

EXPERT STAFFING, DELICIOUS FOOD AND CRAZY GOOD PARTY IDEAS

# **BEGINNINGS**

# Party Trays SERVES 8-10 PPL

#### Bruschetta 72

Toasted crostini's, balsamic tomatoes, parmesan, pesto

### **Spiced Candied Bacon 92**

Thick cut slab bacon, brown sugar, black pepper, spices

#### Fig and Goat Cheese Quesadilla 79

w/ cilantro chimichurri

#### Domestic Cheese and Fruit 60

Selected domestic cheeses, seasonal fresh fruit, crackers

# Grana Parmesan, Frosted Grapes w/ Spiced Pecans 71 Italian Antipasti 95

Italian meat, cheeses, olives, artichoke hearts, pepperoncini's

#### Vegetable Crudités (grilled or fresco) 42

A colorful selection of seasonal vegetables w/ garden yogurt ranch

#### Sweet Corn Tamale Cakes 78/92/115

Roasted corn cakes, avocado, cilantro, salsa verde, chipotle cream sauce Roasted corn cakes, shredded chicken, mushrooms, tomatillo salsa, cotija cheese Roasted corn cakes, angry shrimp, avocado crema, cilantro

#### **Snow Crab** (Seasonal)

Served with lemon wedges, spicy cocktail sauce

#### **Charcuterie Board 108**

Assorted meats, artisanal cheeses, cherry peppers, corn nuts, mixed crackers

# Chopped Salad Shells 86

Jumbo shells filled with Amici chopped salad, mustard vinaigrette

#### Bison Slider -deconstructed 145

Mini ciabatta rolls, arugula, tomato, house made thousand island

#### Chicken Lettuce Wraps-deconstructed 115

Asian - rice noodles, cilantro, shredded carrot, jalapeno, soy miso reduction

Greek - garbanzo beans, feta, tomato, red onion, tzatziki

Garden – grilled sweet potato, black beans, radish, cilantro

#### Grilled Steak Sandwich -deconstructed 144

Garlic rolls, grilled peppers & onions, Ancho ketchup, cheddar horseradish crema,

#### **Seasonal Fruit Platter 45**

Mixed ripe melons, fresh berries, candied spiced pecans

#### Mediterranean Trio 65

Hummus, quinoa tabbouleh, tzatziki, spiced pita chips, fresh veggies

#### **Shrimp Cocktail 120**

Traditional – lemon wedges, horseradish cocktail sauce

"Baja Style" -avocado, cucumber tomato gazpacho

### Tartines (Open Faced) Sandwiches 114

- Roasted Vegetable w/ curry hummus & pepitas
- Chicken Caprese w/ fresh pesto
- Grilled Pineapple cream cheese, candied bacon, jalapeno
- Shaved Roast Beef, green apple, sharp cheddar cheese
- Ratatouille- roasted eggplant, tomatoes, zucchini & peppers

#### **Antipasti Skewers 105**

- Caprese Fresh Mozzarella, Tomato, Basil
- Sicilian Salami, Mozzarella, Tomato
- Napa- melon, prosciutto, basil chiffonade

#### Sliders -deconstructed 122

Chicken Parmesan- 3 oz breast, marinara, provolone Meatball- 3 oz beef meatball, marinara, provolone Carnitas- 3 oz shredded pork, dried cherry kale slaw, jalapeno BBQ sauce Pretzel crusted Chicken-3oz breast, arugula, tomato, dijonnaise

# Passed Bites

(MINIMUM 2 DOZEN PER ITEM)

# amici Bites - Cold

Buckwheat Blinis w/ Green Apple & Smoked Trout 168
Smoked Salmon Bruschetta 120
Blue Cheese Apricot Bites 78
Bacon Fig Jam & Grilled Halloumi Crostini 108
Red Potato with Pesto and Shaved Parmesan 85
Green Apple and Brie Brulee Fans 118
Blackened Shrimp Avocado Cucumber Bites 112
Ahi Tuna Wonton Stars w/ Wasabi 140
Chocolate Tipped Bacon w/ Pistachios 95
Spanish Cheddar Coins with Saguaro Pepper Jelly 60
Green Apple Wheels w/ Roast Beef & Stilton 132
Roasted Beets with Tarragon 85

