# **PARTY ARTISAN PLEASERS**

### SERVE EPIC PARTY CHARCUTERIE BOARDS!

Our expert Culinary Catering and Customer Service Event Team is here to prepare your party menu & assist you in creating a unique and delicious event for you & your guests. Send us an email or give us a call to plan your next soiree!

### FEATURING: Our "GIANT" Foodie Board Table-Grazing Concept

\* Each Picture is a Concept Example & Not an Exact Match of the Type or Visual Style of the "Upscale" Appearance of Your Event's Custom Entrée, Salad, Candy &/or Dessert Charcuterie Board(s).

Each Board You Select is Custom & Assembled Based on the Attendance Expectancy, that will Determine Both the Sizes(s), Amount of Food/Product & Number of Artisan Charcuterie Boards Served During Your Party

### - FRUIT, VEGETABLE & VEGAN BOARDS -



#### • **Option #1:**

#### The Hummus Charcuterie Board

- <u>Fresh Vegetables</u>: Carrots, Cucumber, Sugar Snap Peas or Mangetout, Peppers (Deseeded and cut into strips), Cherry Tomatoes
- Feta Cheese
- Pita Breads
- Breadsticks
- Crackers & Crisps
- Mini Rice Cakes
- Hummus Flavors:
  - 1. Classic Hummus
  - 2. Roasted Red Pepper Hummus
  - 3. Spinach & Artichoke Hummus
  - 4. Supremely Spicy
  - 5. Roasted Pine Nuts
  - 6. Caramelized Hummus
  - 7. Roasted Garlic Hummus
  - 8. Olive Tempenade Hummus
  - 9. Greek Inspired Hummus



#### Option #2:

#### The Mezze Charcuterie Board

This is the absolute perfect Mediterranean party board!

- Lavash Flatbread
- Green Olives
- Feta Cheese
- Almonds
- Artichoke Hearts
- Tabbouleh
- Cucumber
- Cherry Tomatoes
- Hummus Flavors:
  - 10. Classic Hummus
  - 11. Roasted Red Pepper Hummus
  - 12. Spinach & Artichoke Hummus
  - 13. Supremely Spicy
  - 14. Roasted Pine Nuts
  - 15. Caramelized Hummus
  - 16. Roasted Garlic Hummus17. Olive Tempenade Hummus
  - 8. Greek Inspired Hummus



#### Option #3: The Baked Potato Dinner Charcuterie Board

- Baked Russet Potatoes
- Diced Shallots or Green Onions
- Chili
- Chopped Bacon
- Sour Cream
- Fresh Guacamole
- Fresh Pico de Gallo
- Blue Cheese Crumbles
- Grated Parmesan Cheese
- Shredded Cheddar Cheese
- Mozzarella Cheese
- Roasted Garlic & Herb Butter
- Black Truffle Butter
- Chopped Black Forest Ham
- Cranberry Jalapeno Dip
- Cream Cheese Dip
- Tortilla Chips



#### Option #5: The EPIC Greek Charcuterie Board

- <u>Fresh Vegetables</u>: Carrots, Cucumbers, Cherry Tomatoes, Peppers, Olives & Roasted Chickpeas
- Pita Bread
- Dried Fruit: Figs & Apricots
- Tzatziki Sauce
- Cured Meats: Salami
- Soft Cheese
- Hard Cheese
- Pistachios
- Fresh Mint
- Garbanzo beans (w/ Hummus)

#### **Hummus Flavors**:

- 1. Classic Hummus
- 2. Roasted Red Pepper Hummus
- 3. Spinach & Artichoke Hummus
- 4. Supremely Spicy
- 5. Roasted Pine Nuts
- 6. Caramelized Hummus
- 7. Roasted Garlic Hummus
- 8. Olive Tempenade Hummus
- 9. Greek Inspired Hummus



#### **Option #6:** The EPIC Avocado Toast Charcuterie Board

- Coconut (shredded or flaked coconut)
- Smoked Salmon & Capers
- Banana
- Blackberries
- Chili Flakes
- Radishes
- Honey
- Boiled Eggs
- Bacon
- Fresh Yellow Corn
- Tomatoes
- Goat Cheese
- Cotija Cheese
- Red Salsa
- Pesto
- Microgreens
- Toasted Bread(s)
- Ripe Avocados
- Cutie Oranges
- Fresh Parsley, Cilantro & Chives to Garnish





# Option #4: The Sweet Potato Dinner Charcuterie Board

- Baked Sweet Potatoes
- Chopped Chives
- Chopped Cilantro
- Cuban Style Black Beans
- Chopped Bacon
- Sour Cream
- Fresh Guacamole
- Fresh Pico de Gallo
- Blue Cheese Crumbles
- Grated Parmesan Cheese
- Shredded Sharp Cheddar Cheese
- Roasted Garlic & Herb Butter
- Black Truffle Butter
- Chopped Black Forest Ham
- Cranberry Jalapeno Dip
- Cream Cheese Dip
- Coconut flakesTahini
- Fresh Red & Green Grapes



# Option #7: The EPIC Vegan Hummus Charcuterie Board

- <u>Fresh Vegetables</u>: Carrots, Cucumbers, Cherry Tomatoes, Colored Bell Peppers, Baby Bella Mushrooms, Green Beans(blanched) <u>Cracker</u>: Mediterranean Baked Trader Joe's Multigrain <u>Sweet Potato Chips</u> Pita Bread
- <u>Hummus Flavors</u>: Classic, Roasted Red Pepper, Spinach & Artichoke, Supremely Spicy Roasted Pine Nuts, Caramelized Onions, Roasted Garlic, Olive Tempenade, Greek Inspired, Buffalo, Cashew & Almond, Kale Pesto, Thai Coconut Curry, Spicy Avocado
- Gourmet Edible Flowers

### - FOODIE SNACK BOARDS -



### • Option #8: The Great French Fry Charcuterie Board

- <u>Fresh Vegetables</u>: Celery, Carrots, Cucumber, Bell Pepper & Snap Peas
- <u>Fresh Garnishing</u>: Fresh Parsley, Smoked Paprika, Green Onion, Cilantro, Jalapeno & Chives
- <u>The Dipping Sauces</u>: Fresh Guacamole, Ketchup, Barbecue Aioli, Buffalo Sauce, Chili Con Queso (Cheese) Dip, Sour Cream Fry Sauce, Hickory-Honey Dip, Ranch Dressing, Bleu Cheese Dressing
- Sweet Potato Fries
- Potato Wedge Fries
- Curly Fries
- Shoestring Fries
- Seasoned Fries
- Waffle Fries
- Tater Tots
- Onion Rings



### • Option #9: The EPIC Chips & Salsa Charcuterie Board

- <u>Fresh Garnishing</u>: Fresh Parsley, Smoked Paprika, Green Onion, Cilantro, Jalapeno & Chives
- The Dipping Sauces: Fresh Guacamole, Chili Con Queso (Cheese) Dip, Sour Cream Sauce, Salsa & Cream Cheese, Refried Bean Dip, Black Bean Dip and Medium, French Onion, Jalapeno Cheese, Fontina Cheese & Spinach, Mild & Hot Salsas
- Doritos Cool Ranch Chips
- Nacho Cheese Chips
- Original Ruffles Chips
- Fritos Chips
- White Flour Tortilla Chips
- Yellow Corn Tortilla Chips
- Red Corn Tortilla Chips
- Blue Corn Tortilla Chips
- Black Bean Tortilla Chips



