



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)

Butler Style Hors d'oeuvres

One Hour Unlimited Butler Style Hors d'oeuvres

Petit Avocado Toast

Brunoise Of Watermelon Radish

~

Creole Gulf Shrimp & Grits

Cilantro Crème Fraiche

~

Steakhouse Bite

Sliced Filet Mignon Presented on Garlic Toast
Topped with Horseradish and Chive Remoulade

~

Lemongrass Chicken and Cilantro Dumpling

with Hoisin & Sweet Chili Sauce

~

Salmon Croquette

Dill Caper Aioli

~

Miniature Cuban Sandwich

Roast Pork, Honey Ham, Swiss Cheese and Pickle Chip Pressed Between Flatbread

~

Seared Ahi Tuna

Kabayaki Glaze, Wasabi Sesame Seeds

~

Lobster Bisque Soup Shooters

~

Arancini

Italian Style Rice with Romano cheese topped with lemon parmesan aioli

~

Pesto Whipped Cream Cheese

On Paris Toast with Oven Roasted Grape Tomato

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

&

Haricort 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

&

Haricort 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

Sake Seared Day Boat Diver Scallops

Complimented by Avocado and Cucumber Relish

Garnished with Micro-Greens and Drizzled with Ancho Chili Oil

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



The Ashford Estate

We look forward to creating this delicious experience with you.

Silver Menu	\$185.00 per person
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Gold Menu	\$210.00 per person
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Platinum Menu	\$240.00 per person
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Please add New Jersey sales tax, \$ 2,500.00 Management Fee

And 10% Gratuity for Merri-Makers Staff

Event Menu Minimum

Fridays \$ 20,000.00

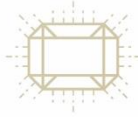
Saturdays \$ 25,000.00

Sundays \$ 18,000.00

*Pricing and menu package items
subject to change without notice until the parties enter into a contract for services.*

Version 1.2024

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

Soup Station

(Pre-selected Choice of Two)

Cream of Wild Mushroom
Cream of Broccoli
Hearty Garden Vegetable
Lobster Bisque
Butternut Squash Bisque

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,
Mayonnaise, 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

A Taste from the Pacific Rim

General Tso's Chicken

White Meat Chicken with Fresh Broccoli Crowns, Stir Fried with Hoisin 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

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

Beef Sliders

with Domestic Cheese, Pickle Chip, and Fried Onions and Served with Kettle Chips

*

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

*

Crab cake Sliders

Pickle Chip, Tartar Sauce with Fresh Lemon Served with Kettle Chips

Pulled Pork

With a sweet Southern BBQ Sauce
Toppings to include Horseradish Slaw, Crumbled Cornbread
& Georgia Peach Chutney

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



Intermezzo

Lemon Sorbet

Wild Berry Sorbet with Fresh Mint Sprig

First Course Salad Option

Insalata Burrata

Presented Over Young Arugula with Focaccia Crostini

Topped with Heirloom Tomato Salad

Aged Balsamic Reduction & House Pesto Oil

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



Main Course

Rack of Lamb

Encrusted with Dijon Mustard, Garlic & Herb Crumbs with a Rosemary Glaze

Braised Short Rib of Beef

Slow cooked and fork tender
Blanketed with a Pinot Noir Demi-glace

Grilled Seared Tenderloin Filet of Beef

Nestled on a herb roasted Portobello Mushroom Medallion
Topped with flash-roasted Balsamic Grilled Shallots and Classic Béarnaise Sauce

Charbroiled Filet Mignon

Topped with Grape Tomatoes, Bocconcini Mozzarella
and Kirby Cucumber Salad garnished with chiffonade of Fresh Basil

Lobster and Chive-Encrusted Salmon

Blanketed by a Cilantro Beurre Blanc and accompanied by Asparagus Spears

Pecan and Maple-Encrusted Salmon

Accompanied by pencil thin Asparagus Spears and Yukon Silver Potato Soufflé



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

Chocolate Fondue

Your guests will be able to dip bite-sized morsels including Strawberries, Pineapple, Pretzel Rods, Marshmallows and Graham Crackers into the Smooth Flowing Stream of Milk Chocolate

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

Passed Cookies and Milk

Feel like a kid again...dunk to your hearts content with our individual glasses of Milk and Home-baked Cookies

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

Old Fashioned Ice Cream Cart

Hand Made Ice Cream Pops with a variety of Toppings

Donut Wall

Freshly made Donuts
With a Variety of Flavors and Toppings

Espresso & Cappuccino Service

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



Gotta Have Caffeine

Cupa Cabana

Espresso Bar
Including freshly ground Espresso Beans

Espresso

Cappuccino

Café Latte

Café Mocha

Chai Latte

& Hot Chocolate.

Variety of Dairy including Dairy Alternative

Variety of Flavoring Syrups

Condiments, Disposable Cups and professionally
trained Baristas to serve your guests or order.



Iced versions are also available.

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