# amici Bites - Hot

Fried Mozzarella with Pesto or Marinara 85
Eggplant Planks w/ Spinach & Roasted Corn 92
Stuffed Mushrooms (Spinach & Cheese or Sausage Red Pepper) 82
Toasted Ravioli w/ Marinara 85
Grilled Rosemary Lamb Chops w/ Tzatziki 150
Coconut Shrimp w/ Mango Pico de Gallo 114
Pecan Chicken Tenders w/ Whiskey Roasted Peach Sauce 107
Sweet Potato Wedges w/ Pepita Cream 80
Baked Shrimp- Large Shrimp, Sun Dried Tomatoes, Spinach, Garlic Breadcrumbs 122
Grilled Chicken Satay with Spicy Peanut Sauce or Tzatziki 107
Smashed Red Potatoes w/ Tillamook Cheddar & Jalapeno Bacon 78
Mini Meatballs Trio (Italian, Asian, Buffalo, BBQ, or Albondigas) 68

# **Action Stations**

REQUIRES ATTENDANT(S) / MINIMUM 25 PPL

#### "MTO" Sandwich Station: 4.95-6.50/pp

Mini Pretzel Bread Panini's- (Cuban, Caprese, Tomato Cheese)
Carving Station Sandwiches (stuffed roast turkey, beef tenderloin, lamb, pork)
Mini Milanese's (chicken, pork, beef)
Peruano Bean Tostadas- shredded lettuce, radish, sour cream, salsa

### Amici Seafood Tower market priced

Iced Tower of: Crab Claws, Maine Lobster, Seasonal Oysters, Shrimp Cocktail, Ahi Poke Toppings include Cowboy Butter, Tabasco, Mignonette Sauce, Cocktail Sauce, Lemon

#### Street Tacos Station 6.00-9.00/pp

Fresh corn tortillas grilled to order

Grilled steak, chicken, shrimp, carnitas or duck - homemade guacamole, pico de gallo Additional toppings available; corn and jalapeno relish, black beans, sour cream, radishes, fresh limes, cilantro,

### Mashed Potato or Macaroni Cheese Station 6.95/pp

Idaho and Sweet Potatoes or Pasta smashed with:

blue cheese and blistered tomatoes, cheddar cheese, bacon, sour cream, roasted mushrooms w/ asparagus, chives, caramelized onions & garlic, maple butter, pepita cream & candied pecans

#### Individual Fondue Station-mini cups w/ dippers 9.25/pp

Cheddar Calvados – skewered apple, pretzel bread cubes, salami, smoked almonds White Chile Con Queso - Tortilla chip, skewered grilled vegetables, grilled chorizo sausage Italian Bar – Marinara or Alfredo -skewered tortellini, mini meatballs, garlic bread spears

#### Mixed Wings Station- 10.25pp/ 3pp

(min 24 pc per flavor)

Chicken wings every which way:

Vesuvio Wings, Hot Mustard Wings, Peanut Butter and Jelly Wings, Garlic Parmesan Wings, Buffalo Fire Wings, Teriyaki Wings, Piccata Wings

#### Pasta Station – 11.0/pp

Two types of pasta (Fettuccini, Spaghetti, Penne, Bow tie)
Three sauces; Meat, Marinara, Alfredo, Tomato Cream, Pesto, Garlic & Oil
Additional toppings available; chicken, shrimp, roasted vegetables

#### Caramel Apple Station- 6.75/pp

Warm Salted Caramel Cups w/ skewered apples dippers:

Coconut, chopped almonds, dark chocolate chips, broken pretzels,

Additional toppings available; Snickers, M&M's, white chocolate shavings, dried cranberries, granola, toffee bits