# Option #10: The Gameday Hall of Fame Charcuterie Board

- <u>Fresh Vegetables</u>: Celery, Carrots, Cucumber, Cauliflower, Cherry Tomatoes & Snap Peas
- Soft Pretzels
- Onion Rings
- Curly Fries
- Chicken Tenders
- Fried Chicken Wings
- Nathans Famous Beef Hotdog Sliders
- Chips: Original Ruffles & Fritos Chips
- <u>Cheese</u>: Cheddar, Monterey Jack
- Cold Meats: Beef Jerky, Chicharrones, Pepperoni, Soppresata, Turkey
- The Dipping Sauces:
  - Jalapeno-Cheddar
  - Fresh Guacamole
  - Ketchup
  - Barbecue Aioli
  - Buffalo Sauce
  - Chili Con Queso (Cheese) Dip
  - Sour Cream Fry Sauce
  - Hickory-Honey Mustard Dip
  - Hummus
  - Ranch Dressing
  - Bleu Cheese Dressing



### - BREAKFAST & BRUNCH BOARDS -



#### • Option #12: The Mini Bagel Brunch Charcuterie Board

- Sesame Seed & Everything Bagels
- Smoked Lox
- Prosciutto
- <u>Fresh Fruit</u>: Lemon Wedges, Blackberries, Blueberries, Strawberries, Apples and Figs
- Dried Fruit: Apricot & Lemon Slices (Candied)
- Fresh Vegetables:
- Fresh Dill & Rosemary (for Garnishing) Red Onions, Tomatoes, Olives & Cucumber
- Scallion Cream Cheese
- Dill Pickle Cream Cheese
- Peach Shortbread Cream Cheese
- Double Cream Brie & Aged English Cheddar
- Olive Crackers
- Rosemary Marcona Almonds

## Option #11: The Bruschetta Brunch Charcuterie Board

- <u>Cheeses</u>: Cheddar, Humboldt Fog Goat Cheese, Ricotta & Marinated Mozzarella)
- <u>Meats</u>: Fried Bacon, Prosciutto, Salami, and Smoked Salmon
- <u>Fresh Vegetables</u>: Avocado, Red Onion, Pico de Gallo
- <u>Sautéed Vegetables</u>: Spinach & Mushrooms
- Fresh Fruit: Cantaloupe, Blueberries, Blackberries, Raspberries, Cherries, Peaches
- Basil Pesto
- Sun-Dried Tomato Muhammara (tomato & roasted red pepper spread)
- Marinated Cherry Tomatoes or Cherry Tomatoes
- Boiled or Poached Eggs
- Scrambled eggs
- Grilled or Toasted Bread
- Jams: Raspberry, Grape, Strawberry
- Nut Butter
- Honey or Honeycomb
- Florida's Natural® Brand Orange Juice (not-from-concentrate)



#### Option #13: The Fixin' Biscuit Bash Charcuterie Board

- Fresh Fruit: Blueberries, Raspberries, Blackberries, Strawberries, Bananas
- Cheeses: Pimento, Sharp Cheddar & American
- <u>Breakfast Meat</u>: Bacon, Canadian Bacon, Pork Sausage Patties, Southern Fried Chicken Patties
- Jams: Strawberry, Blueberry, Concord Grape, Orange Marmalade Jam
- Nutella Hazelnut Spread
- White &/or Brown Gravy
- Tabasco Hot Sauce
- Apricot Jelly
- Apple Jelly
- Honey
- Maple Syrup
- Peanut butter
- Eggs





# Option #14: The Grand Bagel Brunch Charcuterie Board

- <u>Fresh Fruit</u>: Lemon Wedges, Blackberries, Blueberries, Strawberries, Apples and Figs
- Dried Fruit: Apricot & Lemon Slices (Candied)
- Fresh Vegetables:
- Fresh Dill & Rosemary (for Garnishing) Red Onions, Tomatoes, Olives & Cucumber
- Meat: Smoked Lox, Prosciutto, Bacon
- Cream Cheese Spreads: Scallion Cream, Dill Pickle, Peach Shortbread
- Cheeses: Double Cream Brie & Aged English Cheddar
- Olive Crackers
- Rosemary Marcona Almonds
- Sesame Seed & Everything Bagels



### Option #16: The Biggest Cinnamon Roll Breakfast Charcuterie Board

- Large & Mini Cinnamon Rolls
- <u>Frostings & Spreads</u>: Cream Cheese, Vanilla, Maple & Nutella Hazelnut Spread
- <u>Toppings</u>: Crushed Oreo & Chocolate Chip Cookies, Sprinkles, Peanuts, Whipped Cream
- <u>Fresh Fruit</u>: Strawberries, Raspberries, Blueberries, Blackberries, Red & Green Grapes
- Meats: Bacon, Sausage
- Hard Boiled Eggs
- Breakfast Yogurt
   (garnished w/ pomegranate seeds)
- Fresh Orange Juice



# Blueberry, Chocolate Chip <u>Toppings</u>: Maple Syrup, Butter, Whip Cream Almond Butter, Chocolate

The Waffler

 <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Chia Seeds

Waffle Flavors: Chocolate, Buttermilk,

**Charcuterie Board** 

- <u>Fresh Fruit</u>: Bananas, Raspberries, Strawberries, Kiwi Flowers, Pomegranate Seeds, Blueberries, Oranges & Persimmons
- Meats: Bacon &/or Sausage
- Scrambled Eggs

Option #15:



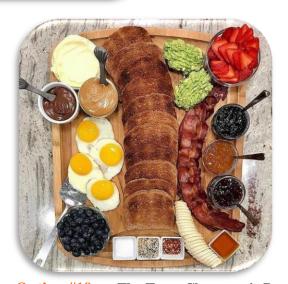
## · Option #17: The Pancaker Charcuterie Board

- <u>Pancake Flavors</u>: Chocolate, Buttermilk, Blueberry
- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, , Chocolate Spread, Nutella Hazelnut Spread, Pecans, Chocolate Chip, Sprinkles
- <u>Fresh Fruit</u>: Bananas, Raspberries, Strawberries, Blueberries, Oranges
- Meats: Bacon &/or Sausage
- Scrambled Eggs



## Option #18: The Great Bacon Breakfast Brunch Charcuterie Board

- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Honey, Butter,
- <u>Fresh Fruit</u>: Peaches, Cherries, Watermelon, Cantaloupe, Honey Dew, Strawberries, Blueberries, Pineapple, Apple, Grapes
- Fresh Vegetable: Cherry Tomatoes, Romaine Lettuce, Avocado
- Meats: Bacon, Sausage, Salami, Salmon Fillets
- <u>Breads</u>: Pretzel Rolls, Buttermilk Buscuits, French Croissant, White & Wheat Bread
- <u>Cheese</u>: Cream Cheese, Shredded Cheddar Cheese, Swiss
- Mini Tea Scones: Orange Cranberry & Blueberry
- Scrambled or Hard-Boiled Eggs
- Fried Seasoned Hash Brown Minis



### **Option #19:** The Toast Charcuterie Board

- Toasted Breads: Cinnamon Raisin, French Croissant, White & Wheat
- Fresh Vegetable: Avocado
- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Jellies & Jams
- Fresh Fruit: Bananas, Raspberries, Strawberries, Blueberries, Oranges
- Meats: Bacon &/or Sausage
- Sunny-Side Up &/or Scrambled Eggs



### Option #20: The EPIC French Texas Toast Charcuterie Board

- <u>Bread</u>: Sliced Texas Toast
- <u>Fresh Fruit</u>: Bananas, Raspberries, Strawberries, Blueberries, Oranges, Red Pear & Figs
- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Powder Sugar, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Apricot Jam, Marionberry Jam, Pear Hazelnut Jam
- Jimmy Dean or Bob Evans Mild Sausage Patties
- Jimmy Dean or Bob Evans Heat Sausage Patties
- Mini Cinnamon Rolls
- Sides: Grits, White rice & Sunny-Side Up &/or Scrambled Eggs (optional)



### Option #22: The Grand Waffler Brunch Party Charcuterie Board

- Waffle Flavors: Chocolate, Buttermilk, Blueberry, Chocolate Chip
- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans
- Fresh Fruit: Peaches, Cherries
- Fresh Vegetable: Cherry Tomatoes, Portobello Mushrooms
- <u>Meats</u>: Bacon, Sausage, Canadian Bacon, Uncured Bavarian Bratwurst
- <u>Toppings</u>; Butter
- Shredded Cheddar Cheese
- Scrambled or Hard-Boiled Eggs
- Fried Seasoned Hash Brown Minis
- Honey or Maple Syrup
- Fresh Orange Juice
- Cold Brew Coffee or Iced Tea
- Mini Tea Scones: Orange Cranberry & Blueberry



## Option #21: The EPIC Scrambled Egg & Biscuit Brunch Charcuterie Board

- <u>Bread</u>: Buttermilk Biscuits, English Muffins & Sliced Texas Toast
- <u>Fresh Fruit</u>: Bananas, Raspberries, Strawberries, Blueberries, Oranges, Cherries
- Fresh Vegetables: Mixed Olives, Avocados, Cherry Tomatoes
- Meats: Salami, Prosciutto, Crispy Bacon, Jimmy Dean or Bob Evans Sausage Patties
- Cheeses: Mozzarella Balls & Sharp Cheddar
- Toppings: Maple Syrup, Butter, Apricot, Apple, Grape Jam
- Sides: Grits or White Rice (optional)



### Option #23: The Grand Flapjack Brunch Party Charcuterie Board

- Pancake Flavors: Chocolate, Buttermilk, Blueberry
- Fresh Fruit: Cantaloupe, Strawberries, Blackberries, Blueberries
- <u>4 Bacon Flavors</u>: Regular, Applewood, Peppercorn, Maple
- <u>Toppings</u>: Maple Syrup, Lite Butter w/ Sea Salt
- , Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Honey
- Shredded Cheddar Cheese
- Pancake Bread
- Banana Date Nut Bread Crisps
- Organic Blueberry Preserves
- White Rice or Grits
- Fried Sunny-Side Up, Scrambled or Hard-Boiled Eggs
- Fried Seasoned Hash Brown Minis
- Fresh Orange Juice
- Cold Brew Coffee or Iced Tea



• Option #24: The Frontier-Camp Breakfast Party Charcuterie Board

- Fresh Fruit: Oranges
- Fresh Vegetable: Cherry Tomatoes, Portobello Mushrooms
- Meats: Bacon, Sausage, Canadian Bacon
- Cheddar Cheese
- Fried Sunny-Side Up, Scrambled or Hard-Boiled Eggs
- Fried Seasoned Potatoes
- Artesian Sourdough Bread (toasted)
- Patagonia Baked Beans
- Hot Sauce
- Honey or Maple Syrup
- Fresh Orange Juice
- Cold Brew Coffee or Iced Tea



Option #25: The Frontier-Camp Brunch Party
Charcuterie Board

- Waffle Flavors: Chocolate, Buttermilk, Blueberry, Chocolate Chip
- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans
- Fresh Fruit: Strawberries, Blueberries, Lemons & Limes
- Fresh Vegetable: Cherry Tomatoes, Onion, Avocado, Radishes
- Meats: Bacon, Sausage, Canadian Bacon, Smoked Salmon
- <u>Toppings</u>; Butter, Sour Cream, Cream Cheese
- <u>Bagels</u>: Plain, Wholegrain, Garlic-Onion & Sesame Seed
- Flour Tortilla Shells
- Shredded Cheddar Cheese
- Scrambled or Hard-Boiled Eggs
- Fried Seasoned Hash Brown Minis or Baby Potatoes
- Honey or Maple Syrup
- Fresh Orange Juice
- Cold Brew Coffee or Iced Tea

### - EPIC LUNCHEON & DINNER PARTY BOARDS -



# Option #26: The EPIC 5 Cheese & Mac Build-Out Party Charcuterie Board

- Elbow Pasta Macaroni (Aldente)
- <u>Toppings</u>: Smoked Paprika, Cilantro, Bleu Cheese Crumbles, Panko Bread Crumbs, Parmesan Cheese, Pesto Sauce, Beef Chili Sauce, Sour Cream
- Fresh Vegetable Toppings:
  Cherry Tomatoes, Red Onions, Jalapenos, Black Olives, Chopped Chives
  Premium Toppings: Boar's Head Ham, Pepperoni, Kielbasa Sausage,
  Crispy Bacon Garlic Shrimp, Crab, Lobster & White Truffles



#### Option #27: The Steakhouse Chili Charcuterie Board

- <u>Steakhouse Chili</u>: Diced Onions, Tomatoes, Chili & Black Beans, Bell Pepper, Ground Chuck & Beef Broth
- <u>Toppings</u>: Fried Crispy Bacon, Chopped Chives, Sour Cream, Shredded Cheese, Cilantro & Crispy Snap Peas
- Soup Crackers
- Frito Corn Chips, Nacho Cheese & Cool Ranch Doritos
- Fresh Corn Bread w/ Butter
- Toasted Sourdough Bread Bowls



#### Option #28: The New England Chowder Charcuterie Board

- New England Clam Chowder Soup: Diced Onions, Potatoes, Celery & Fresh Clams
- Toppings: Fried Crispy Bacon, Chopped Chives
- Soup Crackers
- Fresh Toasted Bread w/ Butter
- Baby or Medium Grilled, Sautéed or Steamed Shrimp w/ Cocktail Sauce
- Toasted Chiabatta Bread
- Toasted Sourdough Bread Bowls



#### · Option #29: The EPIC Grilled Tuna or Salmon Charcuterie Board

- <u>Toppings</u>: Maple Syrup, Butter, Whip Cream, Almond Butter, Chocolate Spread, Nutella Hazelnut Spread, Pecans, Honey, Butter,
- Fresh Fruit: Watermelon, Blackberries
- Fresh Vegetable: Corn on the Cobb, Tomatoes, Romaine Lettuce, Avocado, Red Onion, Radishes
- Meats: Tuna or Salmon Fillets
- <u>Breads</u>: Sliced French Baguettes or Sourdough Loaves
- Cheese: Cream Cheese, Shredded Cheddar Cheese, Swiss
- Fried Seasoned Hashbrown Minis

