

EVENT *MENUS*



Key Hall 
at PROCTORS

By Mazzone Hospitality

BROADWAY

Five Hour Classic Open Bar
Including House and Call Liquors, Varietal Wines, Beer and Soft Drinks
Available for a minimum of 50 guests

PROSECCO GREETING STATION

ONE HOUR HORS D'OEUVRE RECEPTION

Five Butler Passed Hors d'Oeuvres from Standard Selections

Cold Hors d'Oeuvre Display:

Domestic Cheeses, Dried Fruits, Grapes

Chicken Dip, Spicy Corn, Cheddar, Tortilla Chips

Lemon Rosemary Cracked Olives

Mini Beef Meatballs, Classic Marinara Sauce

Bread Round, Spinach Dip, Carrots, Celery

Hot Selections / Select Two

Mini Cheese & Potato Perogies, Caramelized Onion, Cracked Black Pepper, Chive Sour Cream

Parmesan Truffle Chicken Bites, Blue Cheese Dip

Rigatoni, Grape Tomatoes, Mascarpone Cream, Pecorino Crumbs

Korean Sirloin Bites, Grilled Bok Choy, Rice Noodles, Sesame Soy BBQ Sauce

Slow Cooked Beef Short Rib Macaroni & Cheese, Cracker Crumb Topping

Chardonnay Cheese Fondue, House Made Baguettes

PROSECCO TOAST

WINE OFFERED TABLESIDE DURING DINNER

FIRST COURSE

Choice of One Appetizer or Salad

ENTRÉE SELECTIONS

Choice of Two Entrées, Plus One Vegetarian Entrée

DESSERT

Coffee and Tea Service

International Coffee and Cordial Station

Choice of One Confection Collection

CURTAINS UP

Five Hour Classic Open Bar
Including House and Call Liquors, Varietal Wines, Beer and Soft Drinks

PROSECCO GREETING STATION

ONE HOUR HORS D'OEUVRE RECEPTION

Three Butler Passed Hors d'Oeuvres from Standard Selections

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Chardonnay Cheese Fondue, House Made Baguettes

PROSECCO TOAST

FIRST COURSE

Choice of One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées, Plus One Vegetarian Entrée

DESSERT

Wedding Cake

Coffee and Tea Service

OPENING NIGHT

Five Hour Classic Open Bar
Including House and Call Liquors, Varietal Wines, Beer and Soft Drinks

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Chardonnay Cheese Fondue, House Made Baguettes

PROSECCO TOAST

FIRST COURSE

Choice of One Salad

STATIONS

Please Select Two

DESSERT

Wedding Cake

Coffee and Tea Service

International Coffee and Cordial Station

Choice of One Confection Collection



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PROSECCO BRUNCH

Events Beginning at Noon on Saturday & Sunday, Includes Four Hour Classic Open Bar
Available for a minimum of 50 guests

PROSECCO GREETING STATION

STATIONARY DISPLAY / Select Three

Sliced Fruit and Berries, Raspberry Coulis
Apricot Baked Brie, Sliced Baguettes
Warm Spinach and Artichoke Dip, Crisp Toasts, Cumin Pita
Mini Muffins, Assorted Pastries and Breakfast Breads, Whipped Butter
Vanilla Yogurt and Fresh Berry Granola Shooters

SALADS / Select One

Baby Green Salad, Pink Grapefruit, Toasted Almonds, Shaved Red Onions, Ricotta Salata, Prosecco Vinaigrette
Strawberry Arugula Salad, Feta Cheese, Red Onions, Toasted Almonds, Balsamic Vinaigrette
Baby Spinach Salad, Smoked Bacon, Grated Egg, Shaved Red Onion,
Garlic Croutons, White Balsamic Vinaigrette

HOT SELECTIONS / Select One

Chicken Française, Egg Battered Sautéed Chicken Breast, Lemon Thyme Velouté
Chicken Milanese, Breaded, Melted Mozzarella, Arugula, Tomatoes, Red Onions, Balsamic Dressing
Sage Roasted Turkey Breast, Cider Maple Pan Jus
Baked Honey Bourbon Glazed Ham, with Dijon Mustard
Maple Glazed Salmon with Sautéed Greens
Pan Seared Salmon, Rainbow Chard, Chardonnay Butter Sauce

ACCOMPANIMENTS / Select Three

Hand-Dipped Challah French Toast, Warm Maple Syrup
Farm Fresh Scrambled Eggs, Chives and Cheddar
Penne with Vodka Cream Sauce
Applewood Smoked Bacon
Breakfast Sausage
Home Fried Potatoes, Sweet Onions
Charred Asparagus, Lemon Oil

