



# SPRING AND SUMMER Package



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!



## 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

**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

**Asian Chicken Lettuce Wrap Platter** butter lettuce with a lovely array of marinated chicken and shiitake mushrooms, carrots, cilantro, cucumbers, peanuts, rice noodles and a sweet chili dipping sauce

**Vegetarian Lettuce Wrap Platter** butter lettuce with an array of vegetarian options for filling including quinoa with marinated tomatoes, soy beans, roasted corn, carrots, celery, wasabi peas, and a lemon-mint dipping sauce v

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

**Summer Dip Station** Grilled flatbreads served with a trio of fresh summer dips with tomato-corn salsa; red pepper hummus; grilled summer squash quinoa 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

♦ **Red Pepper Arugula Dip** pita chips

gf=gluten free, v=vegan

## 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
- ♦ **Asparagus and Brie Grilled Pizza** basil pesto, roasted asparagus, roasted shallots, shaved parmesan and brie
- Andouille Sausage** Creole mustard gf
- Smoked Elk and Jalapeno Sausage** cheddar, roasted pepper coulis gf
- Chicken and Apple Sausage** rosemary maple pear compote gf, df
- Sweet Italian Sausage** balsamic grilled onions and peppers gf
- Whole Baked Brie** stuffed with raspberry and toasted almonds, wrapped in puff pastry, 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 one 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.







## 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** smoked pulled pork on a tortilla chip, topped with cotija cheese and
- Prosciutto Wrapped Asparagus** red peppers, tarragon aioli gf
- ♦ **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 cucumbers



### 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
- Tommy Knocker Smoked Shrimp** skewered and served with grilled pineapple and cilantro agave glaze gf
- Jalapeno Bacon Wrapped Shrimp** brushed with BBQ sauce gf
- Shrimp Ceviche Spoons** chipotle pico de gallo gf



### BEEF, LAMB, GAME .....

- Beef Carpaccio** boursin, chianti pickled onion on a crostini
- ♦ **Bacon Bison Relleno** poblano, cotija cheese, cilantro crema
- ♦ **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
- Strawberry Stuffed With Brie** topped with vanilla balsamic glaze gf
- Avocado Fries** cilantro lime chutney vegan
- Napa Skewers** manchego, cantaloupe and quince skewers with apple chutney gf
- ♦ **Truffle Cheese Stuffed Mushrooms** gf
- Twice Baked Petite Potatoes** cheddar and chive gf
- Vegetarian California Rolls** soy vegan
- ♦ **Asparagus and Brie Grilled Pizza** basil pesto, roasted asparagus, roasted shallots,
- Vegetarian Antipasto Skewer** marinated artichokes, imported olives, heirloom tomatoes
- 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 poblano jam vegan
- ♦ **Mushroom Wontons** wasabi crema





## 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
- ♦ **Summer Kissed Salad** romaine, arugula, sun-dried cherries, jicama, goat cheese, precious pear candied walnuts, lemon thyme vinaigrette gf
- Greens Point Summer Chopped Salad** spinach, pears, mangos, Haystack Mountain goat cheese, candied pecans, citrus vinaigrette gf
- Heirloom Tomato Salad** tossed with truffle pesto, fresh mozzarella, basil leaves, balsamic glaze, basil oil, pink peppercorns, smoked salt gf
- Lonehawk Farm Simple Salad** balsamic vinaigrette v, gf
- ♦ **Southwestern Caesar Salad** chopped romaine, parmesan, fire roasted corn, black beans, tomatoes, tortilla strips, chipotle Caesar dressing gf
- Summer Greens Salad** sliced strawberries, crumbled gorgonzola, toasted almonds, balsamic vinaigrette gf
- Mixed Green Melange** seasonal berries, local goat cheese, champagne vinaigrette gf
- Watermelon Salad** heirloom tomatoes, chile, cucumber, mint, coconut milk 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 Soup**
- ♦ **Thai Corn Chowder**
- ♦ **Roasted Tomato and Red Pepper** cheddar cheese croutons
- ♦ **Gazpacho Soup** garden fresh tomatoes make this traditional Spanish soup, served room temperature with avocado crema gf
- Chilled Cantaloupe and Mint Soup** fried prosciutto crisp gf
- House-made Pork Green Chili** avocado crema gf

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

gf=gluten free, v=vegan

## 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

### Spring Pea Risotto Cakes

**Quinoa and Roasted Vegetables** a flavorful gluten free option, served room temperature v, gf

### POTATO AND POLENTA .....

- ♦ **Grilled Sweet Potatoes** cilantro agave glaze v, gf
- ♦ **Rosemary Roasted Red Potatoes** roasted garlic and sea salt v, gf
- Ranch Style Potato au Gratin** herbs, buttermilk, jalapeno smoked bacon, cheddar jack cheese gf
- ♦ **Red Skin Mashed Potatoes** roasted garlic gf
- Mashed Potatoes** wasabi gf
- Mashed Potatoes** truffle oil gf
- ♦ **Mashed Potatoes** smoked cheddar, garlic gf
- Mashed Potatoes** pesto gf
- Roasted Fingerling Potatoes** herbs, smoked sea salt v, gf
- ♦ **White Truffle Polenta** mascarpone gf

### PASTA .....

#### 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
- ♦ **Sautéed Green Beans** haricot verts with butter, herbs gf
- Roasted Baby Carrots and Asparagus** v, gf
- Grilled Asparagus Platter** served room temperature v, gf
- Olathe Corn on the Cob** herbed butter, available in season gf
- ♦ **Grilled Summer Squash** roasted peppers v, gf

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## ENTREES

### POULTRY .....

- ♦ **Chicken Marsala** mushroom, sweet marsala wine 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
- ♦ **Greens Point Signature Chicken** lemon herb marinated grilled chicken breast topped with arugula, tomato, radish and shaved fennel tossed in lemon champagne vinaigrette gf
- ♦ **Citrus Chicken** with mango salsa gf
- Artichoke Chicken** grilled chicken breast, artichoke, sun dried tomatoes, basil gf
- ♦ **Boneless Grilled Chicken Breast** with Western slope peach BBQ sauce gf
- Chili Lime Rubbed Chicken** roasted breasts with baby peppers, tomatoes, onion, orange and avocado gf
- ♦ **Mediterranean Grilled Chicken Breast** red wine vinaigrette marinade, topped with oregano, heirloom tomatoes, roasted peppers, feta gf
- Poblano Cornbread Stuffed Chicken** with smoked bacon green chili and pico de gallo
- ♦ **Roasted Chicken Piccata** parsley, lemon caper sauce
- 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
- Citrus salmon** mango salsa 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** smoked paprika butter and chipotle peach chutney 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

**Braised Beef Brisket** Coca cola BBQ sauce gf

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

**Sirloin Beef Kabobs** pineapple, red pepper, red onion, cherry tomatoes and romesco sauce gf

**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 glaze, rosemary demi-glace or Southwest rub and chimichurri sauce gf

**Grass Fed, Never Ever Tenderloin** never antibiotics, never hormones served with your choice of steak butter

**Steak Butters** Asiago and herb; Bacon Roquefort; Sun-dried tomato, olive, and feta; Tarragon, caramelized onion and brie

♦ **Chipotle Coffee Rubbed Pork Tenderloin** with blackberry BBQ sauce gf

**Colorado Rack of Lamb** rosemary and pistachio crusted with mint apple demi-glace, topped with braised carrots and parsnips

### 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*

**Foccacia**







## 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 .....

**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!



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