passionate for Passion Fruit Glaze:** A vibrant, glossy, and intensely flavorful glaze balancing the sweet-tart punch of passion fruit with a zesty kick of lime and a subtle fiery hint of chili, creating a bold sweet, sour, and spicy drizzle. This tropical glaze provides a sweet-heat fusion.

- **I Don't Give a Figgy About Anything But This:** A rich, sweet, and tangy drizzle combining pure maple syrup with balsamic glaze and tender fig puree, for a sophisticated sweet-savory finish. This gourmet drizzle offers sweet, sour, and fruity notes.
- **Caramel-y, Not a Caramel-y:** A luscious, buttery salted caramel sauce, offering a perfect balance of sweet and salty indulgence. This classic topping adds rich sweetness.
- **Get a Peanut-Ginger Grape Glaze Groove On:** A unique, bold drizzle blending the rich, savory depth of spicy peanut butter with the sweet-tart notes of a ginger-grape glaze, offering a complex sweet, savory, spicy, and tangy fusion.

IV. Fantastic Finishes (Five Choices):

- **Berry Good to Me:** A medley of fresh seasonal berries (strawberries, blueberries, raspberries) for a sweet, juicy, and vibrant burst. These fresh fruits are rich in antioxidants.
- **I'm Nuts About This Granola:** Crunchy granola clusters featuring golden maple syrup and toasted pecans (no chai spices!), for a delightful sweet, nutty, and satisfying crunch. This gourmet granola adds a sweet crunch.
- **Orange You Glad There's Ginger?:** Chewy candied orange peel pieces infused with warm ginger, offering a sweet, spicy, and citrusy bite. This candied fruit provides a unique zesty warmth.
- **Charm-ing, Pickled Cherries:** A luscious, sweet-tart compote of plump cherries, delicately pickled for a tangy burst, offering a juicy, complex, and brightly flavored fruit topping. This pickled fruit adds a sweet-sour pop.
- **You're the One for Me, Cardamom Coconut:** A harmonious blend of crunchy pecans, sweet toasted coconut flakes, and aromatic cardamom spices, delivering a warm, nutty, and subtly exotic textural delight. This spiced crunch provides aromatic sweetness.

V. Protein Power-Ups (Three Choices):

- **Waffles, Cluck Yeah!:** Crispy fried chicken pieces, perfectly seasoned, for the ultimate savory complement to sweet waffles. This crispy chicken offers a savory and satisfying protein.
- **Bacon Me Crazy with These Crumbles:** Crispy, savory bacon crumbles, for an irresistible salty crunch and umami boost, perfect for sweet and savory combinations. These bacon crumbles add a salty, savory crunch.
- **Don't Be Shy, Ham-aze Me:** Diced, savory ham and sharp cheddar cheese, lightly warmed, for a comforting and cheesy savory kick. These savory bites provide a comforting cheesy flavor.

Biscuits and Gravy-ty! You're the Gravy to My Heart! 🎉

Price per Person: \$25 (Minimums may apply)

Get ready to experience a taste of heaven with our "Biscuits and Gravy-ty! You're the Gravy to My Heart!" Bar! This interactive gourmet experience elevates the comforting biscuit into a customizable culinary delight. Guests will delight in crafting their ultimate biscuit masterpiece, starting with fluffy biscuit bases, layering with rich, savory gravies and unique sauces, and piling on an assortment of exciting, chef-curated toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious, warm creation tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet biscuit creation with our fresh, flavorful foundations, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Biscuit Bliss Bases (Two Choices):

- **Golden Fluff, Don't Be a Biscuit:** Classic, buttery, and incredibly fluffy buttermilk biscuits, baked to a golden perfection, offering a comforting and versatile canvas for any topping. This traditional biscuit is a comfort food staple, perfect for soaking up rich gravies.
- **You Are My Sunshine, My Sweet Corn Chili Sunshine:** Lightly sweet cornmeal biscuits, infused with vibrant kernels of corn and a subtle kick of minced green chilies, providing a unique sweet, savory, and subtly spicy foundation. This gourmet biscuit adds a touch of sweet heat and texture.

II. Gravy & Glory Goo (Three Choices):

- **Every Herb and Mushroom Is a-Gravy:** A rich and velvety white gravy, deeply infused with earthy wild mushrooms (cremini, shiitake) and fresh aromatic herbs like thyme and rosemary, delivering a decadent, savory, and umami-rich experience. This gourmet mushroom gravy is a vegetarian delight.
- **Spicy Chipotle Sausage, Gravy Is My Safe Word:** A robust and smoky country-style gravy, generously studded with savory pork sausage crumbles, a fiery kick of chipotle peppers, and a touch of sweet caramelized onion, providing a hearty, spicy, and satisfying foundation. This spicy sausage gravy offers a sweet and savory kick.
- **I'm Just a Fig-ment of Your Imagination:** A luscious, sweet, and tangy drizzle combining pure maple syrup with aged balsamic glaze, tender fig puree, and a sophisticated splash of bourbon, for a unique sweet, savory, sour, and fruity fusion. This sweet-savory drizzle provides a complex fruity tang.

III. Protein Power-Ups (Three Choices):

- **Chicken, Chicken, Chicken, Oh So Fine:** Tender, bite-sized pieces of crispy fried chicken, perfectly seasoned, now dusted with a vibrant, zesty, and subtly spicy chili-lime powder for an extra layer of bold flavor and irresistible crunch. This fried chicken topping is a classic comfort food pairing with a gourmet kick.
- **Pork Belly, You've Got a Friend in Me:** Crispy, succulent pork belly bites, glazed in a sticky, sweet, and fiery honey-habanero sauce, then tossed with tangy pickled mustard seeds for an unexpected burst of savory, sweet, spicy, and sour flavors. This gourmet protein offers a melt-in-your-mouth experience with a zesty crunch.
- **Smoked Black Bean & Poblano, It's About Thyme** (Vegetarian/Vegan Friendly): Hearty, savory patties made from smoked black beans, roasted poblano peppers, sweet corn, and aromatic spices, offering a robust, plant-based, and subtly spicy protein option. This plant-based patty is a flavorful vegetarian choice.

IV. Fantastic Finishes (Six Choices):

- **Pickled Peaches, Oh, Pickled Me:** Sweet, tangy, and subtly spicy quick-pickled peach slices, offering a refreshing burst of sweet-sour fruit with a gentle kick.
- **I've Got a Sage-y Feeling:** Delicate, flash-fried fresh sage leaves, providing an aromatic, earthy, and irresistible crisp texture that adds a gourmet touch.
- **Let's Get This Relish Started:** A vibrant, sweet-tart homemade relish bursting with fresh cranberries and bright orange zest, offering a refreshing and tangy counterpoint to rich flavors.
- **Hot Honey, Butter Me Up:** A luscious, sweet, and fiery glaze combining golden honey, creamy butter, a kick of chili peppers, and a sophisticated splash of bourbon, delivering an irresistible balance of sweet, spicy, and rich warmth.
- **Smoked Gouda, Smoked Gouda, Let Me See Your Gouda:** Crumbles of rich, creamy smoked Gouda cheese, offering a nutty, salty, and subtly smoky flavor that melts beautifully onto warm biscuits.
- **Candied Bacon, You're Making Me Nutty:** A delightful blend of sweet candied pecans and savory bacon bits, finely chopped into a textural "dust" that provides an addictive sweet, savory, and crunchy finish.

Pancake Pan-Demonium! Stack 'Em High! 🎉

Price per Person: \$26

Get ready for "Pancake Pan-Demonium!"—a wildly interactive bar where every guest crafts a personalized stack of fluffy, gourmet goodness! This culinary adventure transforms the classic pancake into a customizable masterpiece, featuring inventive sweet and savory bases, exciting fusion proteins, and a vibrant array of chef-curated toppings and decadent drizzles. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious creation tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements!

Unleash your inner chef and craft the ultimate gourmet pancake stack with our fresh, flavorful foundations, signature proteins, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. Pancake Perfection (Two Choices):

- **Buttermilk Bliss and So It Is:** Classic, light, and fluffy buttermilk pancakes, offering a comforting and versatile canvas for both sweet and savory creations. This traditional pancake base is ideal for any gourmet breakfast bar or dessert station.
- **Sweet Dreams Are Made of Ricotta:** Delicate, airy pancakes infused with creamy ricotta cheese and bright lemon zest, offering a subtle tang and a wonderfully tender texture, perfect for a sophisticated and fresh pancake experience.

II. Protein Power-Ups (Three Choices):

- **You're a Sausage in a Bourbon Wonderland:** Savory breakfast sausage patties, lightly grilled and coated in a sticky, sweet, and smoky maple-bourbon glaze, offering a rich, comforting, and subtly boozy protein. This gourmet sausage provides a sweet and savory kick.
- **The Peking Pork Belly You Say!** Succulent, slow-cooked pork belly, rendered until crispy and glazed with a rich, savory, and sweet hoisin-ginger sauce, delivering an irresistible umami bomb with a perfect crunch. This gourmet pork belly offers a savory, sweet, and crispy experience.
- **Don't Go Black Bean Artichoke Heart-ache** (Vegetarian/Vegan Friendly): A robust and earthy hash featuring smoky black beans, tender artichoke hearts, sweet corn, and vibrant bell peppers, seasoned with a zesty lime-cilantro vinaigrette for a fresh, plant-based, and tangy delight. This plant-based hash is a flavorful vegetarian option.

III. Syrup Streamers & Decadent Drizzles (Four Choices):

- **Guava Ginger, You're the Only One for Me:** A glossy, sweet, and tangy glaze featuring exotic guava, warming fresh ginger, and a subtle touch of lime, for a vibrant, fruity, and aromatic drizzle. This exotic glaze brings sweet, fruity, and tangy flavors.

- **Butter Me Up With That Hot Honey:** A luscious, sweet, and fiery glaze combining golden honey, creamy butter, a kick of chili peppers, and a sophisticated splash of bourbon, delivering an irresistible balance of sweet, spicy, and rich warmth. This spicy-sweet drizzle offers a complex heat.
- **I've Got a Roasted Garlic Glow:** A unique savory-sweet drizzle combining the mellow richness of roasted garlic with smoky paprika and the subtle sweetness of agave, finished with a hint of apple cider vinegar for a bright, tangy counterpoint. This savory drizzle offers a sweet, tangy, and smoky depth.
- **Raspberry, Chipotle, and It Feels So Good:** A rich maple syrup infused with vibrant raspberry puree, a smoky chipotle kick, and a touch of lime zest, creating a complex sweet, spicy, and tangy fruit-forward syrup. This fruit-infused syrup hits sweet, spicy, and tangy notes.

IV. Fantastic Finishes (Six Choices):

- **Apple Butter, I Choose You!:** A rich, sweet, and tangy apple butter infused with warming fall spices like cinnamon and nutmeg, offering a comforting and flavorful fruit spread. This gourmet fruit spread adds sweetness and spice.
- **I Got a Good Feeling About This Ginger:** A delightful sweet and spicy mix of crunchy toasted pecans and chewy, aromatic candied ginger, offering a warm and complex textural element. This sweet-spicy crunch provides aroma and texture.
- **Almond Brittle, It's My Life:** Thin, delicate shards of crispy almond brittle, offering a sweet, nutty, and satisfyingly hard crunch. This nut brittle adds sweetness and crunch.
- **I've Got a Banana Foster Crumble, and It's Getting Better All the Time:** Sweet caramelized banana chunks infused with warm rum and a hint of cayenne, topped with a crunchy crumble and dusted with sweet-spicy candied plantain powder, for an irresistible sweet, spicy, and textural tropical delight. This gourmet banana finish offers sweet-heat and crunch.
- **It's Not a Problem, It's a Blueberry:** Fresh, juicy blueberries paired with a sweet-tart balsamic reduction and fragrant fresh basil, offering a vibrant, herbaceous, and fruity burst. This fruity-herbaceous blend adds sweetness, tang, and freshness.
- **You Look So Beautiful in Rosemary:** A luscious sweet-tart compote of strawberries and rhubarb, brightened with a hint of fresh rosemary, offering a fragrant, fruity, and herbaceous tang. This gourmet fruit compote brings sweet, sour, and aromatic notes.

S'mores Galore! We'll Give You S'more of What You Want! 🎉

Price per Person: \$24

Get ready for "S'mores Galore!"—an irresistibly interactive bar where every guest crafts their personalized, toasted-to-perfection s'mores masterpiece! This gourmet experience transforms the beloved campfire treat into a customizable canvas for bold, fusion-inspired flavors. Guests will delight in choosing decadent bases, layering with unique chocolates, drizzling with chef-curated sauces, and piling on an assortment of exciting, vibrant toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious creation tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements where appropriate!

Unleash your inner chef and craft the ultimate gourmet s'more with our fresh, flavorful foundations, signature chocolates, and tantalizing sauces! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dining experience.

I. The Toasty Heart of the S'mores Bar: DIY Marshmallow Station!

To bring that authentic campfire magic to your event, we provide individual mini tabletop gel fuel burners (like small fondue burners, but for toasting!) with a safety attendant, allowing guests to safely toast their own marshmallows to their preferred golden-brown perfection. It's an interactive and delightful experience!

II. Graham-azing Foundations (Two Choices):

- **It's a Classic, Crackers!:** Traditional honey graham crackers, offering that essential crunch and comforting sweetness—the perfect classic base for your s'mores creation. These golden graham crackers are a timeless classic, ideal for any gourmet s'mores bar.
- **You're So Square, You're Chocolate Midnight:** Rich, dark chocolate graham crackers, providing a deeper cocoa flavor and a subtle bitterness that perfectly complements sweet toppings. These dark chocolate grahams add a rich cocoa depth to your gourmet dessert.

III. Mallow-Drama Marshmallows (One Choice):

- **I'm on Cloud Nine-illa:** Large, fluffy vanilla marshmallows, soft and pillowy, ready to be toasted to gooey perfection. These classic marshmallows are the essential s'mores ingredient, perfect for a sweet, melt-in-your-mouth experience.

IV. Chocolate Choc-A-Lot Chunks (Three Choices):

- **Milky Way to the Top:** Classic milk chocolate bars, melting into a luscious, creamy layer—the iconic gooey center of any s'more. This traditional milk chocolate is a comfort food favorite, ideal for sweet indulgence.

- **Take a Walk on the Dark Desire Side:** Rich, decadent dark chocolate squares (60-70% cacao), offering an intense cocoa flavor and sophisticated bitterness to balance the sweetness. This gourmet dark chocolate provides a deep, complex flavor for a luxurious s'more.
- **This Is My White Chocolate Wonderland:** Sweet and creamy white chocolate shavings, melting delicately for a smooth, milky, and elegant finish. This sweet white chocolate adds creamy sweetness for a unique s'mores creation.