BEVERAGES

Our Signature Blend of Coffee, Decaffeinated, Assorted Teas, Assorted Juices, Infused Water

DESSERT

Wedding Cake

BRUNCH ENHANCEMENTS

CHEF ATTENDED OMELETTE STATION

Cracked & Whipped Eggs, Whole Eggs, Egg Whites with Assorted Fillings to Include:
Ham, Bacon, Onion, Mushrooms, Broccoli, Spinach, Cheddar Cheese & Goat Cheese

One Chef Fee per 40-50 guests applies

BELGIAN WAFFLE STATION

Light & Fluffy Waffles Made to Order

Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread,
Whipped Cream, Toasted Walnuts, Butter

One Chef Fee per 40-50 guests applies

PANCAKE STATION

Choice of Classic, Blueberry or Chocolate Chip Pancakes

Toppings: Whipped Cream, Candied Walnuts, Strawberries

One Chef Fee per 40-50 guests applies

SMOKED SALMON DISPLAY

with Plain and Vegetable Cream Cheese,
Capers, Red Onion, Tomatoes, Pumpernickel Toasts

CARVING STATION / Choose One

Herb Crusted New York Sirloin, Shallot Demi Glaze

Thyme and Mustard Rubbed Pork Roast, Pan Gravy

Grilled Lemon and Rosemary Chicken, Herbed Jus

Oven Roasted Turkey Breast, Pan Gravy

Ham Pork "Steamship" with Dijon Mustard and Cranberry-Port Sauce

One Chef Fee per 40-50 guests applies

DELUXE BLOODY MARY BAR

Titos Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle,
Clam Juice, Celery Salt, Sweet Peppers, Bacon, Tabasco Sauce, Stuffed Olives, Lemons & Limes

BELLINI BRUNCH BAR

A Delicious Combination of Chilled Prosecco & Fruit Puree (Apricot, Pear & Strawberry)

Accompanied by Fresh Fruit Garnish

STANDARD BUTLER PASSED SELECTIONS

Broadway Package: Select Five
Curtains Up and Opening Night Packages: Select Three

Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze
Onion Applewood Smoked Bacon Turnover
Feta and Spinach Spanakopita
Edamame Wonton, Sweet Soy Chili Glaze
Roasted Apple Chutney, Brie Crostini
Short Rib Grilled Cheese, Cheddar, Caramelized Onions
Pork Potstickers, Ponzu Dip Sauce
Franks en Croute, Mustard Sauce
Crab Rangoon, Sweet Soy Glaze

APPETIZERS

Curtains Up: Select One Salad
Broadway: Select One Appetizer or One Salad
Opening Night: Select One Salad

Butternut Squash Bisque, Toasted Pumpkin Seeds
Four Cheese Ravioli, Classic Marinara, Basil, Pecorino Crumbs
Italian Wedding Soup, Grated Cheese, Wilted Escarole, Mini Meatballs
Rigatoni a la Vodka, Shaved Pecorino, Roasted Grape Tomatoes
Jumbo Beef Empanada, Pickled Cabbage Slaw, Chimichurri, Sour Cream

SALADS

HOUSE / Mixed Greens, Tomatoes, Cucumbers, Black Olives, Garlic Croutons, Balsamic Vinaigrette
CAESAR / Chopped Romaine, Garlic Croutons, Shaved Parmesan, Classic Creamy Caesar Dressing
GREEK / Romaine Wedge Thick Sliced Tomato, Kalamata Olives, Roasted Red Onion,
Feta Cheese, Lemon-Oregano Vinaigrette
ROSE PETAL / Baby Greens, Frizzled Leeks, Warm Goat Cheese Crostini, Rose Petals,
Champagne Vinaigrette
TOMATO MOZZARELLA AND ROMAINE WEDGE / Basil, Olive Oil, Aged Balsamic Syrup

VEGETARIAN ENTRÉES

FRIED CAULIFLOWER STEAK (VEGETARIAN)

Egg Battered, Caper Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

RICOTTA GNUDI (VEGETARIAN)

Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)

Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

RAVIOLI (VEGETARIAN)

Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI "NOODLES" (VEGAN & GLUTEN FREE)

Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes

GRILLED EGGPLANT ROLLATINI (VEGAN & GLUTEN FREE)

Filled with Summer Vegetable Caponata, Smoky Tomato Purée, White Bean Garlic Sauce

VEGAN ORANGE TERIYAKI "CHICKEN" & VEGETABLE STIR FRY (VEGAN & GLUTEN FREE)

