



MERRI-MAKERS

AT

ASHFORD ESTATE





Ashford Estate Story

Nestled within the preserved farmland of central New Jersey, just outside of storybook Allentown Village- the Ashford Estate is your country escape and home away from home.

As you approach the wrought-iron gate, flanked by friendly twin lions you will know you have arrived, turning down our tree-lined driveway you will immediately feel a sense of calm.

Imagine beginning the day with your best friends in our Bridal Salon; enjoying brunch and pampering yourselves in preparation for your big day! Or relaxing with your friends in the welcoming Oak Library, kicking back and getting ready to marry the love of your life!

Your guests will be welcomed with bubbly cucumber scented sparkling water prior to the ceremony in our lush garden off the Library Terrace. Our historic 1800s Dairy Barn sets the backdrop for you and your love to exchange your vows. Washed in white and filled with history, the Dairy Barn offers a blank canvas for you to fill with candles and flowers to create the ceremony of your dreams.

After, your guests will be invited back into the Main Estate for a gorgeous Cocktail Hour in the Conservatory and Outdoor Terrace which offer sweeping views of the pond, footbridge and floating gazebo through its large windows. We are the exclusive caterers at the Ashford Estate and are so excited to design a menu especially for your day.

Your reception will be held in our one-of-a-kind Ballroom, an architectural masterpiece, with a back wall entirely made of glass, and ceilings so high they seemingly go on forever. Your guests will experience a grand view of the abundant landscape. with a large round marble dance floor anchoring the room and stunning chandeliers hung high above and seating for up to 275 guests- the Ballroom exudes timeless elegance and sets the stage for a night filled with fun, dancing, delicious food and many memories for years to come!

Before slipping off to bed in one of our 12 beautifully appointed guest suites where we can accommodate 26 guests in the main estate; invite your guests back to the library for an after party! We would love to share in the planning of this day with you and be there for the first day of the rest of your lives together as partners.

Your Wedding Reception Includes

- ◆ Professional Maître D' To Coordinate and Supervise Your Reception
- ◆ White Linens with Choice of Napkin, China, Flatware & Glassware
- ◆ Custom Tiered Wedding Cake
- ◆ Five Hour Reception
- ◆ Couples Attendant to assist you for throughout the day



Served Prior to the Ceremony

Guests will be greeted with two of the following Seasonal Refreshments to include:

- ◆ Cucumber Scented Water
- ◆ Lemon Scented Iced Tea
- ◆ Hot Apple Cider (Seasonal)

Silver Cocktail Hour

One hour of Butler Style Hors d'oeuvres

Sweet & Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce

Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered in Roasted Garlic Broth
and Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Dill Pickle Chip

Leaf Lettuce and Roma Tomato

Served with hand-cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions blended together with
Brown Rice, Egg and finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus
Fresh Tomato and Basil Bruschetta
Country Blend Olive Tapenade
Crostini & Grilled Pita Rounds

Silver Menu

Preview

(Pre-Selected Choice of One)

Pear & Gorgonzola Salad

Red Wine poached Bartlett Pears and Crumbled Gorgonzola Cheese on a bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter & Sweet Field Greens with Local Blueberries & Strawberries Topped with Shaved White Chocolate and Served with a Vanilla Bean Vinaigrette

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Tournedos of Slow Roasted New York Strip Steak

Pinot Noir Demi-Glace

~

Horseradish and Chive Encrusted Salmon

Prepared with Dijon Glaze and

Served with A Roasted Garlic and Cucumber Yogurt Sauce

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper Hummus

Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion

Garnished with Rainbow Mix Micro Greens

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricot Vert

Roasted with Olive Oil, Sea Salt & Cracked Black Pepper

Indulge

Tiered Wedding Cake

To Be Selected from Our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
and A Selection of Fine Teas

Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies

Gold Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Sweet & Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce
Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered in Roasted Garlic Broth
and Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Leaf Lettuce,
Roma Tomato and Dill Pickle Chip

~

Crab Cake Sliders

Topped with Wilted Arugula Leaves, Pickle Chip,
Tartar Sauce and Fresh Lemon Wedges

~

Served with hand-cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions Blended Together with
Brown Rice, Egg and Finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire-Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus
Fresh Tomato and Basil Bruschetta
Country Blend Olive Tapenade
Crostini & Grilled Pita Rounds