### Everything Chocolate Station 12.5/pp

a selection of:

Chocolate mousse, candy bars, truffles, bacon, pretzels, cannoli chip dip,

Chocolate dipped strawberries, double chocolate brownie & chocolate chili popcorn

#### Coffee/ Fruit Spritzer Station 5.0/pp

Barista crafted beverages w/ toppings, syrups, sprinkles

#### Agua Fresca Water Bar 3.95/pp

House Made Fruit Waters:

Cantaloupe, Watermelon, Strawberry, Grape, Honeydew, Lemon Blackberry, Kiwi, Mango

# Meeting Snacks

MINIMUM 20 PPL/ priced pp

#### Trail Mix Bar 7

Make your own mixed bag - Pretzels, M&M's, Dried Fruit, Nuts, Jerky

Fig and Goat Cheese Quesadilla 3.5

Brussel Sprout Chip -4.00 Balsamic Dust, Chipotle Dusted w/ Lemon Aioli

Crab Rangoon w/ Wonton Chips 4.95

Cheese, Crackers and Seasonal Fruit Platter 6.25

Hummus Trio w/ Veggies & Pita Chips 5.85 Red Pepper, Cilantro & White Bean

Ballpark Trio 5.95 Popcorn, Pretzels/ Roasted Peanuts

#### Amici Frozen Pops 6-9 alcohol & non-alcohol

Cold Brew, Watermelon Limeade, Berry Lemonade

Blueberry Mojito, Whiskey Sour, Fresh Honeydew Margarita, Energy Blue

Kettle Chips w/ Red Wine Caramelized Onion Dip 5.25 Shaved Parmesan or Smokey BBQ

Wild Rice Cakes w/ Almond Butter & Strawberries 4.85

Lime Chile Tortilla Chips and Fresh Salsa & Guacamole 5.25

**Dolce Platter 4** Chocolate Chunk Cookies, Rice Krispy Squares, and Cappuccino Brownies

Apple Slices 4.95 warm caramel sauce, coconut, chocolate chips, almond toppings

Energy Balls 3.5 Quinoa Apricot, Peanut Butter Chocolate, Coco Lime, Carrot Cake

Whipped Lemon Ricotta 4.5 w/ raspberries and Teddy Graham dippers

Popcorn Individual Bags 4.75 - Prickly Pear or Chocolate Chili

# MORNING EYE OPENERS

# Complete Breakfasts

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

#### Continental 10.25/pp

Breakfast breads, muffins, pastries, fresh fruit served with choice of fruit juice or coffee

#### Morning Jack 10.45/pp

Buttermilk pancakes, scrambled eggs, bacon

#### Corporate 9.95/pp

Cheddar chive egg wraps, skillet potatoes, fresh fruit salad additional charge bacon, vegetables or sausage

#### Sunrise 10.0/pp

Crustless mini frittatas, edamame sweet potato hash

#### Deluxe 10.75/pp

Flaky croissants, scrambled eggs, shaved ham, cheddar cheese, fruit salad

### Ranch House 16.65/pp

Grilled steak and eggs, skillet potatoes

# amici Breakfast Boards

SERVES 10-12 PPL

#### Ricotta and Tomato Baked Egg Casserole 14.5/pp

whole grain toasts, prosciutto, bagels, croissants, tomato slices, basil, whole grain mustard, fig jam

#### Cotija Tortilla and Green Chile Baked Egg Casserole 14.50/pp

whole grain tortillas, Spanish chorizo, bagels, tomato slices, cilantro, pico de gallo

# <u>Breakfast A la Carte</u>

SERVES 8-10 PEOPLE

#### Homemade "Bertha's Bakery" Pop Tarts 55

Tender hand pies filled with fresh berries

#### **Breakfast Wrap Platter 60**

Farmhouse eggs, scrambled with cheddar cheese and chives additional charge bacon, vegetables or sausage

#### Lemon Ricotta Pancakes w/ raspberries 100

Fluffy pancakes, sweet ricotta, fresh lemon w/ vanilla maple syrup

#### Open Faced Breakfast Bruschetta 85

Poached egg, black pepper goat cheese, lemon tarragon frisée, roma tomato Smoked salmon, mashed avocado, arugula sprouts

#### Croissant Sandwich Platter 65

Farm fresh eggs, cheddar cheese w/ ham or roasted asparagus

#### Open Faced French Toast Sandwich: 65-95

Grilled ham and gruyere, Dijon mustard

Crème fraiche, seasonal berries, dusting sugar

Dark chocolate, sea salt, dusting sugar

#### Healthy Break Creamy Farro w/ Honey Roasted Grapes 65

Vanilla-infused farro, honey roasted grapes

House-made Blueberry Muffins 55 with banana or strawberry butter

Lox and Bagel Platter 130

Smoked salmon, cream cheese, capers, lemon wedges, tomatoes, onions, fresh bagels

#### **Bagel and Cream Cheese Platter 50**

Veggie and plain cream cheese, butter, jelly

## Breakfast Sides

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

#### **Skillet Potatoes 30**

Russet potatoes, sautéed onions and garlic

#### Sweet Potato Hash 35

Roasted sweet potatoes, poblano chiles, onion

#### Edamame Hash 40

Russet & grilled sweet potatoes, edamame, red pepper

#### Amici Avocado Toasts 50

Smashed avocado, feta (optional), desert honey, 5 grain toast

#### Protein Sides 2.95ea

Applewood Smoked Bacon, Turkey Bacon,

Turkey Sausage, Pork Breakfast Sausage,

#### Fresh Fruit Bowl 45

Fresh cut seasonal fruit

Wild Rice Cakes w/ Almond Butter & Strawberries 45

Greek Yogurt Cups (plain or fruit) 42

Chilled Overnight Oats w/ bananas, peanut butter, chocolate chips 50

Chilled Chia Seed Porridge w/ blueberries, coconut, almonds 50

Yogurt Berry Parfaits w/ granola 45

Cold Brew Iced Coffee gallon 30

Decaf/Coffee in a Box 30

Hot Tea Box 30

Juice 1/2 Gallons 24

Orange, Cranberry or Apple

# **COLD FARE**

# Side Salads

SERVES 8-10 PEOPLE

#### Italian Garden 30

Tomato, pepperoncini, olives, Italian dressing

Bistro 32

Green Apples, candied pecans, blue cheese, citrus vinaigrette

House 30

Radishes, cucumber, creamy dill dressing

Caesar 30

Parmesan, croutons, Caesar dressing

Napa Valley 32

Red grapes, almonds, feta cheese, dried cherry vinaigrette

Ranchero 32

Fresh corn, goat cheese, pepitas, cilantro vinaigrette

Saguaro Salad 38

Grilled dates, crumbled feta, spiced pecans, mixed greens, saguaro spiced vinaigrette

Southwest Quinoa Salad 38

Arugula, quinoa, red onion, black beans, tomatoes, sunflower seeds, avocado salsa ranch

Wedge 38

Crisp Iceberg, tomato, candied bacon, blue cheese crumbles, balsamic dressing

# Entrée Salads

SERVES 8-10

### amici Chop 140

Chicken, blue cheese, pasta, tomato, bacon, mustard vinaigrette

Grilled Steak Cobb Salad 200

Bleu cheese, tomato, avocado, bacon, mushrooms, balsamic dressing

Country Italian Chop 140

Salami, pepperoni, garbanzo beans, provolone, tomato, basil vinaigrette

Chicken Satay Salad 140

Grilled chicken, shredded carrots, kale, peanuts, citrus soy vinaigrette or spicy peanut dressing

Farmer Salmon Salad 220

Herb-crusted salmon, asparagus, tomato, egg, chives, red potato Dill yogurt ranch

### Chilled Fresco Table 16.95pp

Two Salad Bowl Choices
Grilled Steak & Chicken Platters
Grilled Vegetable Crudite w/ yogurt ranch
Tuscan Bread

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# Sandwich Platters

SERVES 8-10 /MINIMUM 5 OF EACH TYPE SANDWICH Bread Choice: Whole Grain, Croissant, Ciabatta, French Roll

Smashed Roasted Chickpea & Arugula 9.50/pp

Chile Roasted chickpeas, tomato, arugula, lime tzatziki

Traditional Italian 9.95/pp

Salami, pepperoni, ham, provolone, tomato, Italian dressing

Roasted Turkey BLT 9.95/pp

Turkey, bacon, Swiss cheese, lettuce, tomato, garlic mayo

Ham & Cheddar 9.95/pp

Shaved ham, cheddar, apple, honey mustard sauce

Chicken Caprese 9.95/pp

Chicken breast, tomato, fresh mozzarella, pesto mayo

Grilled Vegetable 9.50/pp

Seasonal vegetables, fresh mozzarella, balsamic vinaigrette

Roast Beef 14.00/pp

Sliced beef, cheddar cheese, horseradish cream sauce

## **Sandwich Side Choices**

INCLUDES CHOICE OF 1 SIDE PER 10 SANDWICHES

#### **Potato**

Parmesan Kettle Chips Chipotle BBQ Kettle Chips Purple Potato w/Cilantro Tahini Warm Potato w/ Bacon & Pumpkin Seeds

#### Pasta/Rice

Vegetable Penne Sundried Tomato, Spinach Orzo Bacon Cheddar Macaroni Forbidden Rice

#### **Vegt/Grains**

Dried Cherry Kale Slaw Greek Quinoa Salad Cilantro Apple Slaw Quinoa Tabbouleh

# **Box Lunches**

MINIMUM ORDER 10/ SELECT 5 OR MORE PER TYPE

Sandwich or Wrap includes chips & cookie 14.50/pp

# <u>Bountiful Bowls</u>

MINIMUM ORDER OF 10 PER BOWL TYPE Chicken \$14.00 / Steak \$20.00 / Spiced Tofu \$12.00

#### Shawarma Quinoa Bowl

Quinoa, cucumber, red onion, tzatziki, bell pepper, feta

#### **Cashew Crunch Farro Satay Bowl**

Farro, cilantro, carrots, edamame, red pepper, hoisin red pepper vinaigrette

#### Chickpea Power Bowl

Mixed greens, chickpea, sweet potato, red peppers, creamy peanut dressing

#### **Sonoran Bowl**

Avocado rice, grilled veggies, shredded cheese, blk beans salsa ranch

# **MAINS**

# Pans of Pasta

SERVES 8-10 PEOPLE, WITH GARLIC BREAD Spaghetti, Fettuccini, Penne, Shells / Cheese Ravioli additional charge

Marinara Alfredo Walnut Pesto Spicy Tomato Cream Meat Sauce
Low Fat Marinara
GOTB (garlic, oil, tomato, basil)
Pomodoro (vegan fresh tomato)

# Mediterranean Inspired

SERVES 8-10 PEOPLE
CHOICE OF VEGETABLES OR PASTA & GARLIC BREAD

### Baked Spaghetti Pie (served by the pan) 150

Spaghetti, Alfredo, Italian cheeses, sauce

### Eggplant Parmesan (served by the pan) 150

Breaded planks, marinara, mozzarella cheese

#### Homemade Cheese Lasagna (served by the pan) 150

Fresh pasta layered with herbed ricotta cheese, sauce

#### Stuffed Chicken 150

Ham, spinach, cheese stuffed breast, pesto cream sauce

### Shells with Broccoli 110

Sundried tomatoes, spicy Italian sausage, garlic, olive oil

#### **Grilled Chicken Romano 120**

Chicken, arugula, balsamic tomatoes, shaved parmesan

#### Shrimp Diavola 185

Gulf shrimp, fettuccini, spicy red pepper marinara

#### Penne with Roasted Chicken 115

Chicken, fresh mozzarella, spicy tomato cream sauce

### Roast Pork Loin Marsala 200

Pork medallions, marsala mushroom reduction

#### Mediterranean Kebob 180

Beef and chicken skewers w/ vegetables, cucumber tzatziki, cherry rice

### Pesto-Crusted Salmon 220

Atlantic Salmon, basil pesto, garlic breadcrumbs

#### Chicken Parmesan 120

Parmesan crusted breast, mozzarella cheese, marinara

### Amici Linguini Carbonara 115

Chicken, shaved asparagus, bacon, garlic cream sauce

# Latin Inspired

#### SERVES 8-10 PEOPLE CHOICE OF RICE OR BEANS, CHIPS AND SALSA

#### Street Tacos 160

Grilled steak, chicken or queso panelo (corn & zucchini), pico de gallo, guacamole

### **Chorizo Chile Burger 150**

Cheddar cheese, jicama slaw, red onion, cumin grilled buns

#### **Chipotle Grilled Pork Chops 120**

Smokey pork, chile roasted apples

#### House made Enchiladas 115

Green chili, shredded chicken, cotija cheese

Deep red cheese

Roasted poblano and mushroom

### **Tortilla Crusted Stuffed Chicken 140**

Avocado, fresh corn, black bean coulis

# Shrimp Fajitas 200

Spicy grilled shrimp, onions & peppers, cilantro, sour cream

#### Grilled Halibut with Blueberry Pico de Gallo 320

Blueberries, jalapeno, pineapple, cilantro

#### **Carnitas Sliders 120**

Shredded pork dried cherry kale slaw, pineapple-jalapeno BBQ sauce

#### Lemon Zucchini Noodles with Grilled Shrimp and Cilantro Chimichurri 180

Zucchini, garlic, olive oil, shrimp, cilantro

#### **Adobo Turkey 165**

Spice rubbed turkey medallions, pineapple salsa, black beans

### Ranch Fajitas 142

A grilled blend of chicken, pork, & chorizo, chopped lettuce, avocado crema, cotija

#### Shrimp Diablo Skewers 200

Spicy shrimp, onions, zucchini, cilantro rice, tortillas

#### Pan seared Pacific Cod with Chorizo Vinaigrette 180

Vegetable couscous, guacamole

# Scrambled Green Bean Burritos (seasonal) 125

Fresh scrambled eggs, fresh green beans, tomato & onion, flour tortillas

# Chile Colorado/Verde 130

Slow roasted chile rubbed pork, black beans, tortillas

# Modern American

SERVES 8-10 PEOPLE
CHOICE OF VEGETABLE OR STARCH, BREAD OPTION

#### Grilled Lime Salmon 220

Citrus-marinated salmon chive garlic yogurt sauce

#### **Pretzel Crusted Chicken 120**

Pommery Dijon mustard sauce

### Soy Braised Flank Steak 200

Grilled green onions

### **Turkey Meatloaf 185**

BBQ mustard glaze

#### Pork Tenderloin 120

Roasted butternut squash coulis, red pepper

#### Grilled Chicken with Grape Feta Salsa 120

Chicken breast, herbed grape salsa, feta cheese

### Roast Pork Loin Mustard Seed Crust 120

Pan seared pork loin, balsamic onion jus

## Cowboy Flat Iron Steak 200

Pan seared tomatoes, roasted garlic, thyme & red wine reduction

### **Roasted Turkey Medallions 185**

Apple sage stuffing, pan gravy, cranberry sauce

#### Kona Crab Cakes 260

Panko-breaded cakes, pineapple jalapeno salsa, brown rice

#### **Grilled Lamb Chops 240**

Crispy couscous, grilled zucchini ribbons

### Lemon Shrimp with Orzo 180

Sautéed shrimp skewers, frenched green beans, feta orzo

#### **Angus Meatloaf 185**

Whiskey mustard glaze, mashed potatoes

#### Cowboy Table-17./pp

Cole Slaw or Potato Salad, Pulled BBQ Pork & Grilled Chicken, Ranch Beans, Onion Rolls

