

FALL AND WINTER MENU Package

CHILLED PLATTERS

Antipasto Display cured meats, hand-crafted cheeses and house-made pickled vegetables

Artisan Cheese Selection with crackers

♦ **Vegetable Crudité Display** with creamy herb dip gf

Grilled Marinated Vegetable Platter with balsamic glaze v, gf

♦ **Seasonal Fresh Fruit Display** v, gf

Gourmet Deviled Egg Platter traditional, smoked salmon, bacon cheddar gf

Beef Bistro Tenderloin Platter sliced and served room temperature, with rolls and horseradish cream

Fall Dipping Station Bountiful display of grilled breads surrounded with dips including warm rosemary bean ragout gf and red pepper arugula dip gf

Roasted Root Vegetable Dipping Display beets, carrots, parsnips with red ranch and sherry dijon dipping sauces gf

Mediterranean Platter pita chips and grilled flat breads served with a trio of dips including roasted garlic hummus; roasted eggplant baba ganoush; spicy red pepper yogurt dip

Togarashi Seared Tuna Platter sesame crust, Korean BBQ sauce, kim chi, cucumber-red onion salad, pre-sliced and served at room temp

Ceviche Duo shrimp ceviche with citrus agave and scallop ceviche with orange anejo; served with plantain chips and tri colored tortilla chips gf

♦ **Hummus** pita chips v

Guacamole house made tortilla chips v, gf

Honey Smoked Salmon Platter served with brandy cherry compote, lemon chive herbed cream cheese gf and artisan crackers

Shrimp Cocktail Platter (3 Pieces Per Person) cocktail sauce, lemon slices gf

Colorado Platter Boulder Nita Crisp and house-made corn tortilla chips served with a trio of dips from the garden including fresh guacamole, fire roasted tomato salsa, and mango tomatillo salsa v

Italian Bruschetta Bar toasted crostini with a trio of Italian dips including vine-ripened tomato, basil, and smoked mozzarella; artichoke, sun-dried tomato and olive tapenade; cannellini beans with roasted garlic and rosemary

Indian Chutney Station Grilled naan breads with a trio of Indian inspired chutneys including carrot and coriander, mango, and apple apricot v

♦ **Tomato Bruschetta Platter** served traditionally with crostini

Javier's Charred Tomato Salsa corn tortilla chips v, gf

♦ **Truffle Scented House Made Potato Chips** gorgonzola and chives gf

♦ **Gourmet Mixed Nuts** scented with precious pear tea and spices v, gf
gf=gluten free, v=vegan



Innovative cuisine and impeccable service, this is the foundation of Greens Point Catering's success in Boulder County since 1991. For that outstanding party, memorable corporate event, or very special wedding day, we'll help you organize the perfect occasion. Let us share our passion to celebrate food and celebrate life!



APPETIZER BUFFETS

WARM APPETIZER STATIONS

- ♦ **Pale Ale Cheddar Fondue** grilled breads
- ♦ **Rosemary Roasted Garlic Bean Ragout** grilled breads
- ♦ **Warm Spinach and Artichoke Dip** grilled breads
- ♦ **Fontina Fonduta** white truffle butter, grilled breads
- Duck Wings** pineapple sweet chili sauce, scallions, wasabi sesame seeds
- ♦ **Colorado Grilled Pizza** smoked chicken, chipotle pesto, fire roasted onions and peppers, black beans, corn, cheddar jack cheese, cilantro
- Longmont Grilled Pizza** sliced grilled steak, sun-dried tomato pesto, heirloom tomatoes, grilled onions and gorgonzola
- ♦ **Fall Grilled Pizza fall** roasted pear, maple goat cheese, pistachios, cranberries, shaved parmesan
- Andouille Sausage** Creole mustard gf
- Smoked Elk and Jalapeno Sausage** cheddar, roasted pepper coulis gf
- Chicken and Apple Sausage** rosemary maple pear compote gf
- Sweet Italian Sausage** balsamic grilled onions and peppers gf
- Whole Baked Brie** stuffed with fig, wrapped in puff pastry, drizzled with honey and served with assorted artisan crackers
- Roasted Beef Po'Boy** gilled, sliced ribeye beef on French bread with piri piri sauce, peppers, onion, melted cheese

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"Culinary Art That Looks
As Good as it Tastes!"



With over twenty three years in business, Greens Point Catering has maintained the highest level of performance in food, service, and presentation. We strive to produce events which exceed the expectations of our clients and reflect our commitment to perfection.





GREENSPPOINT CATERING
PASSED APPETIZERS

CHICKEN AND PORK

- ♦ **Bacon and Chicken Bites** tempura fried with a Sriracha ranch dip
- Chicken Artichoke Fritter** parmesan aioli
- ♦ **Curried Chicken Salad** presented on a pita chip
- Coffee Spiced Pork Tenderloin Bite** with mango salsa on a banana chip gf
- Smoked Pork Nacho** warm smoked pulled pork on a tortilla chip, topped with cotija cheese
- ♦ **Chicken and Apple Sausage Bite** on a sweet potato chip with cranberry chutney gf, df
- ♦ **Bacon Wrapped Dates** aged sherry drizzle gf
- ♦ **Korean Pork Nacho or Taco** bbq kogi pork on a tortilla chip or mini taco shell with cucumber, kim chi, cilantro gf



SEAFOOD.....

- ♦ **BBQ Smoked Salmon** served on a gluten free corn bread canape gf
- Andouille and Grilled Shrimp Skewer** cajun remoulade gf
- Bacon Wrapped Scallops** smoked honey mustard gf
- ♦ **Lobster Macaroni & Cheese Spoons** brunoise tomatoes and herbs
- ♦ **Lobster Shrimp Cake** lemon basil aioli
- Smoked Salmon on Cucumber Round** herbed creamed cheese, fried capers gf
- Tequila Lime Shrimp** cilantro cocktail sauce gf
- Jalapeno Bacon Wrapped Shrimp** brushed with BBQ sauce gf
- Winter Ahi Canape** lemon & rosemary crusted ahi on sweet potato chip, balsamic



BEEF, LAMB, GAME

- Beef Carpaccio** boursin, chianti pickled onion on a crostini
- ♦ **Bacon Bison Relleno** poblano, cotija cheese, cilantro crema
- Cowboy Reuben** BBQ buffalo pastrami, smoked cheddar, pickled vegetables, ch
- Elk Jalapeno Sausage** on a Boulder POP chip with blueberry compote gf
- Lamb Chop Lollipops** tarragon aioli gf
- ♦ **Southwestern Beef Skewer** chimichurri drizzle gf
- ♦ **Meatballs** choose either Spanish with bravas Spanish red sauce or Chipotle cream with pumpkin seeds
- Southwest Buffalo Slider** served on mini brioche with chipotle aioli and smoked cheddar
- Indonesian Beef Satay** spicy peanut sauce gf



VEGETARIAN.....

- ♦ **Caprese Skewers** with grape tomato, basil, fresh mozzarella, pesto gf
- ♦ **Butternut Arancini** mascarpone, balsamic cherry drizzle
- ♦ **Brie Crostini** apricot and apple chutney
- ♦ **Grape Truffle** with precious pear scented goat cheese, rolled in pistachio
- Napa Skewers** manchego, cantaloupe and quince skewers with apple chutney gf
- ♦ **Almond and Goat Cheese Crusted Fig** topped with Decadant Saint wine
- ♦ **Truffle Cheese Stuffed Mushrooms** gf
- Twice Baked Petite Potatoes** cheddar and chive gf
- Butternut and Pecan Tartlet** orange maple glaze
- Vegetarian California Rolls** soy v
- ♦ **French Onion Stuffed Mushroom**
- ♦ **Fall Grilled Pizza** roasted pear, maple goat cheese, pistachios, cranberries
- Vegetarian Antipasto Skewer** marinated artichokes, imported olives, heirloom tomatoes, grilled zucchini, pesto gf
- Caesar Tart** phyllo cup with finely shredded romaine, radicchio, parmesan Caesar dressing
- ♦ **Crispy Asian Vegetable Spring Rolls** sweet chili dipping sauce
- Cauliflower Cracklin'** flash fried cauliflower sprinkled with turmeric and topped with pablano jam v
- ♦ **Mushroom Wontons** wasabi crema
- ♦ **German Winter Sausage** apple maple compote



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PLATED SALAD SERVICE?

Often times clients will choose to have a basket of bread pre-set on the table and have the salads preset as well, or salads can be delivered to the table by wait staff. It allows guests to eat the first course together, while still enjoying entrees and sides from their buffet.

This touch lends a bit of the elegance and elevated service of a more formal, plated meal at a lower price point than full plated service.



SALADS

- ♦ **Caesar Salad** chopped romaine, Parmigiano, croutons and Caesar dressing
- ♦ **Simple Salad** mixed greens, carrot, tomato, sherry vinaigrette v, gf
- Greek** baby iceberg lettuce, kalamata olives, grape tomatoes, shaved red onion, feta, lemon vinaigrette gf
- ♦ **Fall Kissed Salad** chopped spinach, pears, dried wild blueberries, candied pecans, honey kissed thyme vinaigrette gf
- Greens Point Fall Chopped Salad** spinach, pears, quinoa, corn, butternut squash, Haystack Mountain goat cheese, candied pecans, maple balsamic vinaigrette gf
- Spinach and Romaine Salad** with crumbled goat cheese, dried cranberries and brandy cranberry vinaigrette gf
- Fall House Salad** Mixed greens with butternut squash, dried cranberries, blood orange vinaigrette gf
- ♦ **Southwestern Caesar Salad** chopped romaine, parmesan, fire roasted corn, black beans, tomatoes, chipotle Caesar dressing gf
- Mixed Green Salad** goat cheese, pear, honey thyme dressing gf
- Tuscan Kale Caesar** Chopped Tuscan kale, shaved parmesan, creamy lemon vinaigrette, croutons and grissini on the side gf
- Italian Chopped Salad** iceberg lettuce, romaine, grape tomatoes, red onions, pepperoncini, Italian vinaigrette gf
- Tomato Cucumber Salad** roasted peppers, red onion, pepperoncini, olives, and red wine vinaigrette gf

BREAD

- ♦ **Artisan Breads** butter balls
- ♦ **Rustic Rolls** butter balls
- ♦ **Cornbread** honey butter
- ♦ **Focaccia**
- Garlic Bread**
- Gluten Free Breadsticks, Rolls and Crackers** gf

SOUP

- Andouille and Smoked Chicken Gumbo**
- ♦ **Butternut Squash** gf
- ♦ **Thai Corn Chowder**
- Carrot and Red Curry** cilantro apple chutney gf
- ♦ **White Bean, Herb, Spinach** gf, v
- ♦ **Roasted Tomato and Red Pepper** cheddar cheese croutons
- House-made Pork Green Chili** avocado crema gf
- Creamy mushroom** Haystack Mountain goat cheese gf

Think about serving a shot of soup as a passed appetizer!

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SIDES

RICE AND GRAINS

- ♦ **Colorado Wild Rice Pilaf** blend of wild rice, long grain rice, carrots, roasted onions, scallions gf
- ♦ **Couscous and Red Grain Pilaf** blend of toasted couscous, red rice, red quinoa, roasted tomatoes, bell peppers, carrots, petite peas, shallots, roasted garlic, and basil v
- ♦ **Hearty Grains and Wild Mushrooms** blend of Khorana wheat, red rice, wild rice, shiitake mushrooms, crimini mushrooms, roasted onions, garlic, green onion and thyme v
- Risotto Cakes** wild mushrooms
- Butternut Squash Risotto Cakes** topped with port pear chutney
- Apple Cornbread Stuffing** roasted shallots and mushrooms
- Quinoa and Roasted Vegetables** a flavorful gluten free option, served room temperature v, gf

POTATO AND POLENTA

- ♦ **Grilled Sweet Potatoes** pecan maple glaze gf
- ♦ **Rosemary Roasted Red Potatoes** roasted garlic and sea salt v, gf
- Potatoes au Gratin** caramelized onion, fontina cheese gf
- ♦ **Red Skin Mashed Potatoes** roasted garlic gf
- Mashed Potatoes** wasabi gf
- Mashed Potatoes** truffle oil gf
- ♦ **Mashed Potatoes** smoked cheddar, garlic gf
- Roasted Fingerling Potatoes** herbs, smoked sea salt v, gf
- ♦ **White Truffle Polenta** mascarpone gf

PASTA

- Penne Carbonara** cream sauce with pancetta, peas, mushrooms
- Butternut Squash Raviolis** amaretto sage cream
- Smoked Gouda and Truffle Scented Mac and Cheese**
- ♦ **Pasta Arrabbiata** penne with traditional Italian red sauce v
- Tri Colored Orzo** olive oil, roasted garlic, herbs, parmesan
- ♦ **Cavatappi** in roasted tomato basil cream sauce
- Green Chili Mac and Cheese**

VEGETABLE

- Green Bean Almondine** gf
- ♦ **Roasted Seasonal Vegetables** v, gf
- Roasted Root Vegetables** v, gf
- ♦ **Sautéed Green Beans** haricot verts with butter, herbs gf
- ♦ **Roasted Baby Carrots** honey glazed v, gf
- Crispy Brussel Sprouts** dried cranberries, thyme gf
- ♦ **Maple Baked Winter Squash** gf

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ENTREES

POULTRY

- ♦ **Greens Point Fall Chicken** apple fig marsala sauce gf
- Pomegranate Chicken** mushroom, sweet marsala wine sauce gf
- Chicken Saltimbucco** roasted chicken breast with sage, prosciutto, topped with tomato basil ragout
- ♦ **Greens Point Signature Chicken** lemon herb marinated grilled chicken breast topped with arugula, tomato, radish and shaved fennel tossed in lemon champagne vinaigrette gf
- ♦ **Herb Roasted Turkey Breast** sliced roasted turkey breast topped with sage pan gravy
- ♦ **Sage Chicken** breasts marinated in sage, topped with a butternut, cranberry port sauce gf
- ♦ **Caprese Chicken** Pesto marinated grilled chicken breast with mozzarella, topped with a tomato basil compote and balsamic glaze gf
- ♦ **Rosemary Chicken** herb marinated chicken breast topped with a delicate rosemary cream sauce gf
- ♦ **Artichoke Chicken** grilled chicken breast, artichoke, sun dried tomatoes, basil gf
- ♦ **Roasted Chicken Picatta** parsley, lemon caper sauce gf
- ♦ **Mediterranean Grilled Chicken Breast** red wine vinaigrette marinade, topped with oregano, heirloom tomatoes, roasted peppers, feta gf
- Milanese Chicken Capricciosa** chicken breasts marinated in sage and garlic, tenderized, breaded, and topped with baby arugula, grape tomatoes, pepper, lemon, and olive oil

FISH

- Alamosa Striped Bass** seared and topped with fennel, red onion, citrus and mache
- ♦ **Pink Peppercorn Salmon** grilled, with balsamic glaze and puttanesca sauce gf
- ♦ **Blackened Tilapia** shrimp etouffee sauce gf
- Ginger salmon** pineapple ponzu sauce, pickled ginger gf
- Sicilian Ahi** pepper crusted with puttanesca and chianti fennel gf
- Scampi Style Prawns** in a roasted garlic, lemon and white wine sauce
- Citrus Tea Crusted Mahi Mahi** with lime coconut curry sauce and mango salsa gf
- Colorado Trout** rosemary, lemon garlic gf
- Potato Crusted Halibut** with red pepper sauce and lemon braised arugula and fennel gf

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WHAT ABOUT MULTIPLE ENTREES ON A BUFFET?

Greens Point Catering allows all of your guests to try all items on a buffet! We simply create a smaller portion size of each entrée and let guests enjoy each item you've selected for your menu!





ENTREES

BEEF, PORK, LAMB

♦ **Herb Crusted Beef** bistro tender with rosemary demi-glace *gf*

Petite Bistro Steak choice of steak butter: Asiago and herb; Bacon Roquefort; Sun-dried tomato, olive, and feta; or Taragon, caramelized onion and brie

Braised Beef Brisket *gf*

Colorado Strip Loin braised onions, mushrooms and BBQ demi-glace

Roasted or Smoked Prime Rib horseradish sauce or house-made steak sauce *gf*

Porcini Crusted Beef carved bistro tender with wild mushroom demi-glace *gf*

Oskar Blues Stout Braised Short Ribs roasted shallot peppercorn demi-glace *gf*

Grilled Colorado Natural Beef Tenderloin huckleberry demi-glace and fried tobacco onions

Carved Tri-Tip with either red wine demi glace, rosemary demi-glace or Southwest rub and chimichurri sauce *gf*

♦ **Chai Rubbed Pork Tenderloin** caramelized apple sauce *gf*

Pecan Crusted Pork Tenderloin honey apple marsala sauce *gf*

Rosemary Thyme Brined Pork dijon herbed cream sauce *gf*

VEGETARIAN

♦ **Grilled Eggplant Roulade** filled with sautéed vegetables, Italian rice, Parmigiano, topped with light basil marinara *gf*