V. Goopy Glory Dripples & Spreads (Three Choices):

- **A Salty Siren's Got You:** A luscious, rich, and buttery salted caramel sauce, offering a perfect balance of sweet and salty notes that elevates every bite. This gourmet caramel sauce adds sweet-salty richness for a decadent topping.
- **The Rhubarb and Rosemary River Runs Through It:** A vibrant, sweet-tart compote of fresh raspberries and rhubarb, brightened with a hint of fresh rosemary, offering a fragrant, fruity, and herbaceous tang. This fruit-infused compote brings sweet, sour, and aromatic notes for a unique s'mores twist.
- **I'm Just a Habanero Hot Fudge, I'm Standing in Front of a Chocolate Lover, Asking It to Love Me:** A rich, dark chocolate hot fudge sauce, infused with a fiery kick from habanero peppers and a touch of cinnamon, delivering an irresistible sweet, spicy, and warming indulgence. This spicy chocolate sauce offers sweet-heat complexity for an adventurous s'more.

VI. Crunchy & Candied Confetti (Six Choices):

- **Chili-Lime Pepita, Please Don't Go:** Toasted pumpkin seeds (pepitas) seasoned with a zesty chili-lime blend, delivering a savory, spicy, and tangy crunch with a subtle pop. These savory seeds add spice, tang, and texture for a bold s'mores creation.
- **This Is Bacon-na Be Good:** Crispy bacon bits, candied with a hint of brown sugar and a touch of black pepper, for an irresistible sweet, savory, and smoky crunch. These sweet and savory bacon bits provide a unique textural contrast for a gourmet s'more.
- **Snow-flakes Like It's a Coconut Christmas:** Sweet toasted coconut flakes, offering a delicate tropical aroma and a light, crispy texture. These tropical flakes add sweetness and crunch for a beach-inspired s'more.
- **Ain't No Mountain High Enough for These Chips:** Tiny, sweet mini chocolate chips, adding a concentrated burst of chocolate flavor and a delightful texture. These mini chocolate chips offer extra chocolatey goodness for a classic s'mores upgrade.
- **Almond Brittle, That's My Jam:** Thin, delicate shards of crispy almond brittle, offering a sweet, nutty, and satisfyingly hard crunch. This nut brittle adds sweetness and crunch for an elegant s'mores finish.
- **I've Got a Pickled Cherry Crush:** Sweet and tangy pickled cherries, finely chopped and mixed with a subtle, effervescent "pop" (like a gentle pop rock effect from a unique sugar blend), delivering a surprising sweet-tart, tangy, and textural burst. These unique pickled fruits offer a sweet, sour, and unexpected kick for an innovative s'mores experience.

Ice Cream Dream Team! Build Your Own Sundae Bar 🎉

Price per Person: \$25

Get ready for "Ice Cream Dream Team!"—an irresistibly interactive bar where every guest crafts their personalized, frosty masterpiece! This gourmet experience transforms the classic ice cream sundae into a customizable canvas for bold, fusion-inspired flavors. Guests will delight in choosing decadent ice cream bases, layering with unique sauces and spreads, and piling on an assortment of exciting, vibrant toppings. It's a customizable feast designed for unforgettable events, ensuring every guest creates a delicious creation tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements where appropriate!

Unleash your inner chef and craft the ultimate gourmet ice cream sundae with our creamy bases, signature sauces, and tantalizing toppings! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dessert experience.

I. Ice Cream Bases (Four Choices):

- **I Vow to Always Have Vanilla Bean:** Classic, creamy vanilla bean ice cream, offering a comforting and versatile canvas for both sweet and adventurous toppings. This traditional vanilla ice cream is a timeless favorite, ideal for any gourmet dessert bar.
- **You've Got a Choc-A-Lot of Nerve:** Rich, decadent dark chocolate chunk ice cream, providing a deep cocoa flavor and a subtle bitterness that perfectly complements sweet and spicy toppings. This gourmet chocolate ice cream adds a rich cocoa depth to your sweet indulgence.
- **You Make My Heart Go Zing:** A refreshing and vibrant mint ice cream generously studded with rich chocolate chips, offering a cool, crisp, and classic flavor profile. This popular choice brings a delightful minty kick and satisfying chocolate crunch.
- **My Sweetheart, My Salt:** A luscious caramel ice cream base swirled with ribbons of rich, buttery salted caramel, delivering a decadent balance of sweet and salty notes in every creamy bite. This gourmet caramel ice cream provides a luxurious and indulgent foundation.

II. Saucy Swirls & Sweet Spreads (Four Choices):

- **I'm a Caramel Chameleon, I Change for No One:** A luscious, rich, and buttery salted caramel sauce, offering a perfect balance of sweet and salty notes that elevates every bite. This gourmet caramel sauce adds sweet-salty richness for a decadent topping.
- **Smooth Like Vanilla Bean Velvet Hot Fudge:** A classic, rich, and intensely chocolatey hot fudge sauce, deeply flavored with real vanilla bean for an aromatic, velvety smooth, and utterly indulgent experience. This gourmet hot fudge offers pure chocolate bliss.
- **You're Honey Roasted, and So Is This Peanut Butter:** A creamy, dreamy peanut butter sauce, subtly sweetened with golden honey and infused with a hint of smoky

roasted flavor for an aromatic, nutty, and savory-sweet drizzle. This gourmet peanut butter sauce brings comforting depth.

- **I'm an Apple of Your Eye:** A vibrant, sweet-tart compote of tender apples and juicy strawberries, brightened with a delicate, floral hint of hibiscus and a touch of lemon zest, offering a refreshing, fruity, and aromatic burst. This unique fruit sauce adds sweet, sour, and fragrant notes.

III. Terrific Toppings (Eight Choices):

- **I'm on Cloud Nine-illa Bean:** Light, airy, and perfectly sweetened whipped cream infused with aromatic vanilla bean, providing a classic, creamy, and comforting finish.
- **Rainbows, Rave, and Repeat:** Classic, colorful rainbow sprinkles, adding a playful pop of color and a light crunch.
- **S'more Fun Than a Barrel of Monkeys:** Fluffy toasted marshmallows blended with crunchy graham cracker crumbs, creating a comforting, sweet, and textural medley.
- **Churro-ly You Jest, That's Delicious:** Crispy pretzel pieces generously coated in creamy white chocolate, dusted with a sweet cinnamon sugar blend, and broken into delightful shards, offering a perfect balance of sweet, salty, and crunchy flavors with a warm spice.
- **Don't Go Bacon My Heart:** Crispy bacon bits and sweet toasted coconut flakes, candied with a hint of maple syrup, delivering an irresistible sweet, savory, smoky, and tropical crunch.
- **It's a Chaos Collision of Candy:** A playful medley of assorted chocolate candies (like mini chocolate chips and milk chocolate chunks) and chewy fruit-flavored gummy candies (like sour worms and gummy bears), offering a vibrant blend of sweet, sour, and chocolatey textures.
- **I'm a Dynamo, I'm a Dynamo, I'm a Dynamo:** Crispy, salty potato chips generously dipped in rich milk or dark chocolate, creating an addictive sweet and salty crunch that's utterly irresistible.
- **Pecan't Resist, I Can't Resist:** Crunchy pecan praline pieces infused with the sweet warmth of maple, a zesty kick of candied orange peel, and a subtle aromatic spice from candied ginger, delivering a sophisticated sweet, nutty, and subtly tangy crunch.