## Conscience Fare

V=vegan / VGT=vegetarian / GF=gluten free

Sunrise GF, VGT

Crustless mini frittatas, edamame sweet potato hash

Breakfast Buddha Bowl GF, V

Heritage Quinoa, spinach tofu scramble, avocado, almonds, black beans, pico de gallo

Amici Avocado Toasts GF, V

Smashed avocado, feta (optional), desert honey, 5 grain toast

Spaghetti Squash Lasagna GF, VGT

Layered creamed spinach, mozzarella, marinara, herbed ricotta

Southwest "Relleno" GF, V

stuffed sweet potato, spiced chickpeas, poblano, elote cashew sauce

Open-Faced Vegetarian Burgers VGT

Black bean burger, roasted tomato crema, sweet potatoes, sourdough toast

Cauliflower Tacos GF, VGT

Creamed jalapeno spinach, radish sprouts, pico de gallo

Roasted Poblano Mushroom Enchiladas GF, VGT

Corn tortillas, black beans, cheese blend, creamy blanco sauce

Deconstructed Peruano Tostadas GF, VGT

Crispy Corn Tortillas, vegetarian refried beans, radish, lettuce, cotija cheese

# **FINISHERS**

# **Dessert Platters**

SERVES 8-10 PEOPLE

#### Mixed Bars Platter 42

Coconut Brownies, Apple Oatmeal Blonde, Peanut Butter & Jelly

**Biscotti and Fruit Platter 45** 

Seasonal fresh fruit with homemade double chocolate chip biscotti's

Carrot Cake Cookies 42

Cream cheese frosting

Dolce Platter 40

Chocolate chunk cookies, rice Krispy squares, and double chocolate brownies

Fresh Berry Lemon Cake 42

Tart lemon pound cake, fresh berries and homemade whipped cream

Warm Apple Crostata 50 (seasonal)

Fresh-baked pastry filled with warm apples or berries, whipped cream

Double Chocolate Flourless Cake 63

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GF Chocolate cake with chocolate fudge, toasted marshmallow whip

#### Tiramisu Shots 48

Traditional Italian dessert

#### Warm Caramel Banana Chocolate Bread Pudding 50

Fresh caramel sauce, whipped vanilla cream

#### Cannoli Dip w/ Smashed Waffle Cone Dippers 45

Lemon, pistachio & dried cherry or cinnamon chocolate chip

### Blackberry Cheesecake 45

Topped with fresh blackberry coulis & teddy graham soldiers

# <u>Dessert Stations</u>

REQUIRES ATTENDANT(S) / MINIMUM 25 PPL

#### Fresh Doughnut Station-7/pp

Hand crafted fresh doughnuts displayed with an assortment of your favorite drizzles, dusts, & dunks

### Smores Active Station-7.95/pp

Elevate the experience with gourmet, grown up ingredients-guest can customize with unique flavors and variations of traditional ingredients "flamed to order" by our chef

# Ice Cream Sandwich Station-9/pp seasonal

You choose the cookie smashers, and toppings

### Caramel Apple Station- 6.75/pp

Warm Salted Caramel Cups w/ skewered apples dippers:

Coconut, chopped almonds, dark chocolate chips, broken pretzels,

Additional toppings available; Snickers, M&M's, white chocolate shavings, dried cranberries, granola, toffee bits

### Pie Shot Station- 5.95/pp

Chocolate Bourbon Pecan, Apple Crumb, Pumpkin Cranberry, Lemon, Peach Blueberry Pie shots served with fresh whipped cream

#### Snap! Crackle! Pop! 7/pp

A nostalgic treat of six of our most popular cereals, mixed berries, chocolate and regular milk

### Amici Frozen Pops- alcohol & non-alcohol

Cold Brew, Watermelon Limeade, Berry Lemonade

Blueberry Mojito, Whiskey Sour, Fresh Honeydew Margarita, Energy Blue