Grilled Vegetable Kabobs seasonal grilled vegetables brushed with a chipotle lime glaze, served on a bed of fire roasted exotic grains and topped with peppers, black beans, sweet corn, tomatoes, roasted garlic, cilantro and lime *v, gf*

Polenta Melanzana polenta rounds, mozzarella, pesto grilled eggplant, with roasted tomato truffle sauce *gf*

♦ **Portobello Napoleon** eggplant, red pepper, summer squash, fresh mozzarella, roasted peppers, asiago, rosemary, topped with roasted tomato sauce *gf*

Ratatouille Stuffed Peppers *v, gf*

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HOW DO I ACCOMMODATE MY VEGETARIAN GUESTS OR THOSE WITH DIETARY RESTRICTIONS?

We're happy to provide one on the buffet for everyone, if you'd like! However, we also offer the more cost effective method of preparing a special entrée for just those few vegetarians on your guest list. We then hold this meal in the kitchen until the guest comes to the buffet and offer it to them at that time. The guest can then add the other buffet items they desire to their plate. This same method can apply to other dietary restrictions and allergies. It couldn't be easier!



WHAT IS FAMILY STYLE?

Family style service involves our wait staff bringing platters of food to your guest tables. The guests then pass the bowls and platters... just like dinner at home! "Please pass the pasta" and "May I have a bit more chicken" encourage your guests to interact and have more control over their portion sizes and food choices. Of course certain foods lend themselves better to this style of service, so we have created this special menu of items that are friendly to it.



FAMILY STYLE a few pairing suggestions...

Little Italy

Appetizers

Lobster Shrimp Cake lemon basil aioli

Tomato Braised Meatballs melted mozzarella

Family Style Meal

Caprese Chicken Pesto marinated grilled chicken breast with mozzarella, topped with a tomato basil compote and balsamic glaze *gf*

Rosemary Roasted Red Potatoes roasted garlic and sea salt *v, gf*

Roasted Seasonal Vegetable Medley *v, gf*

Caesar Salad chopped romaine, Parmigiano, croutons and Caesar dressing

Artisan Breads butter balls

Sweet Home Colorado

Appetizers

Southwestern Beef Skewer chimichurri drizzle *gf*

Bacon Bison Relleno poblano, cotija cheese, cilantro crema

Family Style Meal

Lemon Herb Grilled Chicken Breast with grilled lemons and summer squash, charred lemon basil veloute *gf*

Mashed Potatoes garlic *gf*

Sautéed Green Beans haricot verts with butter, herbs *gf*

Southwestern Caesar Salad chopped romaine, parmesan, fire roasted corn, black beans, tomatoes, tortilla strips, chipotle Caesar dressing *gf*

Cornbread honey butter

Summer Lovin'

Appetizers

Lobster Macaroni & Cheese Spoons brunoise tomatoes and herbs

Mushroom Wontons wasabi crema

Family Style Meal

Mediterranean Grilled Chicken Breast red wine vinaigrette marinade, topped with oregano, heirloom tomatoes, roasted peppers, feta *gf*

Rosemary Roasted Red Potatoes roasted garlic and sea salt *v, gf*

Roasted Seasonal Vegetable Medley *v, gf*

Honey Kissed Summer Salad romaine, spinach, honey kissed jicama, goat cheese, toasted almonds, blood orange champagne vinaigrette *gf*

Focaccia



STATIONS.....

Slider Combo Station

Choose 2 of the following to offer your guests: Buffalo Chicken with blue cheese, red hot aioli, celery slaw; Kobe Beef with onion jam, cheddar, dill pickles; Stranahan's Whiskey Pulled BBQ Pork with pickled red onions and cabbage slaw, buffalo with jalapeno bacon, smoked cheddar and micro greens

Gourmet Quesadillas

Three varieties for your guests to enjoy including black bean with roasted peppers and jack cheese; Chipotle chicken, chili, roasted peppers, onion and jack cheese; Carnitas with beer braised pork, garlic, cilantro, roasted poblanos and jack cheese; the station is completed with house made corn tortilla chips, sour cream, fire roasted salsa, guacamole

Gourmet Macaroni and Cheese Station

Lensi pasta and smoked gouda truffle cheese sauce with optional bacon, pesto chicken, sautéed shrimp, roasted peppers, grape tomatoes, goldfish crackers, parmesan, hot sauce