New Zealand Lamb Chops

“Yearling Lamb Chops”

Crusted with Fresh Rosemary, Dijon Mustard and
Fresh Garlic Oven-Seared
Served with a Balsamic Demi-glace and Red Skin Potato Mash

Gold Menu

Preview

(Pre-Selected Choice of One)

Pear & Gorgonzola Salad

Red Wine Poached Bartlett Pears and Crumbled Gorgonzola Cheese on A Bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and Drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter & Sweet Field Greens with Local Blueberries & Strawberries Topped with Shaved White Chocolate and Served with a Vanilla Bean Vinaigrette

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Chateaubriand

Tournedos of Sliced Beef Tenderloin
Pinot Noir Demi-Glace

~

Horseradish and Chive Encrusted Salmon

Prepared with Dijon Glaze and
Served with A Roasted Garlic and Cucumber Yogurt Sauce

~

Pan Roasted Chicken Fresco

California Sauterne and Meyer Lemon Velouté

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper and Hummus
Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion
Garnished with Rainbow Mix Micro Greens

All Entrees Accompanied By

~

Dauphinoise Potato

&

Haricot Vert

Roasted with Olive Oil, Sea Salt & Cracked Black Pepper

Indulge

Tiered Wedding Cake

To Be Selected from Our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
and A Selection of Fine Teas

Strolling Desserts

Mini Brownies

Cookie Milk Shooters

Banana Bread Pudding Bites with Salted Caramel Sauce

Miniature Crème Brulee

Fresh Berry Mosaic

Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies

Platinum Cocktail Hour

One Hour Unlimited Butler Style Hors d'oeuvres

Sweet & Savory Fromage

Whole Wheels of French Brie de Meaux Prepared Two ways:

*

Roasted Garlic, Charred Tomatoes & Torn Cilantro with
Red, White and Blue Corn Tortilla Chips

*

Candied Granny Smith Apples, Brown Sugar Butter
Pecan Dust & Carr's Table Wafers

Pasta Station

Penne Portobello Bolognese

Hearty Meatless Mushroom Bolognese Sauce

Chiffonade of Basil & Herbed Ricotta Cheese

~

Miniature Penne Mediterranean

Grilled Vegetables and Tomato Confit Simmered in Roasted Garlic Broth
and Garnished with Crumbled Goat Cheese

Slider Station

Grilled Angus Beef Sliders

Topped with Frizzled Onions, Domestic Cheese, Leaf Lettuce,
Roma Tomato and Dill Pickle Chip

Crab Cake Sliders

Topped with Wilted Arugula Leaves,
Pickle Chip, Tartar Sauce and Fresh Lemon Wedges

Served with Hand-Cut Kettle Chips and Traditional Accompaniments

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Tempura Chicken with fresh Broccoli Crowns
Stir Fried with Hoisin BBQ Sauce and Rice Wine Vinegar

~

Vegetable Fried Rice

Oriental Cuts of Carrots, Celery and Scallions blended together with
Brown Rice, Egg and finished with Sesame Oil and Soy Sauce

Charcuterie Table

Selections of Prosciutto Di Parma, Peppercorn Cured Dry Sausage,
Sweet Coppa and Cured Salami accented with Provolone,
Grilled Marinated Vegetables & Fire Roasted Red and Yellow Peppers,
Fresh Bocconcini Mozzarella with Garden Basil Grape Tomatoes

~

Fire-Roasted Red Pepper Hummus

Fresh Tomato and Basil Bruschetta

Country Blend Olive Tapenade

Crostini & Grilled Pita Rounds

New Zealand Lamb Chops

“Yearling Lamb Chops”

Crusted with Fresh Rosemary, Dijon Mustard and fresh Garlic Oven-Seared
Served with a Balsamic Demi-glace and Red Skin Potato Mash

Raw Bar

Local Seafood Display of Poached Gulf Shrimp in Court Bouillon
Littleneck Clams

Variety Of Back Bay Oysters

Freshly Harvested and Shucked by the Barnegat Oyster Collective
Served with Fiery Bourbon Cocktail Sauce, Cucumber Wasabi Aioli,
Meyer Lemon Segments and Spicy Chili Pepper Sauce

Scallop Station

Filet of Applewood Smoked Bacon, Dry Sea Scallops
Complimented with Maple & Stone Ground Mustard Glaze
Served over Whipped Sweet Potato Souffle