Cookie Monster's Dream Come True! Build Your Own Cookie Sandwich Bar 🎉

Price per Person: \$26

Prepare for a cookie-licious adventure that's truly a "Cookie Monster's Dream Come True!" Our interactive "Build Your Own Cookie Sandwich Bar" transforms the classic dessert into a customizable gourmet experience. Guests will delight in crafting their perfect sweet treat, starting with fluffy, chewy cookies, layering with decadent ice cream fillings, and piling on an assortment of exciting, vibrant toppings. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes with fresh fruit and tangy pickled elements where appropriate!

"Unleash your inner chef and craft the ultimate gourmet cookie sandwich with our fresh-baked foundations, signature ice cream fillings, and tantalizing toppings! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dessert experience."

I. Cookie Foundations (Three Choices):

- **"Chocolate Chip Chip-Chip-Hooray!"**: A classic, chewy, and perfectly golden chocolate chip cookie, bursting with rich chocolate morsels. This timeless favorite provides a comforting and versatile base for any sweet creation, a gourmet cookie for all dessert lovers.
- **"Snicker-doodle All the Way!"**: Soft, pillowy snickerdoodle cookies, generously coated in cinnamon sugar, offering a warm, sweet, and aromatic embrace. This spiced cookie provides a unique and cozy flavor profile for a truly gourmet cookie sandwich.
- **"Red Velvet Redemption Round!"**: Rich, moist red velvet cookies with a hint of cocoa, boasting a vibrant crimson hue and a subtle tang, perfect for a luxurious and visually stunning base. This decadent red velvet cookie adds elegance and deep flavor to your dessert bar.

II. Filling Fantasies (Four Choices):

- **"Vanilla Bean Dream Scream"**: A classic, creamy vanilla bean ice cream, offering a comforting and versatile canvas for both sweet and adventurous toppings. This traditional vanilla ice cream is a timeless favorite, ideal for any gourmet dessert bar.
- **"Chocolate Choc-A-Lot Chill"**: Rich, decadent dark chocolate chunk ice cream, providing a deep cocoa flavor and a subtle bitterness that perfectly complements sweet and spicy toppings. This gourmet chocolate ice cream adds a rich cocoa depth to your sweet indulgence.
- **"Mint to Be Chipped"**: A refreshing and vibrant mint chocolate chip ice cream, generously studded with rich chocolate chips. This popular choice brings a delightful minty kick and satisfying chocolate crunch.

- **"Strawberry Shortcake Sweetheart Swirl"**: A luscious strawberry ice cream swirled with tender chunks of vanilla cake and sweet strawberry ribbons, delivering a delightful blend of fruity sweetness and soft texture. This gourmet fruit ice cream is a dessert classic in a scoop.

III. Terrific Toppings (Eight Choices):

- **"Sparkle & Pop Celebration Dust"**: Classic, colorful rainbow sprinkles, adding a playful pop of color and a light crunch that celebrates every bite. These fun sprinkles are a timeless favorite for any sweet treat.
- **"Maple Bacon My Heart Crumble"**: Don't go "Bacon My Heart," just enjoy this crumble! Crispy bacon bits and sweet toasted coconut flakes, candied with a hint of maple syrup, delivering an irresistible sweet, savory, smoky, and tropical crunch. This unique crumble provides a gourmet textural contrast.
- **"Pretzel-y Good Crunch"**: Salty, crunchy pretzel pieces, offering a delightful savory contrast and satisfying snap to your sweet treat. These crispy pretzels add savory crunch and a unique flavor twist.
- **"Cherry Bomb Sweetness & Lime Zing"**: Chewy dried cherries infused with lime zest, offering a sweet-tart burst of fruit with a zesty finish. This fruity topping adds sweet-tartness and brightness.
- **"Pecan-tastic Glazed Crunch"**: Crunchy pecan pieces, candied with a sweet glaze, delivering a delightful nutty flavor and satisfying crunch. This gourmet nut topping offers sweetness and a satisfying texture.
- **"Choco-Caramel Chip-Chip Hooray!"**: A delightful mix of mini chocolate chips and sweet caramel chips, offering a double dose of classic candy flavor and a subtle crunch. This classic chip blend adds sweetness and crunch.
- **"S'more Fun Than Ever Mix-Up"**: A playful blend of crunchy graham cracker pieces, soft mini marshmallows, and classic chocolate chips, bringing all the joy of s'mores to your sandwich. This nostalgic topping delivers sweetness and diverse textures.
- **"Ginger Snap Zingers"**: Chewy, sweet, and subtly spicy candied ginger pieces, offering a warm, aromatic kick and a unique texture. This unique topping provides a sweet, spicy, and aromatic element.

Donut Ever Let Me Go! Build Your Own Donut Bar 🎉

Price per Person: \$24

Prepare for a donut-licious journey that's truly a "Donut Ever Let Me Go!" experience! Our interactive "Build Your Own Donut Bar" transforms the beloved sweet treat into a customizable gourmet event. Guests will delight in crafting their perfect indulgence, starting with fluffy donut bases, layering with decadent glazes and creamy fillings, and piling on an assortment of exciting, vibrant toppings. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner chef and craft the ultimate gourmet donut with our fresh-baked foundations, signature glazes and fillings, and tantalizing toppings! Perfect for weddings, corporate events, and any special occasion seeking a customizable, vibrant, and delicious dessert experience.

I. Donut Foundations (Three Choices):

- **Glaze of Glory, What a Story!:** A classic, fluffy yeast donut, perfectly golden and ready for a sweet transformation. This timeless favorite provides a comforting and versatile base for any sweet creation, a gourmet donut for all dessert lovers.
- **Cinnamon Sugar, You Are So Sweetheart:** A tender cake donut, delicately spiced with cinnamon and coated in a delightful sugar crunch. This aromatic donut provides a unique and cozy flavor profile for a truly gourmet donut experience.
- **Chocolate Choc-A-Lot Cake, I'm About to Lose It!:** A rich, decadent chocolate cake donut, offering a deep cocoa flavor and a satisfyingly moist texture. This decadent chocolate donut adds indulgence and deep flavor to your dessert bar.

II. Glaze & Filling Fantasies (Four Choices):

- **Cardamom and Orange You Glad We Got This Glaze?:** An aromatic glaze with fragrant orange blossom water and warm cardamom spice, offering an exotic and subtly sweet aroma. This unique floral glaze provides a sophisticated and fragrant experience.
- **Curry Up and Donut Tell Me You Don't Love This:** A rich caramel glaze infused with mild yellow curry, creamy coconut milk, and lime, offering an unexpected yet harmonious blend of sweet, savory, and subtly spiced notes. This gourmet fusion glaze adds an exotic, sweet, and savory twist.
- **Strawberry Balsamic, I'm in Bliss:** A luscious, vibrant glaze blending sweet strawberry puree with a tangy balsamic reduction, offering a sophisticated sweet-tart flavor with a deep, fruity finish. This gourmet fruit glaze adds a sweet-sour elegance for an elevated donut.
- **Maple Bacon, I Don't Even Know What to Say!:** A rich, sweet maple glaze generously studded with crispy, smoky bacon bits and a hint of smoked paprika, finished with a subtle bourbon warmth, offering an irresistible sweet, savory, smoky, and complex

crunch. This gourmet glaze provides sweet-savory depth with an unexpected kick, perfect for an adventurous donut.

III. Terrific Toppings (Eight Choices):

- **Pomegranate, Just Say It Ain't So, It's Chili:** Fresh, jewel-toned pomegranate arils bursting with sweet-tart juice, now with a lively kick of candied chili flakes, offering a vibrant sweet, sour, and spicy pop with an exciting crunch. These fruity and fiery gems add refreshing zest and heat.
- **Maple Pecan, and Then There Was Rosemary:** Crunchy toasted pecans candied with maple syrup, mixed with a hint of fresh rosemary, delivering an irresistible sweet, nutty, and herbaceous crunch. This gourmet nut blend provides aromatic complexity.
- **Candied Ginger & Orange You a Zesty Delight?:** Chewy candied ginger pieces combined with vibrant orange zest, offering a sweet, spicy, and citrusy bite with a delicate aromatic sweetness. This zesty topping provides warming spice and brightness.
- **Blueberry Ginger, It's My Shortbread!:** Crispy shortbread crumbles infused with the juicy sweetness of freeze-dried blueberries and the warming spice of fresh ginger, creating a unique sweet, tart, and spicy crunch. This gourmet crumble offers sweet-tartness and fragrant warmth.
- **Salted Peanut and Tamarind, We Can Do This!:** Crunchy toasted peanuts tossed with a sweet-tangy tamarind glaze and a pinch of sea salt, offering an irresistible sweet, savory, and sour crunch. This bold nut topping delivers a complex sweet-sour-savory balance.
- **Salted Caramel, You're a Pretzel to Me:** Crunchy pretzel bits coated in milk chocolate and swirled with homemade salted caramel, offering an irresistible sweet, salty, and savory crunch. This decadent topping provides a perfect sweet-salty-crunchy balance.
- **Chili Mango, Pop, Pop, Pop, It's a Rockin' Crush!:** A playful mix of chewy dried chili mango and fizzy, tangy Pop Rocks, delivering an explosive sweet, sour, and spicy sensation with an unexpected crunch. This unique topping provides a truly gourmet and playful experience with a fizzy, sour surprise and fruity heat.
- **Peanut Butter and Strawberry, You're the Best Caviar:** Creamy peanut butter chips paired with delicate, sweet-tart strawberry caviar (molecular gastronomy pearls), offering an explosion of sweet, savory, and fruity flavor with an unexpected textural pop. This gourmet topping provides a sweet-savory, fruity, and playful sensation.

It's Too Creme to Be True! Build Your Own Creme Brulee Bar 🎉

Price per Person: \$26

Prepare for a decadent dessert experience that's truly "It's Too Creme to Be True!" Our interactive "Build Your Own Creme Brulee Bar" elevates this classic French custard into a customizable gourmet event. Guests will delight in crafting their perfect indulgence, starting with luxurious pre-cooked custard bases, choosing their caramelized sugar shell, and piling on an assortment of exciting, vibrant, and unique toppings. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert chef and craft the ultimate gourmet creme brulee with our silky foundations, perfectly torched sugar shells, and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious dessert experience.

I. Creme Brulee Bases (Three Choices):

- **Vanilla, You Brulee Me!:** A timeless classic, this rich and silky Madagascar vanilla bean custard provides a comforting and versatile canvas for any sweet creation. This gourmet vanilla creme brulee offers a familiar yet elegant foundation.
- **Choc-A-Lot of Good Things Coming to You!:** Indulge in a luxurious, deeply flavored dark chocolate custard, offering an intense cocoa experience and a smooth, velvety texture. This decadent chocolate dessert is a dream for true chocolate lovers.
- **Espresso, Ur-Self, I'm Too Sexy!:** Awaken your senses with this bold and sophisticated espresso-infused custard, boasting a rich coffee flavor that perfectly complements sweet and savory notes. This gourmet coffee dessert provides an invigorating base.

II. Sugary Shells (Two Choices):

- **The White Out Wonder of My Life:** The classic, perfectly torched granulated white sugar shell, creating a thin, crisp, and brilliantly golden-brown caramel layer. This traditional caramelized topping offers a satisfying crack.
- **Brown Sugar, How You Get So Dazzling?:** A gourmet caramelized topping made from light brown sugar, offering a rich molasses flavor and a sparkling, slightly chewier crunch. This rich sugar crust provides a sophisticated texture.

III. Terrific Toppings (Eight Choices):

- **Smoky Candied Bacon, Where Have You Been All My Life?:** Crispy bacon bits, candied with a hint of brown sugar, then tossed with aromatic rosemary, for an irresistible sweet, savory, smoky, and herbaceous crunch.
- **Sweet & Spicy Pineapple Jalapeño, You're the Best Thing!:** A vibrant relish featuring sweet-tangy pickled pineapple, a kick of fresh jalapeño, and cool mint, offering a bold sweet, spicy, and sour fruit topping.

- **Chai-Spiced Ginger, I'm Feeling a Little Spicy!:** Chewy candied ginger crisps infused with aromatic chai spices (cardamom, cinnamon), delivering a warm, sweet, and subtly spicy crunch.
- **Blueberry, Balsamic, Basil & You, Me, and Candied Lemon:** Fresh, juicy blueberries paired with a sweet-tart balsamic reduction, fragrant fresh basil, and delicate candied lemon peel, offering a vibrant, herbaceous, and sweet-tart fruity burst.
- **Black Sesame Brittle, You're the Best Thing!:** Delicate shards of crispy black sesame brittle, providing a unique nutty, subtly savory, and satisfyingly crunchy texture, now with an explicit honey drizzle for extra sweetness.
- **Pistachio and Rosewater, You're a Perfect Match!:** Delicate shards of crispy pistachio brittle, infused with aromatic rosewater, offering a sweet, nutty, and subtly floral crunch. This gourmet brittle provides an elegant, aromatic sweetness and satisfying texture.
- **Roasted White Chocolate & Cardamom, You're a True Crumble!:** A rich, sweet crumble featuring creamy white chocolate, warm aromatic cardamom, and a delightful crunchy texture, offering a sophisticated and sweet indulgence.
- **Strawberry Rhubarb, You're My Jam!:** A luscious sweet-tart compote of strawberries and rhubarb, brightened with fragrant rosewater, offering a vibrant, fruity, and subtly floral tang.

Puddin' On The Ritz! Build Your Own Pudding Parfait Bar 🎉

Price per Person: \$25

Get ready to put your Puddin' On The Ritz with this spectacularly decadent and interactive dessert experience! Our "Build Your Own Pudding Parfait Bar" elevates classic creamy puddings into a customizable, gourmet sensation. Guests will delight in crafting their perfect indulgence, starting with luxurious pre-made pudding bases, and piling on an assortment of exciting, vibrant, and highly customizable toppings and decadent drizzles. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert artisan and craft the ultimate gourmet pudding parfait with our silky foundations and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious dessert experience.

I. Pudding Perfection (Three Choices):

- **Vanilla, You're the Thrilla:** A timeless classic, this rich and silky Madagascar vanilla bean pudding provides a comforting and versatile canvas for any sweet creation. This gourmet vanilla dessert offers a familiar yet elegant foundation, perfect for customizable dessert bars.
- **Choc-A-Lot of Dreamin':** Indulge in a luxurious, deeply flavored dark chocolate pudding, offering an intense cocoa experience and a smooth, velvety texture. This decadent chocolate treat is a dream for true chocolate lovers and ideal for upscale catering dessert options.
- **Butterscotch My Own Way, I Do!:** A rich and comforting golden butterscotch pudding, boasting deep caramel notes with a hint of brown sugar, providing a unique, sophisticated, and sweet base. This gourmet butterscotch dessert offers a cozy, nostalgic, yet refined flavor profile.