#### Option #30: The Ultimate Veggie Sandwich Charcuterie Board

- Sliced French Baguettes or Sourdough Loaves
- <u>Fresh Vegetable Toppings</u>: Tomatoes, Iceberg & Romaine Lettuce, Red Onion, Cucumbers, Pickles, Yellow, Red & Orange Peppers, Avocado, Radishes (thinly sliced, Baby Carrots)
- Basil Leaves
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- <u>Toppings</u>: Guacamole, Mayonnaise, Honey Mustard, Dilly Dip (like a Ranch dip)



#### Option #31: The Ultimate Cold-Cut Sandwich Charcuterie Board

- <u>Breads</u>: Sliced Sourdough Bread , Chiabatta & Pretzel Buns
- <u>Fresh Vegetable Toppings</u>: Tomatoes, Iceberg & Romaine Lettuce, Red Onion, Cucumbers, Pickles, Avocado
- <u>Boar's Head Cold-Cuts</u>: Smoked Turkey, Roasted Chicken Breast, Blackforest Ham, Pepperoni, Salami, Capcola
- Cheeses: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- <u>Toppings</u>: Guacamole, Mayonnaise, Mustard, Dilly Dip (like a Ranch dip)
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion,
- Frito Corn Chips
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hashbrowns





#### **Option #32:** The Roast Beef Master Sandwich Charcuterie Board

- Breads: King Hawaiian Rolls or Buns
- <u>Fresh Fruit</u>: Blood Oranges
- <u>Fresh Vegetable Toppings</u>: Tomatoes, Iceberg & Romaine Lettuce, Red Onion,
   Cucumbers, Pickles, Avocado, Black or Green Castelvetrano Olives, Spinach Leaf
- <u>Boar's Head Cold-Cuts</u>: London Broil Roast Beef & Pepperoni
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & Mozzarella Cheese Balls
- <u>Toppings</u>: Guacamole, Mayonnaise, Mustard, Dilly Dip (like a Ranch dip)
- Original Plain Ruffles Chips

### Option #33: The Grilled Corn & Bratwurst Party Charcuterie Board

- <u>Breads</u>: King Hawaiian Rolls or Martins Potato Hotdog Buns
- Fresh Fruit: Watermelon, Strawberries, Blackberries, Green Grapes
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickle Relish, Guacamole, Blacks, Sour Cream, Ketchup, Mustard, Mayonnaise
- <u>Shredded Cheeses</u>: Sharp & Mild Cheddar
- <u>Sides</u>: Potato Salad & Steakhouse Chili
- Premium Beef Hotdogs
- <u>Chip Flavors</u>: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion,
- Frito Corn Chips
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





#### Option #34: The EPIC Stadium Hotdog Charcuterie Board

- Breads: King Hawaiian Rolls or Martins Potato Hotdog Buns
- <u>Fresh Fruit</u>: Watermelon, Strawberries, Blackberries, Green Grapes
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickle Relish, Guacamole, Blacks, Sour Cream, Ketchup, Mustard, Mayonnaise
- Shredded Cheeses: Sharp & Mild Cheddar
- Sides: Potato Salad & Steakhouse Chili
- Premium Beef Hotdogs
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion,
- Frito Corn Chips
  - <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

### Option #35: The Millionaire's King <u>Grilled Chicken</u> Mini-Burger Charcuterie Board

(aka The MKGC Party Board)

- <u>Mini Slider Bun Options</u>: King Hawaiian Buns, Deli Pretzel Buns, Martins Potato Buns, Brioche Buns, Mini Buns w/ Sesame Seeds
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- Condiment Toppings: Ketchup, Mustard, Mayonnaise, Pickle Relish, BBQ Sauce
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Cheeses: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Meat Options: Premium Chicken Breast Cutlets
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion, Fritos





### Option #36: The Millionaire's King <u>Steak</u> Mini-Burger Charcuterie Board

(aka The MKS Party Board)

- Mini Slider Bun Options: King Hawaiian Buns, Deli Pretzel Buns, Martins Potato Buns, Brioche Buns, Mini Buns w/ Sesame Seeds
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Condiment Toppings</u>: Ketchup, Mustard, Mayonnaise, Pickle Relish, BBQ Sauce
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Cheeses: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Burger Meat Options: Black Angus Ground Chuck or Kobe / Waygu Beef Sirloin Slider-Style
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion, Fritos

### Option #37: The Millionaire's King Fish Mini-Burger Charcuterie Board

(aka The MKF Party Board)

- <u>Mini Slider Bun Options</u>: King Hawaiian Buns, Deli Pretzel Buns, Martins Potato Buns, Brioche Buns, Mini Buns w/ Sesame Seeds
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Condiment Toppings</u>: Ketchup, Mustard, Mayonnaise, Pickle Relish, BBQ Sauce, Tartar Sauce, Cocktail Sauce
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Fish Options: Tuna, Catfish, Cod, Swordfish, Salmon
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion, Fritos





## Option #38: The Millionaire's King Garlic Shrimp Mini-Burger Charcuterie Board

(aka The MKGS Party Board)

- <u>Mini Slider Bun Options</u>: King Hawaiian Buns, Deli Pretzel Buns, Martins Potato Buns, Brioche Buns, Mini Buns w/ Sesame Seeds
- Fresh Vegetable Toppings: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Condiment Toppings</u>: Ketchup, Mustard, Mayonnaise, Pickle Relish, BBQ Sauce, Tartar Sauce, Cocktail Sauce
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Meat: Premium Medium or Large Shrimp (Cleaned, Deshelled & Deveined)
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion, Fritos

### Option #39: The Millionaire's King <u>Lobster</u> Mini-Burger Charcuterie Board

(aka The MKL Party Board)

- <u>Mini Slider Bun Options</u>: King Hawaiian Buns, Deli Pretzel Buns, Martins Potato Buns, Brioche Buns, Mini Buns w/ Sesame Seeds
- Fresh Vegetable Toppings: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Condiment Toppings</u>: Ketchup, Mustard, Mayonnaise, Pickle Relish, BBQ Sauce, Tartar Sauce, Cocktail Sauce
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- <u>Meat</u>: Premium Lobster Tail of Maine
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns
- Chip Flavors: Plain, Honey Barbeque, Salt & Vinegar, Sour Cream & Onion, Fritos





#### Option #40: The Grilled Steak, Chicken or Lamb Gyro Charcuterie Board

- <u>Fresh Vegetables</u>: Romaine Lettuce Leaves, Cherry Tomatoes, Kalamata Olives, Cucumber, Radishes
- Meat: Lamb, Beef or Chicken
- Naan
  - Extra Virgin Olive Oil
- Salt
- Black Pepper
- Mint
- Cilantro
- Herb Tzatziki Sauce
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

### Option #41: The Chicken Taco Bowl Charcuterie Board

- Chicken
- <u>Fresh Vegetable Toppings</u>: Red & Green Onion, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo, Salsa, Corn Salsa, Black Olives
- Premium Toppings: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & Mexican
- Chip Flavors: Restaurant Style Corn & Flour Tortilla Chips
- <u>Cooked Rice</u>: Brown, Yellow or Spanish
- Sour Cream
- Cilantro
- Lime Wedges