Over Rice Noodles (Non-GMO Soy Protein)

STATIONS

TOP YOUR OWN RAVIOLI

Hot Herbed and Buttered Three Cheese Jumbo Ravioli

Select Two Sauces:

Slow Cooked Pork with Pan Jus

Tomato and Basil

Lobster-Sherry Cream

Roasted Garlic Crema

Toppings: Grated Pecorino, Ricotta, Butternut Squash, Sage Brown Butter, Basil Pesto, Leeks and Sweet Peas,
Roasted Mushrooms, Cipollini Onion and Thyme, Parsley, Grana Padano Crumbs, Toasted Walnuts,
Truffle Oil and Virgin Olive Oil

Caesar Salad, Chopped Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing
Italian Rolls, Butter

ASIAN NOODLE STATION

Noodles: Thai Rice & Lo Mein

Add-Ins: Slivered Egg, Scallions, Grilled Chicken, Roasted Pork, Toasted Peanuts, Grilled Shrimp, Shiitake
Mushrooms, Cilantro, Spinach, Soy Sauce, Wok Fried Bok Choy, Sesame Seeds, Dashi, Chicken Broth

ITALIAN-AMERICAN / Select Three

SCARPARELLO / Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage,
Banana Peppers, Garlic Jus

SUNDAY GRAVY / Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in the Sauce

BRACIOLE / Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce

ITALIAN WEDDING SOUP / Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino

BROCCOLI RABE / Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil

PARMIGIANO / Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce

ZUPPA DI CLAMS / White Wine, Garlic, Tomato Herb Broth

STEAK HOUSE CARVING / Chef Attended

Grilled New York Strip Steak, Creamy Horseradish Sauce, Steak Sauce, Lobster Mashed Potatoes,
Creamed Spinach, Roasted Exotic Herbed Mushrooms, Chopped Salad with White Balsamic Vinaigrette,
Breads and Rolls

THE AFTER GLOW

When there's no reason to end the celebration... continue your party for an additional hour
including open bar, service staff and your choice of one of our Late Night Nosh stations.

STATIONS

MAKE YOUR OWN BAJA TACOS AND WRAPS / Select Two Proteins

Grilled Fajita Marinated Chicken

Slow Cooked Carnitas

Cumin and Lime Marinated Pan Seared Atlantic Cod

Grilled Tempeh with Blistered Peppers

Toppings include: Cilantro, Southwest Slaw, Sliced Jalapeño, Shaved Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

COMFORT FOOD CLASSICS

Mushroom & Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac 'n Cheese, Boneless Fried Chicken Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy, Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

SPANISH PAN / Select Three

PAELLA / Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage and Scallions, Seafood Broth

CHIMICHURRI AND BEEF EMPANADA / Cilantro Sour Cream, Chilean Pebre

FRESH SQUID / White Wine, Lemon, Capers, Black Olives, Garlic and Chili Flake

CHORIZO AND MANCHEGO RISOTTO BITES / Romesco Sauce

GAZPACHO / Fresh Chilled Tomato Soup, Chipotle Crème Fraîche

GARLIC CHICKEN WINGS / Garlic, Sherry, Lemon and Oregano Glaze

SLIDERS / Chef Attended

Mini Angus Beef Burgers

Sweet Italian Sausage with Basil, Provolone Cheese & Pesto Aioli

Atlantic Battered Cod with Spicy Remoulade, Coleslaw

Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

MEXICAN TAQUERIA

Street Tacos and Fajitas, Mole Chicken and Griddled Steak

Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips

ENTRÉES

Broadway and Curtains Up Packages:
Select Two Entrees plus One Vegetarian Option

HONEY SOY GLAZED SALMON

Mango Chutney, Basmati Rice Pilaf, Stir Fried Carrots, Peppers

SLICED NEW YORK SIRLOIN

Rosemary and Garlic Seasoned, Mushroom Demi, Smashed Yukon Potatoes, Roasted Seasonal Vegetables

SOLE FLORENTINE

Spinach and Bread Stuffed, Lemon Velouté, Lemon Israeli Couscous Vegetable Pilaf

GRILLED BONE-IN PORK CHOP

Green Apple and Dried Cherry Stuffing, Pan Gravy, Buttered Green Beans

MUSHROOM RAVIOLI

Mascarpone Cheese Sauce, Oven-Roasted Tomatoes, Pecorino Crumbs

CHICKEN PICCATA

Egg Battered Chicken, Lemon Caper Sauce, Rice Pilaf, Buttered Green Beans

CHICKEN CUTLET

Fresh Mozzarella, Capellini Nest, Tomato Basil Sauce, Roasted Seasonal Vegetables