II. Terrific Toppings (Eight Choices):

- **White Chocolate Macadamia Nut, You're the Best!:** Crunchy clusters of white chocolate and toasted macadamia nuts, now with bright orange zest, delivering a rich, buttery, and satisfyingly sweet textural delight with a citrusy lift. This gourmet nut cluster offers a luxurious, zesty crunch.
- **Smoky Candied Bacon, Where Have You Been All My Life?:** Crispy bacon bits, candied with a hint of brown sugar, then tossed with aromatic rosemary, for an irresistible sweet, savory, smoky, and herbaceous crunch. This savory-sweet bacon topping provides a unique gourmet punch.
- **Peanut Butter Praline Pecan-t Say No:** Crunchy pecans coated in a sweet, buttery praline glaze, now with a creamy peanut butter infusion, for a rich, decadent, and nutty crunch. This gourmet praline nut topping offers intense, sweet, and nutty flavor.

- **Waffle Cone, I Do!:** Crushed sweet waffle cone pieces, providing a delicate vanilla-infused crunch. This crispy waffle topping adds a comforting, sweet texture.
- **Biscoff Toffee, I'm About to Lose It!:** A delightful combination of crushed speculoos (Biscoff) cookies and crunchy, buttery toffee bits, for a spiced, caramel-rich, and irresistible crunch. This gourmet cookie crumble offers a spiced, sweet, and crunchy texture.
- **Salted Caramel Brownie, You're So Crumble-y!:** Chewy, fudgy brownie pieces combined with a rich, buttery salted caramel drizzle, creating a decadent, sweet, and satisfyingly soft, yet crumbly, textural delight. This gourmet brownie topping is a chocolate and caramel lover's dream.
- **Blood Orange and Strawberry, You're the Best Compote!:** A luscious, vibrant compote combining the sweet-tart intensity of fresh strawberries with the sophisticated citrus notes of blood orange, creating a juicy, tangy, and refreshing fruit swirl. This gourmet fruit compote offers a sweet-sour, zesty, and refreshing burst.
- **Freeze-Dried Blueberry & Raspberry, You're My Jam!:** Crunchy freeze-dried blueberries and raspberries, bursting with intense sweet-tart fruit flavor and providing a delightful textural pop. This fruity crumble adds vibrant natural sweetness and tang.

III. Saucy Sensations (Three Choices):

- **Passion Fruit and Cardamom, It's My Life!:** A vibrant, intensely tangy passion fruit coulis infused with aromatic cardamom, offering a powerful sweet-sour punch and an exotic aroma. This exotic fruit sauce brings a zesty and fragrant tang.
- **Salty Espresso Caramel, It's No Big Dill!:** A rich, buttery salted caramel sauce infused with a bold espresso kick, delivering a sophisticated sweet, salty, and coffee-infused drizzle. This gourmet coffee caramel provides a deep, complex flavor.
- **Choc-A-Lot of Love, I Love You!:** A rich, decadent, and velvety dark chocolate fudge sauce, crafted with premium cocoa and a hint of vanilla, offering a luxurious, deeply sweet, and intensely chocolatey finish. This gourmet chocolate sauce is the ultimate sweet indulgence.

Trifle Triumph! Build Your Own Trifle Bar 🎉

Price per Person: \$28

Get ready for a Trifle Triumph with this spectacularly decadent and interactive dessert experience! Our "Build Your Own Trifle Bar" elevates classic layered desserts into a customizable, gourmet sensation. Guests will delight in crafting their perfect indulgence, starting with luxurious velvety cream bases, layering with delightful cake and crumble cores, and piling on an assortment of exciting, vibrant, and highly customizable toppings and decadent drizzles. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert artisan and craft the ultimate gourmet trifle with our silky cream layers, delightful cake cores, and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious layered dessert experience.

I. Creamy Foundations (Three Choices - No Puddings!):

- **Lemon Curd, You're the Best Mascarpone:** A vibrant, tangy lemon curd swirled with a light, creamy Mascarpone cheese base, offering a sophisticated sweet-tart and luscious foundation. This gourmet citrus cream provides a refreshing, zesty, and elegant layer.
- **Lavender Honey, Let's Get This Ricotta Started:** A delicate and airy whipped ricotta cheese blend infused with fragrant lavender and sweet local honey, creating a subtly floral, sweet, and incredibly creamy layer. This aromatic dessert cream offers a unique, sophisticated, and light texture.
- **Dark Chocolate Chili, It's My Life!:** A rich, intensely decadent dark chocolate crèmeux with a bold espresso kick and a surprising hint of smoked chili for a subtle, warming heat. This gourmet spicy chocolate cream provides a complex, deep, and luxurious layer with an unexpected twist.

II. Cake & Crumble Cores (Three Choices - New Baking Delights!):

- **Almond Cardamom, You're the Love of My Life!:** Moist, tender cubes of almond flour cake infused with warm, aromatic cardamom and a delicate hint of orange blossom, providing a fragrant, sweet, and unique cake layer. This gourmet spice cake offers a rich, comforting texture.
- **Gingerbread, You're My Pecan Snap:** Crisp, buttery gingerbread spice cookie crumbles blended with crunchy toasted pecans, delivering a warm, spiced, and satisfyingly crunchy layer. This seasonal cookie crumble offers a delightful festive texture.
- **Coconut Lime, You're the Best!:** Delicate, shell-shaped Madeleine cakes, infused with coconut and a bright lime drizzle, providing a soft, sweet, and zesty cake layer that

soaks up flavors beautifully. This gourmet French pastry offers a light, tropical, and elegant texture.

III. Terrific Toppings (Seven Choices - Curated & Unique!):

(These toppings are designed to be layered throughout your trifle for ultimate flavor and texture!)

- **Candied Blood Orange, I'm Feeling a Little Zesty!:** Chewy candied blood orange peel, delivering a sweet, tart, and intensely citrusy flavor. A zesty, fruity, and chewy topping.
- **Lemon Poppy Seed, It's a Shortbread, Not a Crouton!:** Buttery shortbread cubes infused with bright lemon zest and crunchy poppy seeds, lightly toasted for a delicate, sweet, and citrusy crunch. A sweet, buttery, and zesty crunch.
- **Pistachio and Rosewater, You're a Perfect Match!:** Delicate shards of crispy pistachio brittle, infused with aromatic rosewater, offering a sweet, nutty, and subtly floral crunch. An elegant, nutty, and aromatic crunch.
- **Hazelnut Coffee, You Make My Heart Go Crunch!:** Crunchy, caramelized hazelnut and coffee brittle pieces, delivering a rich, nutty, and subtly bitter coffee-infused crunch. A bold, nutty, and coffee-infused crunch.
- **Matcha and White Chocolate, It's a Beautiful Thing!:** Small, crisp white chocolate pearls infused with vibrant matcha tea, offering a unique earthy sweetness and delicate crunch. A unique, earthy, and sweet texture.
- **Spicy Ginger Snap, You're a True Crumble!:** Crushed ginger snap cookies blended with sweet candied pecans, providing a spicy-sweet, nutty, and crisp texture. A spicy, sweet, nutty, and crunchy kick.
- **Milk Chocolate, You're My Favorite Crumble!:** A decadent blend of rich milk chocolate and crispy rice cereal, offering a sweet, satisfying crunch without any spice. A decadent, sweet, and crunchy chocolate.

IV. Luscious Layers & Drizzles (Three Choices - Completely New!):

- **Velvet, You're a Cocoa to My Heart!:** A rich, velvety smooth, and intensely decadent milk chocolate fudge sauce, crafted with premium cocoa and a hint of vanilla, offering a luxurious, deeply sweet, and intensely chocolatey finish. This gourmet chocolate sauce is the ultimate sweet indulgence.
- **Caramel, You're My Peanut Butter Swirl!:** A luscious, buttery caramel sauce expertly swirled with creamy peanut butter, delivering a decadent blend of sweet, salty, and nutty indulgence. This gourmet peanut butter caramel provides a rich and complex flavor.
- **Tropical Mango, You're My Best Friend!:** A vibrant, sweet, and tangy mango coulis, infused with a hint of fresh lime and a touch of agave nectar, offering a refreshing, fruity, and zesty burst. This exotic fruit sauce brings a bright and tropical tang.

Cheesecake Charades! Build Your Own Cheesecake Bar 🎉

Price per Person: \$30

Get ready to play "Cheesecake Charades!" with this spectacularly decadent and interactive dessert experience! Our "Build Your Own Cheesecake Bar" elevates classic creamy cheesecakes into a customizable, gourmet sensation. Guests will delight in crafting their perfect indulgence, starting with luxurious velvety cheesecake bases, and then piling on an assortment of exciting, vibrant, and highly customizable toppings and decadent drizzles on top of their already sliced cheesecake. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert artisan and craft the ultimate gourmet cheesecake slice with our silky foundations, delightful crusts, luscious layers, and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious dessert experience.

I. Cheesecake Foundations (Four Distinct Choices):

- **Key Lime, It's a Lemon Thing!:** A vibrant and zesty cheesecake that perfectly blends the tart, tropical punch of Key lime with the bright, aromatic tang of lemon. This refreshing and creamy base offers a delightful sweet-tart balance, making it a truly "zing-a-ding" citrus dream.
- **Coco-nutty For You, I'm Having a Guava-ful Time!:** Escape to paradise with this luscious cheesecake, featuring the creamy sweetness of coconut, the exotic floral notes of guava, and a burst of vibrant orange zest. This tropical delight offers a sweet, fruity, and uniquely refreshing foundation.
- **Chocolate Loves Peanut Butter, You Say, Let's Get Nuts!:** A decadent and irresistible cheesecake that brings together the rich, classic flavors of smooth milk chocolate and creamy, savory peanut butter. This indulgent pairing creates a comforting yet sophisticated base, perfect for sweet and savory enthusiasts.
- **Vanilla Bean There, Done That, Time for Some More!:** A timeless and comforting classic, this creamy Madagascar vanilla bean cheesecake offers a pure, elegant, and subtly sweet foundation. Its smooth texture and rich vanilla aroma make it a versatile canvas for any topping, delivering simple perfection.

II. Terrific Toppings (Six Chosen Options - For Garnishing on Top!):

(These toppings are designed to be sprinkled, spooned, and layered on top of your cheesecake creation for ultimate flavor and texture!)

- **Coconut Pineapple, You're the Best!:** A light, airy, and intensely tropical whipped cream, infused with creamy coconut milk and the sweet-tart essence of fresh pineapple, offering a luscious, fruity, and ethereal topping.

- **Peachy Ginger, You Make My Dreams Come True!:** A luscious, sweet, and tangy compote of tender, ripe peaches cooked with warm, aromatic ginger, offering a comforting yet bright burst of fruity flavor.
- **Passionfruit Orange, It's My Caviar!:** Tiny, shimmering spheres bursting with the exotic sweet-tartness of passion fruit and vibrant orange, providing an elegant, juicy, and zesty textural pop.
- **Salty Pretzel, You're My Chocolate-Caramel Crunch!:** Crushed salty pretzels and rich dark chocolate pieces, generously coated in luscious salted caramel for an irresistible blend of sweet, salty, and crunchy bliss.
- **Raspberry, You're My Chocolate Bark!:** Shards of rich dark chocolate bark embedded with tart, freeze-dried raspberries and a subtle hint of spicy chili, offering a dynamic sweet, sour, and spicy crunch.
- **Candied Walnut & Rosemary Bacon, You're My Bliss!:** Crunchy candied walnuts with a savory-sweet glaze, combined with crispy bacon bits and fragrant fresh rosemary, delivering an irresistible blend of sweet, savory, and aromatic crunch.

III. Luscious Layers & Drizzles (Four Brand New Choices):

(These sauces are designed to be drizzled over the top of your cheesecake creation!)

- **Strawberry-Ginger Rhubarb, You're My Symphony!:** A bright, sweet-tart sauce blending juicy strawberries, tangy rhubarb, and a warm, zesty kick of fresh ginger, creating a harmonious symphony of fruity and aromatic flavors.
- **Cherry-Port Wine, It's a Rendezvous!:** A sophisticated, rich reduction of dark cherries infused with a hint of spicy chili and a luscious Port wine, offering a deep, sweet, and complex fruity elegance.
- **Spiced Apple, You're My Caramel Charmer!:** A warm, velvety caramel sauce infused with tender apple puree and aromatic warming spices like cinnamon and nutmeg, delivering a comforting, sweet, and subtly spiced embrace.
- **Raspberry, You're My Chocolate River!:** A decadent, glossy dark chocolate fudge sauce generously swirled with a vibrant, tangy raspberry puree, creating a classic and irresistible sweet-tart chocolatey indulgence.

Sweet Surrender! Build Your Own Dessert Nacho Bar 🎉

Price per Person: \$27

Get ready for "Sweet Surrender!" with this spectacularly decadent and interactive dessert experience! Our "Build Your Own Dessert Nacho Bar" transforms classic sweet treats into a customizable, gourmet sensation. Guests will delight in crafting their perfect indulgence, starting with crunchy foundations, then piling on an assortment of exciting, vibrant, and highly customizable toppings and decadent drizzles. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert artisan and craft the ultimate gourmet dessert nachos with our crunchy foundations, luscious layers, and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious layered dessert experience.

I. Crunchy Foundations (Two Choices)

- **Waffle Cone-y Island:** Crisp, sweet, and airy waffle cone pieces, providing a delicate vanilla-infused crunch that's the perfect base for any sweet adventure.
- **I've Got a Graham Cracker Goodness Grid-lock:** Buttery, slightly sweet graham cracker squares, offering a comforting and satisfying crunch, ready to soak up all your delicious toppings and drizzles.

II. Terrific Toppings (Eight Brand New Choices - For Garnishing on Top!)

- **Strawberry & Marshmallow, I'm a Fluffernutter!:** A dreamy, sweet blend of juicy strawberry pieces and light, airy marshmallow fluff, creating a soft, sweet, and fruity cloud.
- **Vanilla Bean, You're a Whipped Wonder!:** Light, ethereal, and intensely aromatic vanilla bean whipped cream, offering a classic, creamy, and delicate sweetness.
- **Toffee Brownie, We're Having a Crumble Blitz!:** Chewy, fudgy brownie pieces combined with crunchy, buttery toffee bits, for a decadent, sweet, and satisfying textural delight.
- **Edible Cookie Dough, I Love You, I Do!:** Soft, sweet, and utterly indulgent edible cookie dough chunks, bursting with chocolate chips and gooey caramel.
- **Pineapple, Strawberry, Basil, and Kiwi, Please Don't Pico-ver Me!:** A vibrant, fresh, and zesty pico de gallo featuring sweet pineapple, juicy strawberries, aromatic basil, and tart kiwi, offering a unique sweet, sour, and herbaceous burst.
- **Berry Good, You're a Pomegranate to My Heart!:** A juicy and refreshing medley of fresh strawberries, raspberries, blueberries, and vibrant pomegranate seeds, delivering a sweet-tart fruit explosion.
- **Bacon, I Can't Go on!:** Crispy bacon crumbles generously coated in sweet, rich caramel, providing an irresistible sweet, savory, and chewy crunch.

- **Candied Almond Coconut, You're My Crumble!:** Crunchy candied almonds and sweet toasted coconut flakes, finely crumbled for a delicate, nutty, and tropical textural finish.

III. Luscious Layers & Drizzles (Four New Choices)

- **I'm on a Midnight Mayhem Spicy Chocolate Train!:** A rich, velvety dark chocolate fudge sauce infused with a warming blend of cinnamon, a hint of cayenne pepper, and a touch of smoky chipotle, delivering an exotic sweet-spicy kick. Perfect for gourmet chocolate lovers seeking an authentic Mexican-inspired flavor profile.
- **Bourbon Ginger, We're on a Caramel Swirl!:** A luscious, buttery salted caramel sauce, infused with the fiery warmth of fresh ginger and a sophisticated splash of premium bourbon, creating a unique sweet, savory, and spicy delight. This gourmet caramel sauce is ideal for adding a boozy, zesty twist to any sweet creation.
- **Cherry Orange Zest, You're an Inferno of Love!:** A vibrant, sweet-tart compote of juicy dark cherries and bright orange zest, elevated with a surprising hint of spicy red chili flakes for a bold sweet, sour, and fiery burst. This fruity, spicy red sauce provides a refreshing yet intense flavor explosion.
- **Kiwi, Mint, and Basil, You're the Best Mizzle!:** A refreshing and vibrant glaze blending the sweet-tartness of fresh kiwi and zesty lime with the aromatic coolness of fresh mint and herbaceous basil, delivering a unique sweet, sour, and incredibly fresh drizzle. This tropical green sauce is perfect for a bright, zesty, and herbaceous finish.

Taco My Breath Away! Build Your Own Sweet Taco Bar 🎉

Price per Person: \$27 (Minimums may apply)

Prepare to have your breath "taco'n" away with this spectacularly decadent and interactive dessert experience! Our "Build Your Own Sweet Taco Bar" transforms the beloved taco into a customizable, gourmet dessert sensation. Guests will delight in crafting their perfect indulgence, starting with crunchy foundations, then layering with luscious fillings and an assortment of exciting, vibrant, and highly customizable toppings and decadent drizzles. It's a feast designed for unforgettable events, ensuring every guest creates a delicious masterpiece tailored to their cravings, hitting all your favorite sweet, savory, sour, and spicy notes where appropriate!

Unleash your inner dessert artisan and craft the ultimate gourmet sweet taco with our crispy foundations, luscious fillings, and extraordinary toppings! Perfect for weddings, corporate galas, and any special occasion seeking a customizable, elegant, and delicious layered dessert experience.

I. Sweet Taco Foundations (Two Choices)

- **Waffle Cone, I'm at the Wondershells:** Crisp, sweet, and airy waffle cone pieces, delicately molded into a taco shell shape, providing a delicate vanilla-infused crunch that's the perfect base for any sweet adventure. These gourmet waffle cone shells offer a unique dessert taco base for creative catering.
- **Cinnamon Sugar, You're the Best Crisp-tilla!** Lightly fried flour tortillas, perfectly crisped and generously dusted with warm cinnamon sugar, offering a comforting, aromatic, and satisfying crunch, ready to embrace all your delicious fillings and drizzles. These sweet dessert tortillas provide a classic sweet crunch for customizable dessert bars.

II. Sweet Fillings (Dessert "Proteins") (Four Choices)

- **Berry Good Crumble, You're Not Beef-ish!** A rich, luscious, and sweet berry compote expertly blended with buttery shortbread crumbles, offering a delightful interplay of sweet, sour, and satisfyingly buttery notes for your sweet taco.
- **Apple-solutely Smashing, and I'm a Smashing Good Time!** A warm, comforting, and aromatic spiced apple pie-like filling, gently simmered with cinnamon, nutmeg, and a hint of caramel, promising cozy sweetness in every bite.
- **Pistachio, Let's Get a Pick-Me-Up Plunge!** A creamy pistachio-infused filling with sweet honey, a hint of cardamom, and a delightful crunch from finely chopped candied orange peel. This gourmet pistachio filling offers a sweet, aromatic, and subtly tangy dive into deliciousness.
- **Pumpkin Spice, You're So Nice, But You're Pickled!** A creamy pumpkin spice filling with a surprising sweet-and-sour pickled cranberry swirl.

III. Saucy Sweet Sensations (Four Choices)

- **Matcha and White Chocolate, It's My Mingle!:** A creamy white chocolate sauce infused with earthy matcha green tea, offering a sophisticated sweet and subtly bitter drizzle. This gourmet green tea sauce provides an elegant, earthy, and sweet finish for unique dessert tacos.
- **Maple Pecan, You're a Fig-ment of My Imagination!:** A luscious maple syrup reduction infused with toasted pecans and sweet, sticky fig puree, offering a rich, sweet, and nutty drizzle with a hint of fruit. This gourmet fruit and nut drizzle delivers sweet, savory, and complex fruit notes for a truly imaginative topping.
- **Spicy Mexican Chocolate, I've Got a Mole-ss-es!:** A rich chocolate sauce with chili, cinnamon, and a hint of orange, offering a complex blend of sweet, spicy, and savory depth. This gourmet spicy chocolate sauce provides a sweet, spicy, and deep umami finish for adventurous palates.
- **Coconut, Lime, and Ginger, You're My Zing!:** A creamy, refreshing glaze blending coconut milk with fresh lime juice, a zesty kick of ginger, and a touch of agave, offering a sweet, sour, and aromatic tropical drizzle. This gourmet tropical glaze delivers a sweet, sour, and zesty aromatic punch for a refreshing finish.

IV. Terrific Toppings (Six Choices)

- **Kiwi, Strawberry, Mandarin, and My Pico de Gallo-Pants!:** A vibrant, fresh "sweet pico" with diced kiwi, sweet strawberries, and zesty mandarin orange segments, offering a juicy, sweet, and tangy burst of fruit. This gourmet fruit salsa provides a refreshing, sweet-tart, and colorful topping for a tropical flair.
- **Hazelnut, It's My Praline!:** Crunchy hazelnut praline pieces, offering a rich, caramelized, and nutty sweetness that adds a luxurious texture and deep flavor. This gourmet praline crumble delivers a decadent, nutty crunch for an elegant dessert finish.
- **Ginger Molasses, We're Having a Merry Crumble!:** Spiced cookie crumble with warm ginger and rich molasses, for a sweet, aromatic, and comforting texture that evokes classic dessert flavors. This spiced cookie crumble offers a warm, aromatic, and sweet crunch perfect for cozy desserts.
- **Coconut Caramel, You're a Cornflakes Calamity!:** Crunchy cornflakes coated in sweet coconut and luscious caramel, for a delightful combination of sweet, tropical, and satisfying crunch. These gourmet caramel cornflakes provide a sweet, tropical, and crunchy texture for a playful addition.
- **Raspberry, You're My Cheesecake!:** Small, tender cheesecake bites with a vibrant raspberry swirl, offering a creamy, sweet-tart, and decadent addition to any sweet taco. These gourmet cheesecake bites deliver a creamy, fruity, and luxurious texture for an indulgent topping.
- **Balsamic Cherry, Let's Do the Basil Ballet!:** A rich, sweet-tart cherry compote infused with a hint of fragrant balsamic vinegar and fresh basil, offering a sophisticated sweet, sour, and herbaceous burst. This gourmet fruit compote provides a sweet-tart, savory, and aromatic flourish for an elegant finish.