#### · Option #42: The Salmon Steak Cob Salad Charcuterie Board

- Salmon Steaks/Fillets
- <u>Fresh Fruit</u>: Lemons
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Arugula, Portobello Mushrooms, (Steamed) Asparagus, Avocados, Red Skin Potatoes, Radishes, Peppadew Peppers, Cherry Tomatoes
- <u>Dressing Toppings</u>: Classic Aioli, Ranch, Honey Mustard
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Feta Cheese
- Hard Boiled Eggs
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

#### Option #43: The Grilled Sirloin & Baguette w/ Caprese Salad Charcuterie Board

- Steak Cut Options: Filet Mignon, Ribeye, NY Stripe or Kobe / Waygu Beef Sirloin
- Fresh Vegetable Toppings: Red Onion, Guacamole, Roma Tomatoes, Romaine Lettuce, Bix Basil & Avocado Slices
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Mozzarella Cheese
- Balsamic Vinaigrette
- French Baguette
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





#### Option #44: The Grilled Avocado, Lobster & Corn-Cobb Charcuterie Board

- Breads: Toasted Garlic Bread &/ or Red Lobster's Garlic Cheese Rolls
- Fresh Fruit: Lemons
- Fresh Vegetable Greens: Arugula, Frisée, Romaine Lettuce, Watercress or any Combination
- <u>Fresh Vegetable</u>: Pickled Red Onions, Sugar Snap Peas, Cucumbers, Cherry Tomatoes, Heirloom Tomatoes, California Avocados, Corn on the Cobb
- Herbs: Basil, Chives, Dill, Parsley
- Condiment Toppings: Melted Butter
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Sunny-Side Up Egg(s), Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Crumbled Feta
- Hard Boiled Eggs
- Crispy Fried Bacon
- Avocado Goddess Dressing
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



Option #45: The Italian Pasta "Tour of Italy"
Charcuterie Board

- <u>Pasta Options</u>:
  - 1. Spaghetti w/ Meat Balls or Meat Sauce
  - 2. Fettuccine Alfredo w/ Chicken or Shrimp
  - 3. Pizza Spaghetti w/ Mozzarella & Pepperoni
- <u>Salad</u>: Mixed Greens & Caesar w/ Seasoned Croutons, Cherry Tomatoes
- Cheese: Parmesan Reggiano & Pecorino- Romano Cheese
- Salad Dressings: Italian, French, Ranch, Bleu Cheese & Caesar
- <u>Breads</u>: French Bread & Italian Focaccia Bread



Option #46: The Grilled Tuna or Salmon & Salad Charcuterie Board

- Premium Tuna &/or Salmon Steak
- Corn on the Cobb
- <u>Salad</u>: Mixed Greens, Seasoned Croutons, Cherry Tomatoes, Radishes, Cucumbers, Yellow Peppers
- Salad Dressings: Italian, French, Ranch, Bleu Cheese & Caesar
- Breads: French Bread
- <u>Fresh Fruit</u>: Watermelon & Blackberries



#### Option #47: The Loaded Chicken Soft Tacos Party Charcuterie Board

- Grilled & Seasoned Chicken Breast (Shredded)
- Fresh Vegetable: Pico de Gallo, California Avocados, Jalapeno Peppers
- Fontina Cheese
- Nacho Cheese
- Sour Cream
- Flour & Corn Soft Shell Tortillas
- <u>Taco Sauce</u>: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



#### · Option #48: The Loaded Beef, Chicken &/or Pork Soft Taco Party Charcuterie Board

- The Meats: Grilled & Seasoned Chicken Breast, Beef & Pork (Shredded),
- Fresh Vegetable: Pico de Gallo, California Avocados, Jalapeno Peppers
- Fontina Cheese
- Nacho Cheese
- Sour Cream
- Flour & Corn Soft Shell Tortillas
- <u>Taco Sauce</u>: Mild, Hot, Verde
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



#### Option #49: The Loaded Shrimp Soft Taco Party Charcuterie Board

- The Meats: Grilled & Seasoned Chicken Breast, Beef & Pork (Shredded)
- Fresh Vegetable: Pico de Gallo, California Avocados, Jalapeno Peppers
- Fontina Cheese
- Nacho Cheese
- Sour Cream
- Flour & Corn Soft Shell Tortillas
- <u>Taco Sauce</u>: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

#### Option #50: The Grilled Chicken & Steak Hard Taco Party Charcuterie Board

- <u>Fresh Vegetable Toppings</u>: Red Onion, Salsa, Corn Salsa, Black Olives, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Fontina Cheese
- Nacho Cheese
- Sour Cream
- Corn Hard Shell Tortillas
- Restaurant Style Flour & Corn Tortilla Chips
- Taco Sauce: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





#### Option #51: The Carnitas (Pork) Taco Party Charcuterie Board

- Pork Carnitas
- <u>Fresh Vegetable Toppings</u>: White Onion, Cilantro, Guacamole, Tomatoes, Poblano Peppers, Guacamole, Corn or Corn Salsa, Red Salsa, Pico-de-Gallo
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Cotija Cheese (Crumbled)
- Black Beans
- Lime
- Sour Cream
- Flour Soft Shell Tortillas & Corn Soft Shell Tortillas
- <u>Taco Sauce</u>: Mild, Hot, Verde
- Chips: Fritos Corn Chip Dippers & Blue corn chips
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

#### Option #52: The Soft Beef, Pork & Shrimp Taco Party Charcuterie Board

- <u>Fresh Vegetable Toppings</u>: Red Onion, Salsa, Corn Salsa, LaVictoria Salsa
   Cholula Salsa, Pepita Salsa, Black Olives, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Picode-Gallo, Jalapenos, Red Bell Peppers
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- Fontina Cheese
- Nacho Cheese
- Sour Cream
- Flour Soft Shell Tortillas & Corn Hard Shell Tortillas
- Restaurant Style Flour & Corn Tortilla Chips
- Taco Sauce: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





#### Option #53: The Chicken Fajita Party Charcuterie Board

- Premium Chicken Breast
- <u>Fresh Vegetable Toppings</u>: Red Onion, Red, Orange & Yellow Bell Pepper, Guacamole, Shredded Cabbage, Pico-de-Gallo, Red Salsa,
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses</u>: Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Flour Soft Shell Tortillas & Corn Soft Shell Tortillas
- Lime
- Sour Cream
- <u>Taco Sauce</u>: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

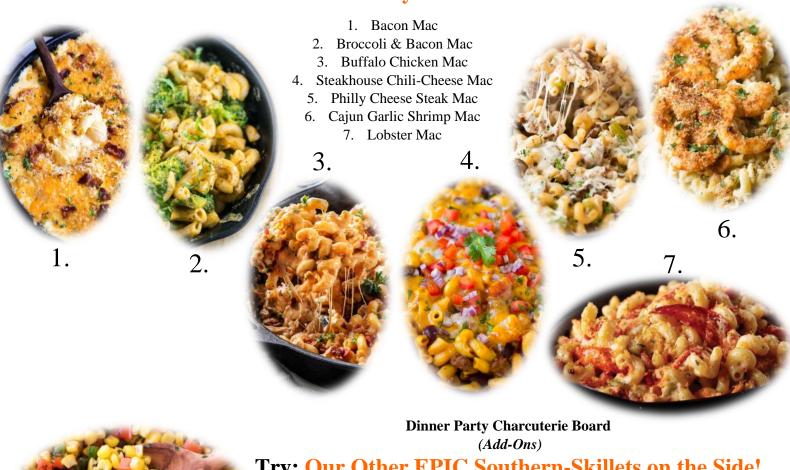
#### · Option #54: The Steak Fajita Party Charcuterie Board

- Premium Top Sirloin NY Strip Steak
- <u>Fresh Vegetable Toppings</u>: Red Onion, Red, Orange & Yellow Bell Pepper, Guacamole, Shredded Cabbage, Pico-de-Gallo, Red Salsa,
- <u>Premium Toppings:</u> Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp, Canadian Bacon Slices, Grilled Pineapple
- <u>Cheeses:</u> Sharp & Mild Cheddar, Pepper Jack, Swiss, Colby Jack & American
- Flour Soft Shell Tortillas & Corn Soft Shell Tortillas
- Lime
- Sour Cream
- <u>Taco Sauce</u>: Mild, Hot, Verde
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



#### **Dinner Party Charcuterie Board** (Skillet Add-Ons)

### FEATURING: Our EPIC Creamy 5 Cheese Macaroni Skillets



### Try: Our Other EPIC Southern-Skillets on the Side!

Garlic, Rosemary & Lemon



Elevate Your Dinner-Party Charcuterie Board Pkg. w/ 1 or 2 of Our Creamy 5 Cheese Mac Dinner Party Skillet (Side Add-ons)! A Fantastic Side Addition to Our Dinner-Party Pkgs. We have 3 Serving-Style Options: A Colossal Event Buffet Style Portion, Individual Portions or A "Tasting Mini-Style" Servings. Our 5 Star Culinary Event Team will Make it Happen for Your Private Dinner Service Celebration! You Guests will Not Be Disappointed!

Garlic Parmesan Mash Potatoes

Southern-Style Baked Beans







- Half-Chickens or Cornish Hens
- Breads: King Hawaiian Rolls
- Fresh Fruit: Limes
- Fresh Vegetable Toppings: Corn on the Cobb, Jalapenos
- <u>Condiment Toppings</u>: BBQ Sauce, Cream Cheese-Sour Cream Spread
- Premium Toppings: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



#### · Option #56: The Top Sirloin NY Strip Dinner Party Charcuterie Board

- Premium Top Sirloin NY Strip Steak
- Breads: Grilled Garlic French Baguettes or King Hawaiian Rolls
- <u>Fresh Vegetable Toppings</u>: Red Onion, Guacamole, Tomatoes, Pico-de-Gallo, Prosciutto Wrapped Asparagus
- Condiment Toppings: Ketchup, Honey Mustard, Mayonnaise, BBQ Sauce
- <u>Premium Toppings</u>: Fried Crispy Bacon, Butter Garlic Fried Shrimp, Grilled Lobster Tails
- Cheeses: Creamy Beer Cheese Sauce

# Option #58: The Butter Garlic Shrimp & Ribeye Steak Dinner Party Charcuterie Board

- Premium Prime Rib Steak
- <u>Cooked Butter Garlic Shrimp Options</u> (peeled, deveined & tail-on): Grilled or Fried
- Breads: Grilled Garlic French Baguettes or King Hawaiian Rolls
- Fresh Fruit: Grilled Red & Yellow Peppers
- <u>Fresh Vegetable Toppings</u>: Red Onion, Guacamole, Tomatoes, Romaine Lettuce, Pico-de-Gallo
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon
- <u>Cheeses</u>: Bleu Cheese Crumbles, Parmesan Reggiano or Provolone
- French Fry Style-Options: Sweet Potato, Potato Wedges, Curly Fries, Shoestring,

#### Option #57: The Prime Rib Steak Dinner Party Charcuterie Board

- Private Reserve Ribeye Crown Steaks
- <u>Breads</u>: Grilled Garlic French Baguettes or King Hawaiian Rolls
- <u>Fresh Vegetable Toppings</u>: Red Onion, Guacamole, Tomatoes, Pico-de-Gallo, Prosciutto Wrapped Asparagus
- Premium Toppings: Fried Crispy Bacon, Butter Garlic Fried Shrimp, Grilled Lobster Tails
- <u>Cheeses</u>: Bleu Cheese Crumbles, Parmesan Reggiano or Provolone
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





## • Option #59: The Lobster BLT Build-Out Dinner Charcuterie Board (Bacon – Lobster – Tomato)

Succulent Lobster replaces the lettuce in this luxurious take on the classic BLT. Hard-boiled eggs ...

- Premium Lobster Tails
- Bacon Mayonnaise
- Fresh Vegetables: Avocados, pitted, and sliced, Tomatoes (assorted)
- Basil
- Hard Boiled Eggs
- Shallot Mignonette Sauce
- <u>French Fry Style-Options:</u> Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

#### Option #60: The Maine Lobster Rolls w/ Fries Charcuterie Board

Bring a taste of coastal New England to your table with these Maine Lobster Rolls! See how fresh, simple ingredients make these lobster salad sandwiches a crave-worthy summertime classic.

- Maine Lobster Meat: Claws & Tails
- <u>Bread</u>: Amoroso's 7" Philadelphia Hearth-Baked Sliced Hoagie Rolls
- <u>Fresh Vegetable Toppings</u>: Red Onion, Pickles, Guacamole, Tomatoes, Romaine Lettuce, Shredded Cabbage, Pico-de-Gallo
- <u>Premium Toppings</u>: Avocado Slices, Fried Crispy Bacon, Butter Garlic Fried Shrimp
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





## Option #61: The Royal's Bountiful Shrimp Cocktail Party Charcuterie Board

- Fresh Vegetables: Cherry Tomatoes, Green Olives
- <u>Crackers</u>: Classic, cranberry, pumpkin flavors
- <u>Cooked Shrimp Options</u> (peeled, deveined & tail-on)
- Meats: Salami, Prosciutto-Wrapped Provolone Cheese Sticks
- <u>Cheeses</u>: Mozzarella Balls, Parmesan, Sharp & Mild Cheddar
- <u>Bricks of Hard Cheese</u>: Colby Jack & Pepper Jack
- Cocktail Sauce
- Parsley
- Nuts: Spicy Pecans, Hazelnuts

### • Option #62: The King's Crab, Shrimp & Lobster Dinner Party Charcuterie Board

- Alaskan King Crab Legs
- Lobster Tails of Maine
- <u>Medium or Large (Cooked) Shrimp Options</u>: (peeled, deveined & tail-on)
   Grilled, Sauteed or Deep Fried
- Fresh Vegetables: Corn on the Cobb
- <u>French Fry Style-Options</u>: Sweet Potato,
- Potato Wedges, Curly Fries, Shoestring,
- Seasoned Fries, Waffle, Tater Tots,
- Onion Rings, Mini Hash Browns

Featuring: KING CRAB ATL's







### Option #63: The Ultimate Seafood Boil & Lobster Mac Dinner Party Charcuterie Board

- Fresh Vegetables: Corn on the Cobb, Baby Potatoes, Onions
- <u>Cooked Meat Options</u>: Shrimp (peeled, deveined & tail-on), Crawfish (optional), Kielbasa Sausage, Andouille Sausage, Alaskan King Crab Legs & Claws, Lobster Tails
- <u>Herbs</u>: Parsley, Dill, Thyme & Garlic
- Tartar Sauce
- Cocktail Sauce
- Creole Garlic Sauce
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns

## Option #64: The EPIC Chicken & Fish Fry Dinner Party Charcuterie Board

- Chicken Tenders
- Fried Catfish
- Fried Tilapia
- Fried Jumbo Shrimp
- <u>French Fry Style-Options</u>: Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns





#### Option #65: The Big BBQ w/ Lobster Mac Dinner Party Charcuterie Board

- <u>Fresh Vegetables</u>: Corn on the Cobb
- Meats: Pork or Beef Ribs, Smoked Brisket, Grilled Chicken Breast, Fried Chicken Wings Shredded Pulled-Pork & Kielbasa Sausage
- 5 Cheese Macaroni or Lobster Macaroni & Cheese
- Steakhouse Baked Beans
- Coleslaw
- Garlic Butter Texas Toast
- Potato, Corn Bread Muffins or King's Hawaiian Butter Rolls
- <u>French Fry Style-Options:</u> Sweet Potato, Potato Wedges, Curly Fries, Shoestring, Seasoned Fries, Waffle, Tater Tots, Onion Rings, Mini Hash Browns



### - DESSERTS, SWEET TREATS, CHOCOLATES & CANDIES -

#### Option #1: The Hot Chocolate Dessert

#### **Charcuterie Board**

A beautiful and sure to be a hit at your next party! Piled high with soft marshmallows and loaded with yummy hot chocolate toppings, everyone will have a great time making their own hot chocolate creations.

- Regular Marshmallows
- Mini Marshmallow
- Pink & White Marshmallow Twists
- Mini Candy Canes (optional)
- Mini Chocolate Chips
- Whipped Cream
- Sweetened Coconut Flakes
- Cushed Candy Canes
- Caramel Candy
- Oreo Fudge Dipped Thin Bites
- White Fudge Dipped Oreos
- Sea Salt
- Caramel Sauce
- Chocolate Sauce
- Hot Chocolate
- Pralines: Chocolate & White Chocolate Swirl (or Both)
- Peppermint Schnapps (or other alcoholic mix-ins optional)

#### Alcoholic Liqueurs are Available w/ this Board:

- Kahlua
- Baileys
- Rumchata
- Fireball
- Godiva Chocolate Liqueur



#### Option #2: The Fondue Dessert Charcuterie Board

Like the best desserts, it's festive, simple, and oh, so romantic. The hardest part may be deciding what to dip in chocolate first!

- Fresh Fruit: Strawberries, Oranges, Bananas, Pineapple, Apples & Cherries
- Candied Fruit: Orange Peel, Lemon Peel, Candied Ginger, Papaya, Apricot
- <u>Dried Fruit</u>: Banana Chips, Dried Apricot, Coconut Curls, Dried Cherries, Dried Cranberries
- <u>Sweet Treats</u>: Chocolate Brownies, Mini Blondie Brownies, Rice Krispie
  Treats
- <u>Cookies</u>: Choc. Chip, Shortbread, Ginger Snaps, Oreos, Nanilla Wafers
- <u>Cake</u>: Angel Food Cake, Pound Cake, Red Velvet Cake
- <u>Candy</u>: Caramel Candy, Peanut Brittle
- Nuts: Slivered Almonds, Crushed Hazelnuts
- Spices: Cinnamon, Chili Powder, Crunchy Sea Salt for Sprinkling on Top
- Marshmallows





### Option #3: The Happiest Birthday Dessert Charcuterie Board

Birthday dreams do come true with this amazing Birthday Dessert Board covered in every sweet, sprinkled treat you could wish for!!

- Chocolate & Vanilla Dipped Strawberries
- Vanilla Birthday Hat Bugles
- Chocolate & Vanilla Mini Cupcakes
- Frosted Circus Animals
- Birthday Cake Popcorn
- Birthday Cake Donuts
- Vanilla & Chocolate Dipped Pretzels
- Rice Krispies Marshmallow Birthday Cake Snacks
- Birthday Cake Macarons
- Birthday Cake Bar
- Pinks & Whites Shortbread Cookies w/ Yogurt Coating & Sprinkles
- The Birthday Cake Centerpiece Flavor Options: Vanilla, Chocolate, Chocolate & Vanilla Marble Red Velvet, Lemon, Strawberry or Carrot



#### **Option #4:** The Nutella Dessert

#### **Charcuterie Board**

Like the best desserts, it 's festive, simple, and oh, so romantic. The hardest part may be deciding what to dip in chocolate first

- Fresh Fruit: Strawberries, Oranges, Bananas, Pineapple, Apples & Cherries
- Nutella Hazelnut Spread
- Heavy Whipping Cream
- Pretzel Bites
- Pink & White Cookies
- Pumpkin Biscotti
- Blackberries
- Glazed Cruller Mini Donuts
- Powdered Sugar Mini Donuts
- Cinnamon Mini Donuts
- Chocolate Mini Donuts (optional)

#### Option #5: The Sweet & Salty Snack Board

Like the best desserts, it's festive, simple, and oh, so romantic. The hardest part may be deciding what to dip in chocolate first Sweet:

- Fresh Fruit: Red & Green Grapes, Strawberries, Apples
- Dried Fruit: Apricots, Mango, Cranberries, Blueberries
- Fresh Vegetables: Carrots, Celery, Radishes, Broccoli, Cauliflower
- Sweets:
- Candy: Haribo Gummy Bears, Ghirardelli Chocolate Squares, Jelly Belly Jelly Beans, (Red) Cherry & (Black) Licorice
- Chocolate Covered Nuts
- Trail Mix(es)
- Cookies: Oreos, Chocolate Chip, Fudge Striped, Nilla Wafers, Nutter Butters, Lorna Doone Shortbread Cookies & Milano Cookies
- Popcorns Flavors: Caramel & Chocolate
- Sweet Mini Treats: Yogurt Pretzels, Blondies, Brownies, Donuts & Rice Krispie Treats

#### Salty:

- Assorted Potato Chips
- Chip Dip
- Pita Chips w/ Hummus
- Old Fashioned Pretzels
- Peanut butter Pretzels
- Cheese Balls
- Assorted Crackers
- Mixed Nuts (salted & unsalted)
- Popcorns Flavors: Butter & Cheese
- Artisan Deli Cheeses Assortment
- Deli Meats: Ham, Turkey, Salami, Roast Beef
- Beef Jerky



# **Dessert Charcuterie Board**

- Fresh Fruit: Strawberries & Bananas
- Graham Cracker Sticks
- Plain Graham Crackers
- Chocolate Graham Crackers
- Pretzel Chips
- Hershey's Milk Chocolate Bars Hershey's Gold Caramelized Crème Bars
- Hershey's Cookies' n' Crème Bars
- Fudge-Striped Cookies
- Chocolate Chip Cookies
- Peanut Butter Cups Peanut Butter
- Marshmallows
- S' mores Dip
- S'mores Snack Mix.

#### Option #7: The Chocolate & Berries Dessert

#### Charcuterie Board

A decadent chocolate board w/ an assortment of chocolate truffles, milk chocolate, dark chocolate hearts, chocolate covered pretzels, Nutella, berries, and more!