Platinum Menu

Preview

(Pre-Selected Choice of One)

Pear & Gorgonzola Salad

Red Wine Poached Bartlett Pears and Crumbled Gorgonzola Cheese on A Bed of Bitter and Sweet Field Greens Sprinkled with Candied Pecans and Drizzled with Wild Berry Vinaigrette

Sun Kissed Salad

Bitter and Sweet Field Greens with Local Blueberries & Strawberries Topped with Shaved White Chocolate and Served with A Vanilla Bean Vinaigrette

Insalata Burrata

Presented Over Young Arugula with Focaccia Crostini
Topped with Heirloom Tomato Salad
Aged Balsamic Reduction & House Pesto Oil

~

Served with a Parmesan-Crusted Artisan Bread Stick

The Main Entrée

(Your Guest's Choice Night Of)

Filet Mignon

Montreal-Seasoned and Slow-Roasted Pinot Noir Demi-Glace

~

Pan Seared Halibut

Beurre Blanc & Capers

~

Pan Roasted Chicken Fresco

California Sauterne and Meyer Lemon Veloute

~

Roasted Cauliflower Steak (VGF)

Presented Over Fire Roasted Red Pepper Hummus
Topped with Blistered Sun Gold Tomatoes and Pickled Red Onion
Garnished with Rainbow Mix Micro Greens

All Entrees Accompanied By

~

Dauphinoise Potato and Haricot Vert

Indulge

Tiered Wedding Cake

To Be Selected from Our Cake Collection

Freshly Brewed Regular & Decaffeinated Colombian Coffee
and A Selection of Fine Teas

Strolling Desserts

Mini Brownies

Cookie Milk Shooters

Banana Bread Pudding Bites with Salted Caramel Sauce

Miniature Crème Brulee

Fresh Berry Mosaic

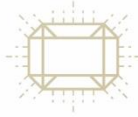
Coffee Express Station

Your Guests will enjoy a cup of freshly brewed Colombian Regular
or Decaffeinated Coffee using paper service for the ride home

~

Warm Home-Baked Chocolate Chip Cookies

Additional Options



For Your Consideration

We at Merri-Makers understand each event is unique. All our Chefs are graduates of the Culinary Institute of America or Johnson & Wales. If you would like something but do not see it listed below, please let us know and our talented Chefs can create whatever you can dream. To add a truly personal touch, you may want to create a “heritage” station that is unique to your families. Please discuss pricing with your Event Planner



Cocktail Hour

Raw Bar

Local Seafood Display of Poached Gulf Shrimp in Court Bouillon
Littleneck Clams
Variety Of Back Bay Oysters
Freshly Harvested and Shucked by the Barnegat Oyster Collective
Served with Fiery Bourbon Cocktail Sauce, Cucumber Wasabi Aioli,
Meyer Lemon Segments and Spicy Chili Pepper Sauce

Raw Bar Enhancements

Alaskan Crab Legs
Split Lobster Tail
Crab Claws

Live Guacamole Station

House made Guacamole with Brunoise of Cucumber and Jalapeño
Rainbow Mix Micro Greens and Tri Color Mini Tacos
Accompanied by Roasted Corn, Black Bean Salsa and Charred Tomato
Toppings to include
Chipotle Chicken ~ Creole Shrimp
Variety of Hot Sauces

Burrata Station

Chef Carved Burrata
Presented over young Arugula and Focaccia Crostini
Topped with Heirloom Tomato Salad
Basil, Oil and Aged Balsamic Reduction

Lobster Ravioli Station

Petite South African Tail Morsels
Married with a Cache of Imported Ripened Cheeses
Enveloped in A Hand-Prepared Pasta with Fresh Herbs

Oyster Shooter Station

Chilled Blue Point and Pacific Hen of the Sea Oyster Tenderloins
In Natural Brine served in a Cocktail Glass with a Mélange of
Fresh Herbs and Spirited “Bloody Mary” Mix

Gazpacho Shooter

Lightly Whipped Goat Cheese and Puree of Roasted Eggplant
Layered in a Shooter Glass with Fresh Herbs and Garnish

Sushi Station (3 pieces per person)

Hand-crafted Pacific Rim selection of:

California, Spicy Tuna, Salmon and Rainbow Sushi Rolls and
Yellowtail, Salmon, Shrimp and Tuna Nigiri
Served with Wasabi, Ginger Root and Ponzu Soy

Peking Duck Station

Slow-roasted Plum and Pomegranate Molasses-rubbed Peking Duckling
Prepared “Shanghai” style with Moo Shu Scallion Pancakes,
Daikon Radish Sprouts, Green Onions, Ginger Carrot Threads and Hoisin Ginger Sauce

Hot Tamale Bar

Pollo Carbon and Queso Fresco
Served with Street Corn Salsa and Choice of Salsa Verde, Salsa Fuego or Crema Dulce

Butchers Block

(Pre-selected Choice of Two)

Corned Beef Brisket
Honey Glazed Ham
Roast Turkey
Pork Loin

Accompanied by Miniature Rolls and Dark Breads Cocks of Stone Ground Mustard,
Horseradish Sauce Herbed Pan Gravy and Rick’s Famous Cranberry Relish

A Taste of France

Chicken & Mushroom Crepes with a Béchamel Sauce

*

Scallop & Shrimp Crepes with a Brandy Cream Sauce

Fruit Crepe Station

Fresh Seasonal Fruit Crepes with an Amaretto Sauce and a dusting of Confectioners’ Sugar

Potato Pancake Station

Made with shredded Idaho Russet Potatoes and Fresh Chives
Served with “Not So Ordinary” Accompaniments
Creole Sour Cream, Curried Applesauce & Caramelized Vidalia Onions

Slider Stations

Barbequed Pulled Pork Sliders

Smothered in Bourbon Molasses and Caramelized Onion Jam

*

Short Rib Slider

with Frizzled Onions, Pickle Chip, and Horseradish Cream served with Kettle Chips

*

Filet Mignon Slider

Pickle Chip, Classic Béarnaise Sauce Served with Kettle Chips

Taste of India

Palak Paneer

Paneer Cheese swims freely in boldly seasoned Leaf Spinach

Chan Masala

Curried dish consisting of stewed chickpeas in tomato , sweet onion, and garlic

Accompanied by Steamed Basmati Rice & Garlic Scented Naan Bread

Smashed Potato Bar

Garlic Mashed Potatoes & Maple Infused Sweet Potatoes

Served with Help Yourself Toppings & Mixings:

Cheese, Crisp Bacon, Frizzled Onions, Scallions, Miniature

Marshmallows, Candied Pecans, Brown Sugar & Honey

Naan Flatbread Bar

Whipped Goat Cheese, Shitake Mushroom, Baby Arugula and White Truffle Oil

*

Seasoned Ricotta Cheese with Beefsteak Tomato, Olive Bruschetta and Shaved Parmesan Reggiano

Nonna’s Meatballs and Gravy

A hand-crafted meatball with Beef, Pork, Fontina and Pecorino Romano cheeses

Served over pomodoro sauce with fresh ricotta cheese, house made pesto

and shaved Italian cheese

Passed Shrimptini

(1.5 Pieces per person)

Colossal Gulf Shrimp

With Fiery Bourbon Cocktail Sauce and Wasabi Crème Fraiche



It's a Lotta Lobster

New England Style Lobster & Shrimp Rolls
Cold Water Lobster Meat, Gulf Shrimp, Brunoise of Celery, Lemon Emulsion
Served on Buttered Split Top Roll
Served with Kettle Chips

The Big Eye

Chef Carved Ahi Tuna Loin
Fuji Apple and Seaweed Salad
Kabayaki Glaze, Wasabi Sesame Seed

Machete

Tomahawk Carving Station
Salted Crusted Rib Eye, Creamed Leaf Spinach and
Grated Horseradish Cream with a Frizzled Onion Straw

Cacio e Pepe

“Cheese and Pepper” served in its Original Wheel

Specialty Pastas

Butternut Squash Ravioli

Finished with Sage Browned Butter, Sea Salt, Cracked Pepper and Shaved Parmesan

Broccoli Rabe and Italian Sausage Orecchiette

Filled with Mascarpone Cheese and Simmered in Roasted Garlic and Parmesan Broth

Intermezzo

Lemon Sorbet
Wild Berry Sorbet Fresh Mint Sprig

First Course Salad Option

Caesar Wedge Salad

Baby Gem Lettuce, Lacquered with Creamy Homemade Dressing
Topped with Aged parmigiana Reggiano Cheese and
Garnished with Toasted Pumpernickel and Rye Croutons

Roasted Beet Salad

Juliana Farms Mix of Bitter and Sweet Field Greens
Topped with Crumbled Goats Milk Cheese, Roasted and Salted Pistachios
Finished with Apple Cider Vinaigrette

Local Watermelon and Feta Cheese Salad

Juliana Farms young Arugula and Mint Leaves
Topped with Sweet Watermelon Cubes, Feta Cheese Crumbles and Seedless Cucumber
Finished with a White Balsamic Vinaigrette

Fall Pairing

Butternut Squash Soup and Prosciutto
Wrapped gorgonzola stuffed Pear on a bed of bitter and sweet Field Greens
Drizzled with a White Balsamic Vinegar Gastrique

Summer Pairing

Chilled Cucumber Soup

&

Summer Salad

Mesclun Field Green with Local Blueberries & Strawberries
Topped with Shaved White Chocolate
Drizzled with A Vanilla Bean Vinaigrette

Pasta Course

Lobster Ravioli

~

Wild Mushroom Ravioli

~

Butternut Squash Ravioli

With Sage Browned Butter

~

Broccoli Rabe and Italian Sausage Orecchiette



Main Course

Rack of Lamb

Encrusted with Dijon Mustard, Garlic & Herb Crumbs with a Balsamic Demi Glace

Braised Short Rib of Beef

Slow cooked and fork tender
Blanketed with a Pinot Noir Demi-glace
Garnished with Horseradish Cream & Crispy Onion Straws

Roast Prime Rib of Beef

Montreal Seasoned and Served with Roasted Root Vegetable Au Jus
Topped with flash-roasted Balsamic Grilled Shallots and Classic Béarnaise Sauce

Cowgirl Steak

16 oz Prime Bone in Salt Crusted Ribeye Steak
Served with Creamed Leaf Spinach and Crispy Shallots

Beef and Reef

Charbroiled Filet Mignon Topped with a Compound Butter Poached Lobster Tail
Served with Classic Bearnaise Sauce

Dessert

Viennese Table

Assorted Miniature Pastries & Cakes to include

Tiramisu

Cannolis, Eclairs, Cream Puffs

Italian Cheesecake

Strawberry Shortcake,

Lemon

Chocolate Fudge

Raspberry

Fruit Tarta, Mini Sfogliatella

French Napoleons

&

A Variety of Delicious Bakery Cookies

Bananas Foster

Flaming Bananas Foster Served over Gourmet Vanilla Ice Cream

Gelato Station

Stracciatella, Pistachio & Espresso Mascarpone
Served in Mini Cones

Crème Brulee Station

With assorted toppings to include;
Toasted Coconut, Raspberries and Crumbled Brownies

Cannoli Station

Plain and Chocolate Covered Cannoli Shells Filled to Order for Your Guests
and Dipped into an Array of Toppings

Cookie Dough Bar

Traditional Chocolate Chunk, Peanut Butter with Reese's Pieces and
Triple Chocolate Brownie Cookie Dough
Served in Petit Vanilla Cones

Cinnamon Sugar Churro Bar

Served with Warm Chocolate Ganache and Mike's Hot Honey and
Sweet Cream Cheese

Ice Cream Sundae Bar

Vanilla or Chocolate Ice Cream
Topped with your choice of Chocolate Syrup, Rainbow Sprinkles, Wet Nuts,
Crumbled Oreo Cookies, Toasted Almonds and fresh Whipped Cream

Donut Wall

Freshly made Donuts
With a Variety of Flavors and Toppings

Strolling Homemade Ice Cream Sandwiches

Grandma's Recipe served with
Vanilla Bean Ice Cream between Warm Home-Baked Chocolate Chip Cookies

Espresso & Cappuccino Service

Espresso in demi tasse cup
Frothy Cappuccino with Cinnamon Garnish
Rock Candy Stirrers
Lemon Twist



After Party Menu

~INCLUDES ALL OF THE FOLLOWING~

Boneless Buffalo Wings

Tender White Meat tossed in traditional Buffalo Sauce with Ribs of Celery and Bleu Cheese

Pork Roll, Egg & Cheese

Served on a Miniature Kaiser Roll

Tater Tots

Cajun scented and Served with a Variety of Dipping Sauces

BBQ Chicken Sliders

Slow Cooked in Citrus Chipotle BBQ Sauce
Served with Frizzled Onions & Horseradish Cream