

Chef-Curated Stations

Popcorn Bar

Generous buckets of freshly popped popcorn in a variety of flavors, including classic butter, sharp cheddar, rich caramel, and colorful rainbow. Served with scoops and bamboo cups for a hands-on, snackable experience —sweet, savory, and everything in between.

Spud Station

Creamy mashed potatoes served with a bounty of classic toppings, including butter, sour cream, green onions, bacon bits, shredded cheddar, diced tomatoes, whole kernel corn, and a shaker of salt and pepper. Take your spuds to the next level with these optional station add-ons: pulled pork (+\$2.25), grilled chicken (+\$1.75), steamed broccoli (+\$1.25), or house-made gravy (+\$0.50). For an extra touch of flair, serve in martini glasses for (+\$1.00 per guest) and make this favorite comfort food unforgettable.

Soft Pretzel Station

Warm, soft-baked jumbo pretzels and bite-sized pretzel pieces served with a variety of irresistible dips, including creamy beer cheese, queso poblano, honey mustard, house-made bourbon bacon jam, and classic ranch. Pull, dip, and savor—this station is a crowd favorite!

Elote Bar

Celebrate bold, crave-worthy elote flavors with our hands-on station featuring corn, your way—includes buttered corn on the cob halves and whole kernel corn. Guests can layer on a variety of toppings, including creamy mayo, house-made elote sauce, queso fresco, grated parmesan, fresh cilantro, lime wedges, red onion, Tajín, and a selection of zesty hot sauces. A flavorful twist on a street-food favorite that's impossible to resist!

Nacho Bar

Let your guests build their own nachos with a selection of classic nacho toppings. Creamy queso poblano, rich nacho cheese, and seasoned ground beef, topped with jalapeños, onions, fire-roasted salsa, diced tomatoes, sour cream, and green onions. Served with both traditional and blue corn tortilla chips for maximum crunch.



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Wing Bar

Lightly seasoned, oven-baked wings and drummies served with crisp carrot and celery sticks. Accompanied by a curated selection of house-favorite sauces for dipping and tossing, including classic buffalo, ranch, bleu cheese, parmesan garlic, and bourbon BBQ. *(Serving size is based on four wings per guest.)* A hands-on favorite your guests will love!

Basic Taco Bar

Warm flour tortillas paired with savory seasoned ground beef and classic taco toppings, including shredded cheddar, sour cream, crisp iceberg lettuce, and fire-roasted salsa. *(Serving size is based on two tacos per guest.)* Always a crowd favorite.

Mac-n-Cheese Bar

Cavatappi pasta tossed in our rich, house-made cheese sauce and finished with a selection of flavorful mix-ins, including bacon bits, pulled chicken, pulled pork, jalapeños, diced tomatoes, green onions, gorgonzola crumbles, buffalo sauce, and bourbon BBQ sauce. Comfort in every bite, customized just the way you like it.

Mini Italian Sub Station

Fresh-baked 4" hinged rolls served with a trio of Italian-inspired fillings, including thin-sliced Italian beef dipped in savory au jus, tender meatballs simmered in our house-made marinara, and Italian sausage links topped with sautéed peppers and onions. Finished with classic accompaniments of mozzarella cheese and giardiniera, allowing guests to craft their perfect mini sandwich.

Chips and Dip Bar

Baskets of chips: tortilla, blue corn tortilla, and pita chips. Hot dips: artichoke spinach, buffalo chicken dip, and queso poblano. Cold dips: freshly made guacamole and street corn elote dip

Taste of Asia

A refined take on classic Asian-inspired favorites, designed for effortless enjoyment. Guests receive individual takeout-style boxes featuring their choice of one entrée—orange chicken or beef and broccoli—paired with boxes of a classic Asian side of either vegetable fried rice or vegetable lo mein, plus pot stickers (choice of chicken or edamame). Chopsticks are provided with each box, with forks available for added convenience. Your favorite takeout, thoughtfully elevated.