- Fresh Fruit: Strawberries & Raspberries
- Godiva Chocolate Hearts
- Ghirardelli Squares
- Lindt Chocolates
- See's Chocolate Truffles
- Hershev's Pot of Gold Boxed Chocolates
- Chocolate Covered Strawberries
- Chocolate Covered Pretzel Rods
- Chocolate Covered Caramels
- A bowl of creamy Nutella Fresh Strawberries
- Peanut Butter
- Marshmallows
- S' mores Dip





#### Option #8: The Chocolate & Cheese Dessert Charcuterie Board #1

- Fresh Fruit: Strawberries, Raspberries & Blackberries
- Angel Food Loaves
- Nutella Hazelnut Spread
- Coconut Almonds w/ Dark Chocolate
- Godiva Masterpieces, Dark Chocolate Ganache Hearts
- Sharp Cheddar Cheese
- Babybel Mini Cheese Assortment:
  - 1. Original
  - 2. Sharp Original
  - 3. Light
  - 4. White Cheddar
  - 5. Gouda
  - Mozzarella





#### Option #9: The Chocolate & Cheese Dessert Charcuterie Board #2

- Fresh Fruit: Strawberries, Raspberries, Green & Red Grapes
- Fresh Vegetables: Roasted Peppers, Artichokes
- Nuts
- Honey
- Brie
- Blue Cheese
- Goat Cheese
- Manchego
- Cranberry Cheddar
- Aged Gouda
- Humboldt Fog
- Grafton Cheddar
- Parmesan w/Rosemary
- Havarti Cheese w/ Herbs & Spices
- Crackers
- Baguette Slices
- Olives
- Dried Fruits
- Prosciutto
- Assorted Lindt Chocolates:
  - Lindt EXCELLENCE w/ Touch of Sea Salt
  - Lindt EXCELLENCE 70%
  - Lindt EXCELLENCE Chili 3.
  - 4. Lindt EXCELLENCE Intense Orange Lindt EXCELLENCE Blackberry w/ Acai
  - Lindt Classic Milk Chocolate





#### **Option #10:** The Giant Paradise Dessert Charcuterie Board

- Fresh Fruit: Strawberries, Raspberries, Blackberries, Blueberries, Watermelon, Kiwi, Green & Red Grapes
- Dried Fruits: Apricots, Figs, Bananas, Mangoes, or Freeze Dried Strawberries & Apples
- Nuts Salted, Candied, or Chocolate Covered
- Toasted Coconut
- Gourmet Edible Flowers
- Sweet Crackers: Animal Crackers, Graham Crackers, Sweet Goldfish Crackers (S'more or Cupcake flavored), Teddy Grahams, Tea Biscuits
- Cookies: Chocolate & Vanilla Oreos, Circus Animal Cookies, Lorna Doone Shortbread Cookies, Nutter Butters & Christie Co. Homemade Cookies Assortment
- Cakes: Litte Debbie, Mr.Freshley's, Hostess
- Sweet Treats Assortment: Chocolate Dipped Pretzels, Brownie Bites, Rice Krispie Candy Bars, Chocolate Dipped Twinkies
- Candy: Haribo Gummie Bears, Jelly Belly Krispie Kreme Jelly Beans, M&Ms Assortment: Chocolate, Peanut, Peanut Butter, Hazelnut & Caramel, Marshmallows, Mini Candy Bar Assortment
- Gourmet Popcorn: Caramel Corn, Chocolate, Unicorn (Lemon) & Vanilla
- Gourmet Chocolate Assortment: Godiva Truffles, Turtles & Savannah Candy Co.
- Bakery: Fresh, Mini Cupcakes, Mini Fruit Tarts, Mini Bundt Cakes, &/or Mini Muffins
- Trail Mixes: Sweet and/or Salty Mixes

#### Option #11: The Dipping Dessert

#### **Charcuterie Board**

- Strawberries
- Bananas
- Granny Smit Apples
- Vanilla Sugar Wafers
- Pretzels
- Marshmallows
- Chocolate Dipping Sauce
- Caramel Dipping Sauce
- Raspberry Dipping Sauce
- Lime Sauce
- Vanilla Sauce
- Chocolate Fudge Pirouette Rolled Wafers
- Chocolate Hazelnut Pirouette Rolled Wafers
- French Vanilla Pirouettes Rolled Wafers



#### Option #12: The Candy & Theater Snacks Dessert

#### Charcuterie Board #1

- Peanut M&M's
- M&M's
- Junior Mints
- Whoppers
- Milk Duds
- Buncha CRUNCH
- Dots
- Good & Plenty
- Sour Punch Straws
- Sour Patch Kids
- Red Twizzlers
- Hot Tamales
- Swedish FishPopcorn
- Yogurt Covered Pretzels



### • Option #14: The Candy & Theater Snacks Dessert Charcuterie Board #2

- Peanut M&M's
- M&M's
- Junior Mints
- Whoppers
- Milk Duds
- Buncha CRUNCH
- Dots
- Good & Plenty
- Sour Punch Straws
- Sour Patch Kids
- Hot Tamales
- Mike and Ikes
- Swedish FishPopcorn
- KitKat Mini Bars
- Twix Mini Bars
- Rainbow SkittlesButterfinger Minis
- Snickers Bar Minis
- Red Twizzlers
- Licorice (Black) Twizzlers
- Yogurt Covered Pretzels
- Three Muskateer Bar MinisNutella Hazel Nut Spread Dip
- Hershey's Chocolate Bars
- Hershey's Cookies 'Crème Mini Bars







This board is a perfectly rich treat w/ an array of Ghirardelli Intense Dark Chocolate, fresh fruits, & nuts.

- Fresh Mint
- Ghirardelli Intense Dark Chocolate Assortment:
  - 1. 60% Cacao Evening Dream Bar(s)
  - 2. 72% Cacao Twilight Delight Bar(s)
  - 3. 86% Cacao Midnight Reverie Bar(s)
  - 4. 92% Cacao Moonlight Mystique Bar(s)
    5. Dark Chocolate Sea Salt Caramel Bar(s)
- <u>Fresh Fruit</u>: Strawberries, Raspberries, Blackberries & Cherries



### • Option #15: The Chocolate Bar & Cookie Dessert Charcuterie Board

- <u>Fresh Fruit</u>: Strawberries, Orange Segments, Raspberries, Blackberries, Peaches, Plums
- <u>Dried Fruit</u>: Apricots, Figs, Tart Cherries, Raisins, Dates, Banana Chips, Candied Ginger, Candied Citrus Peel
- Roasted Nuts: Hazelnuts, Pecans, Almonds, Walnuts
- Cookies or Bread: Biscotti, Almond Cookies, Shortbread, Fig Anise Bread
- Ghirardelli Chocolate Square Assortment:
  - 1. Milk Chocolate Truffle
  - 2. Milk Chocolate Caramel
  - 3. Milk Chocolate
  - 4. Milk Chocolate Dark Chocolate White Mint
  - 5. Dark Chocolate 60% Cocoa
  - 6. Dark Chocolate Sea Salt Caramel
- Lindt EXCELLENCE Bars Assortment:
  - 1. White Coconut EXCELLENCE Bar(s)
  - 2. 70% Cocoa EXCELLENCE Bar(s)
  - 3. 78% Cocoa EXCELLENCE Bar(s) 4. 85% Cocoa EXCELLENCE Bar(s)
  - 90% Cocoa EXCELLENCE Bar(s)
  - 6. 95% Cocoa EXCELLENCE Bar(s)7. 99% Cocoa EXCELLENCE Bar(s)