Italian Pasta Station

orechiette pasta with alfredo and marinara, Italian sausage, meatballs, sautéed shrimp, pesto chicken, Reggiano parmesan, chili flakes, roasted vegetables and rolls

Korean Street Taco Station

Select two meat options to fill the flour tortillas, either: sweet chili glazed chicken, Korean BBQ short rib, or Kogi BBQ Pork. Station comes with bountiful array of toppings including pickled daikon, bean sprouts, cilantro, Kimchi slaw, Gochujang sauce, ginger pickled cucumbers, sesame seeds, Sriracha, limes

Stir Fry Wok Station

served in an Asian to go container with chopsticks! Station includes rice and choice of 2 stir fry options from which guests can choose: Chicken with peppers, zucchini, cilantro, mushroom, green curry coconut sauce; Beef with water chestnuts, broccoli, peppers, roasted garlic hoisin sauce; or crispy tofu with scallions, green beans, fried cauliflower, chickpeas, basil

Saladtini Station

let your "bartender" prepare this festive salad, shaken, stirred and served in a martini glass. Saladtinis are custom built for guests as they wish from an array of toppings including cucumbers, tomatoes, scallions, black olives, roasted peppers, shaved red onions, hard cooked eggs, shredded carrots, garbanzo beans, blue cheese, Haystack Mountain chevre, Haystack Mountain feta, Parmesan, balsamic vinaigrette, sherry vinaigrette, creamy herb ranch. Optional upgrades include chicken, shrimp, pancetta and crab

Paella Station

Two varieties from which guests can choose including Tropical Paella with chicken, chorizo, shrimp, mussels, clams, pineapple, roasted pepper, peas, coconut rice; and Green Curry Paella with parsnips, peas, mushroom, pineapple, tomato, zucchini, saffron rice

Grilled Cheese Station

Assorted breads including dark Bavarian rye, wheatberry and Hawaiian bread with cheese selections including smoked cheddar, pepper jack, brie, horseradish and chive havarti; Sandwich fillings include truffle honey, applewood smoked bacon, pear compote, sliced tomatoes, avocado puree, dill pickles, sliced ham, and baby arugula

Coffee and Donut Station

Flambé glazed donuts, Kahlua caramel sauce, espresso ice cream, whipped cream, cocoa powder

Most station items are created custom for guests as they visit the station and can be offered in a gluten free, vegetarian or vegan format

SWEET ENDINGS

Greens Point Pear Dumplings pears in brown sugar glaze wrapped in buttery pastry

Assorted Petite Desserts a variety of miniature favorites

Caramel Pear Crisp

Cinnamon Apple Cobbler with crumb topping and whipped cream

Pear Chocolate Chunk Bread Pudding

Port Wine Poached Pear stuffed with pink peppercorn and white chocolate mousse gf

Chocolate Mousse Cups in a chocolate shell gf

Individual Pear Pies

Assorted House Made Chocolate Truffles gf

Assorted Cannoli pistachio, chocolate, orange

LATE NIGHT SNACKS

Mini pizza squares with melted cheese, herb-marinara and customizable toppings

Cheeseburger sliders caramelized onion, ketchup, bbq sauce

Sweet Potato Tater Tots maple bourbon vanilla glaze v

Tomato Soup grilled cheese straw

Mini Hot Dogs onions, relish, mustard

Truffle Popcorn in a paper cone v, gf

Fish and Chips in newspaper cones with malt vinegar aioli

Chicken and Waffles herb waffle with rosemary maple syrup glazed chicken wing

Milk and Cookies 2 oz milk shot topped with a miniature cookie

Mini Milk Shakes Shots choice of chocolate, vanilla, peanut butter gf

Cinnamon Sugar Ricotta Doughnuts

Mini Blueberry Pancakes maple syrup

S'mores Station marshmallows, classic chocolate, chocolate crunch bar, chocolate almond bar, peanut butter cups, wedged between chocolate chip cookies or graham crackers

Flambe Donut Station flambe glazed donuts with Grand Marnier, served with vanilla bean ice cream

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Special thanks to some of our favorite photographers for sharing their pictures with us!



Elegant Images, Bobbie Turner Photography, Michelle Maloy Dillon, and Heisel Photo, we so appreciate your kind generosity and breathtaking artistry—you are amazing!