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Tavern Station

A selection of crisp fries, tater tots, golden onion rings, fried pickles, and gooey cheese curds, paired with an array of dipping sauces: ketchup, ranch, chipotle ranch, sriracha aioli, and honey mustard. All your favorite comfort foods, elevated! *Fryer rental fees may apply for venues without on-site equipment.*



Street Taco Station

Warm corn tortillas served with house-marinated carne asada and savory chicken tinga, alongside toppings including queso fresco, diced onions, fresh cilantro, sour cream, fire-roasted salsa, and hot sauce, letting your guests build their tacos just the way they like them! (*Serving size is based on two tacos per guest.*)

Artisan Noodle Station

A create your own pasta experience featuring penne and farfalle, paired with two sauces of your choice—marinara, Alfredo, or vodka—and a selection of premium mix-ins: shrimp, Italian sausage, chicken, onions, mushrooms, spinach, and freshly grated Parmesan.

Flatbread Bar

An assortment of three artisan flatbreads, made on a traditional wood-fired crust and cut into personal-sized portions. Selections include Caprese, Prosciutto & Goat Cheese, Sausage & Mushroom, Chicken Alfredo, Hawaiian Bourbon BBQ Chicken, Pepperoni, Gyro Style, and Spinach Artichoke—crafted for a flavorful, shareable experience. **Allergen request: upgrade one of your flatbreads to a gluten-free crust (+\$1.50 per person).** *Portable convection oven rental fees may apply for venues without on-site equipment.*

Slider Station

Choose three sliders from our chef-curated options: Classic Cheeseburger, Crispy Chicken Club, Hawaiian Jerk Ham, Nashville Pulled Chicken, Bourbon BBQ Pork, Beef and Cheddar, Turkey Cranberry, Buffalo Chicken, Zesty Italian, Cordon Bleu, Cauliflower Steak, or Spinach Artichoke. Each slider is designed for a flavor-packed bite, perfect for groups of all sizes! See our *Appetizer & Small Bite Menu* for detailed descriptions of each slider. **Allergen request: upgrade one slider choice to gluten-free buns (+\$3 per person).** (*Serving size is based on two sliders per guest.*)

Signature Charcuterie Displays

Our Signature Charcuterie Displays are offered in three thoughtfully curated tiers: *Classic*, *Premium*, and *Deluxe*. A minimum of 50 guests is required. Displays are offered for serviced events only and are best complemented by a variety of additional hot and cold appetizers.



Classic Charcuterie Display

An artfully arranged selection of cured meats and cheeses, including salami, prosciutto, and pepperoni, with asiago triangles, and cubes of cheddar, colby jack, and havarti dill cheeses. Accompanied by house-made dill dip and apricot spread, fresh grapes and strawberries, crisp baby carrots and celery sticks, broccoli florets, dried fruits, mixed nuts, mini pickles, Kalamata olives, crispy breadsticks, crostini, flatbread crackers, and house-made gluten-free crackers. Elegantly tiered for a visually stunning and crowd-pleasing centerpiece at your next event.

Premium Charcuterie Display

Includes everything from the Classic Display, plus an array of additional artisanal selections: thinly sliced mortadella, candied bacon rosettes, herbed Boursin cheese spread, a wild blueberry and lemon goat cheese log, fresh sliced herbed bread, roasted red pepper hummus, cranberry jalapeño dip, seasonal berries, pretzels, cauliflower florets, and sweet red pepper drops. Elegantly tiered for a visually stunning and indulgent centerpiece, perfect for impressing your guests.

Deluxe Charcuterie Display

Includes everything from the Premium Display, plus hot sopressata, Coppa Italiana, mini brie, smoked gouda, mini tri-colored sweet peppers, cheesy cracker sticks, chocolate-covered pretzels, and edible flowers. Elegantly tiered for a striking, show-stopping centerpiece that combines sophisticated flavors with visual appeal.