POTATO CRUSTED SALMON

Cauliflower Potato Purée, Glazed Carrots, Lemon Velouté

CHICKEN MARSALA

Sautéed Scaloppini, Cremini Mushrooms, Shallots, Sweet Marsala Wine Sauce, Asparagus, Creamy Polenta

BRAISED BONELESS SHORT RIB

Slow Cooked in its Juices, Cauliflower Potato Purée, Glazed Carrots

POTATO CHIP CRUSTED ATLANTIC COD

Rice Pilaf, Buttered Green Beans, Lemon Velouté

ENTRÉE DUETS

CHICKEN FRANÇAISE AND BAKED LEMON SHRIMP

Sautéed Spinach, Pommes Lyonnaise, Pinot Grigio Butter

SHORT RIB AND POTATO CRUSTED SALMON

Whipped Sweet Potatoes, Roasted Asparagus, Lemon Velouté

SLICED NEW YORK STRIP LOIN AND JUMBO LUMP CRAB CAKE

Roasted Garlic Smashed Potatoes, Baby Carrots, Mushroom Demi Glace

THE AFTER GLOW

When there's no reason to end the celebration... continue your party for an additional hour including open bar, service staff and your choice of one of our Late Night Nosh stations.



CONFECTION COLLECTIONS

Broadway and Opening Night Packages: Select One

CLASSIC

Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

ITALIAN DOLCE

Cannoli, Rainbow Cake, Pasticcotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babbas, Assorted Italian Cookies,

ALL AMERICAN

Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

WHIMSICAL FINALES

Chef Attendant Fees May Apply
Ultimate Package: Select One

CRÈME BRÛLÉE STATION

Assorted Custards Brûléed for Guests. Select three varieties from the following:
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI

Hazelnut and Raspberry
Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar

S'mores

Challah bread, Hershey's Chocolate bars, Mini Marshmallows, Graham Cracker Paste

Apple Pie

Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

DESSERT FLAMBÉ

Select One: Banana's Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

GELATO & ICE CREAM CANDY SHOP / Chef Attended

Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.

Select Two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato

Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP

Select Three Flavors

Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléed Bananas, Caramel Sauce

Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple

S'mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows

Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry

Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

SWEET STREET MACAROONS AND WHOOPIE PIES

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies.

Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO

Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato

Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

KABOBS!

Select Three of the Following

Strawberry Shortcake: Strawberries and Pound Cake Drizzled with White Chocolate

Donuts: Cinnamon Sugar and Powdered Sugar Donut Holes on a Skewer

Cream Puffs: Filled with Vanilla Pastry Cream and Dusted with Powdered Sugar

Peanut Butter Brownie: Chunks of Chocolate Brownie Layered with Petite Peanut Butter Cookies and Reese's Peanut Butter Cups

Smore's: Jumbo Marshmallows Dipped in Milk Chocolate and Covered with Graham Cracker Pieces

Banana Split: Bananas and Maraschino Cherries Dipped in Chocolate and Rolled in Chopped Nuts

French Macaroons: Colorful French Macaroons Served on a Skewer

Rice Krispies Treats: Chunks of Rice Krispie Treats Drizzled and Sprinkled with Assorted Toppings

Candy Kabobs: Assorted Soft Sweets Served on a Stick

Churros: Chunks Of Churros Rolled in Cinnamon Sugar

Pretzel Bites: Salt Sprinkled Pretzel Pieces

LATE NIGHT NOSH STATIONS

Chef Attendant Fees May Apply

GRILLED CHEESERIE

Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
Pan Onion Gravy Dipping Sauce
American Cheese with Smoked Bacon
Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

LATE NIGHT PIZZA STATION

Classic Thin Crust Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta,
Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage,
Grilled Chicken Breast, Tomato Sauce

HOT DIGGITY DOGZ

Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean
Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and
Steamed New England Buns. Accompanied by Shoestring Fries

THE LATE NIGHT BREAKFAST DINER

Hash Brown Scallion & Cheddar Casserole
Fried Egg, Manchego and Italian Sausage Patty Sandwich
Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole
French Toast Sticks with Warm Maple Syrup and Chocolate Dipping Sauce

SWEET 'N SUGAR DUSTED

Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing,
Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar

CAROLINE STREET

Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese

SWEET MEMORY STATION

Choice of Two Home Style Cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar
Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider

DESSERT PIZZA

Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar

AUTUMN HARVEST

Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider
Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares

BURGERS & FRIES

Angus Beef Slider, Classic Shoestring French Fries, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce