



2019 Menu

LUX

CATERING

BEGINNINGS

Party Trays

SERVES 8-10 PPL

Bruschetta 72

Toasted crostini's, balsamic tomatoes, parmesan, pesto

Spiced Candied Bacon 92

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

Fig and Goat Cheese Quesadilla 79

w/ cilantro chimichurri

Domestic Cheese and Fruit 60

Selected domestic cheeses, seasonal fresh fruit, crackers

Grana Parmesan, Frosted Grapes w/ Spiced Pecans 71

Italian Antipasti 95

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

Vegetable Crudités (grilled or fresco) 42

A colorful selection of seasonal vegetables w/ garden yogurt ranch

Sweet Corn Tamale Cakes 78/92/115

Roasted corn cakes, avocado, cilantro, salsa verde, chipotle cream sauce

Roasted corn cakes, shredded chicken, mushrooms, tomatillo salsa, cotija cheese

Roasted corn cakes, angry shrimp, avocado crema, cilantro

Snow Crab (Seasonal)

Served with lemon wedges, spicy cocktail sauce

Charcuterie Board 108

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

Chopped Salad Shells 86

Jumbo shells filled with Amici chopped salad, mustard vinaigrette

Bison Slider -deconstructed 138

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

Chicken Lettuce Wraps-deconstructed 115

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

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

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

Grilled Steak Sandwich -deconstructed 138

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

Seasonal Fruit Platter 45

Mixed ripe melons, fresh berries, candied spiced pecans

Mediterranean Trio 60

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

Shrimp Cocktail 111

Traditional – lemon wedges, horseradish cocktail sauce

“Baja Style” -avocado, cucumber tomato gazpacho

Tartines (Open Faced) Sandwiches 105

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

Antipasti Skewers 96

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

Sliders -deconstructed 122

Chicken Parmesan- 3 oz breast, marinara, provolone

Meatball- 3 oz beef meatball, marinara, provolone

Carnitas- 3 oz shredded pork, dried cherry kale slaw, jalapeno BBQ sauce

Pretzel crusted Chicken-3oz breast, arugula, tomato, dijonnaise

Passed Bites

(MINIMUM 2 DOZEN PER ITEM)

amici Bites - Cold

Buckwheat Blinis w/ Green Apple & Smoked Trout 168

Smoked Salmon Bruschetta 120

Blue Cheese Apricot Bites 78

Bacon Fig Jam & Grilled Halloumi Crostini 92

Red Potato with Pesto and Shaved Parmesan 85

Green Apple and Brie Brulee Fans 118

Blackened Shrimp Avocado Cucumber Bites 112

Ahi Tuna Wonton Stars w/ Wasabi 140

Chocolate Tipped Bacon w/ Pistachios 85

Spanish Cheddar Coins with Saguaro Pepper Jelly 60

Green Apple Wheels w/ Roast Beef & Stilton 129

Roasted Beets with Tarragon 85

amici Bites - Hot

Fried Mozzarella with Pesto or Marinara 85

Eggplant Planks w/ Spinach & Roasted Corn 92

Stuffed Mushrooms (Spinach & Cheese or Sausage Red Pepper) 77

Toasted Ravioli w/ Marinara 85

Grilled Rosemary Lamb Chops w/ Tzatziki 140

Coconut Shrimp w/ Jalapeno Lime Yogurt Sauce 120

Pecan Chicken Tenders w/ Whiskey Roasted Peach Sauce 107

Sweet Potato Wedges w/ Pepita Cream 79

Baked Shrimp- Large Shrimp, Sun Dried Tomatoes, Spinach, Garlic Breadcrumbs 122

Grilled Chicken Satay with Spicy Peanut Sauce or Tzatziki 107

Smashed Red Potatoes w/ Tillamook Cheddar & Jalapeno Bacon 78

Mini Meatballs Trio (Italian, Asian, Buffalo, BBQ, or Albondigas) 65

Action Stations

REQUIRES ATTENDANT(S) / MINIMUM 25 PPL

"MTO" Sandwich Station: 4.95-6.50/pp

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

Street Tacos Station 5.50-8.00/ pp

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

Mashed Potato /Macaroni Cheese Station 5.95/ pp

Idaho and Sweet Potatoes or Pasta smashed with:
Blue cheese and blistered tomatoes, cheddar cheese, bacon, sour cream, roasted mushrooms w/
asparagus, chives, caramelized onions & garlic, maple butter, pepita cream & candied pecans

Individual Fondue Station-mini cups w/ dippers 7.25/ pp

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

Mixed Wings Station- 8.50pp/ 3pp

(min 24 pc per flavor)

Chicken wings every which way:

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

Pasta Station – 11.0/ pp

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

Caramel Apple Station- 5.5/ pp

Warm Salted Caramel Cups w/ skewered apples dippers:
Coconut, chopped almonds, dark chocolate chips, broken pretzels,
Additional toppings available; Snickers, M&M's, white chocolate shavings, dried cranberries, granola, toffee bits

Everything Chocolate Station 12.5/ pp

a selection of:

Chocolate mousse, candy bars, truffles, bacon, pretzels, cannoli chip dip,
Chocolate dipped strawberries, double chocolate brownie & chocolate chili popcorn

Coffee/ Fruit Spritzer Station 4.5/ pp

Barista crafted beverages w/ toppings, syrups, sprinkles

Agua Fresca Water Bar 3.75/ pp

House Made Fruit Waters:

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

Meeting Snacks

MINIMUM 20 PPL/ priced pp

Trail Mix Bar 6

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

Fig and Goat Cheese Quesadilla 3.5

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

Crab Rangoon w/ Wonton Chips 4.95

Cheese, Crackers and Seasonal Fruit Platter 6.25

Hummus Trio w/ Veggies & Pita Chips 5.5 Red Pepper, Cilantro & White Bean

Ballpark Trio 5 Popcorn, Pretzels/ Roasted Peanuts

Amici Frozen Pops 6-9 alcohol & non-alcohol

Cold Brew, Watermelon Limeade, Berry Lemonade

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

Kettle Chips w/ Red Wine Caramelized Onion Dip 4.25 Shaved Parmesan or Smokey BBQ

Wild Rice Cakes w/ Almond Butter & Strawberries 4.5

Lime Chile Tortilla Chips and Fresh Salsa & Guacamole 4.5

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

Apple Slices 4.5 warm caramel sauce, coconut, chocolate chips, almond toppings

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

Whipped Lemon Ricotta 4.5 w/ raspberries and Teddy Graham dippers

Popcorn Individual Bags 4.5 -Prickly Pear or Chocolate Chili

MORNING EYE OPENERS

Complete Breakfasts

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

Continental 10.25/pp

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

Morning Jack 10.45/pp

Buttermilk pancakes, scrambled eggs, bacon

Corporate 9.65/pp

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

Sunrise 10.0/pp

Crustless mini frittatas, edamame sweet potato hash

Deluxe 10.75/pp

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

Ranch House 12.65/pp

Grilled steak and eggs, skillet potatoes

amici Breakfast Boards

SERVES 10-12 PPL

Ricotta and Tomato Baked Egg Casserole 11.5/pp

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

Cotija Tortilla and Green Chile Baked Egg Casserole 11.50/pp

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

Breakfast A la Carte

SERVES 8-10 PEOPLE

Homemade "Bertha's Bakery" Pop Tarts 45

Tender hand pies filled with fresh berries

Breakfast Wrap Platter 50

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

Lemon Ricotta Pancakes w/ raspberries 93

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

Open Faced Breakfast Bruschetta 71.50

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

Croissant Sandwich Platter 53

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

Open Faced French Toast Sandwich: 60-90

Grilled ham and gruyere, Dijon mustard

Crème fraiche, seasonal berries, dusting sugar

Dark chocolate, sea salt, dusting sugar

Healthy Break Creamy Farro w/ Honey Roasted Grapes 60

Vanilla-infused farro, honey roasted grapes

House-made Blueberry Muffins 45 with banana or strawberry butter

Lox and Bagel Platter 121

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

Bagel and Cream Cheese Platter 42

Veggie and plain cream cheese, butter, jelly

Breakfast Sides

PRICED PER PERSON/ 10 PERSON MINIMUM PER ORDER

Skillet Potatoes 29

Russet potatoes, sautéed onions and garlic

Sweet Potato Hash 33

Roasted sweet potatoes, poblano chiles, onion

Edamame Hash 40

Russet & grilled sweet potatoes, edamame, red pepper

Amici Avocado Toasts 44

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

Protein Sides 2.65ea

Applewood Smoked Bacon, Turkey Bacon,

Turkey Sausage, Pork Breakfast Sausage,

Fresh Fruit Bowl 42

Fresh cut seasonal fruit

Wild Rice Cakes w/ Almond Butter & Strawberries 38

Greek Yogurt Cups (plain or fruit) 42

Chilled Overnight Oats w/ coconut, almonds, pineapple 44

Chilled Chia Seed Porridge w/ blueberries, bananas 44

Yogurt Berry Parfaits w/ granola 44

Cold Brew Iced Coffee gallon 26

Decaf/Coffee in a Box 26

Hot Tea Box 26

Juice ½ Gallons 19

Orange, Cranberry or Apple

COLD FARE

Side Salads

SERVES 8-10 PEOPLE

Italian Garden 30

Tomato, pepperoncini, olives, Italian dressing

Bistro 32

Green Apples, candied pecans, blue cheese, citrus vinaigrette

House 30

Radishes, cucumber, creamy dill dressing

Caesar 30

Parmesan, croutons, Caesar dressing

Napa Valley 32

Red grapes, almonds, feta cheese, dried cherry vinaigrette

Ranchero 32

Fresh corn, goat cheese, pepitas, cilantro vinaigrette

Saguaro Salad 33

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

Southwest Quinoa Salad 33

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

Wedge 35

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

Entrée Salads

SERVES 8-10

amici Chop 105

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

Grilled Steak Cobb Salad 143

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

Country Italian Chop 105

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

Chicken Satay Salad 105

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

Farmer Salmon Salad 154

Herb-crusted salmon, asparagus, tomato, egg, chives, red potato

Dill yogurt ranch

Chilled Fresco Table 15.95pp

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

Sandwich Platters

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

Smashed Roasted Chickpea & Arugula 9.25/pp

Chile Roasted chickpeas, tomato, arugula, lime tzatziki

Traditional Italian 9.50/pp

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

Roasted Turkey BLT 9.50/pp

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

Ham & Cheddar 9.50/pp

Shaved ham, cheddar, apple, honey mustard sauce

Chicken Caprese 9.50/pp

Chicken breast, tomato, fresh mozzarella, pesto mayo

Grilled Vegetable 9.25/pp

Seasonal vegetables, fresh mozzarella, balsamic vinaigrette

Roast Beef 10.25/pp

Sliced beef, cheddar cheese, horseradish cream sauce

Sandwich Side Choices

INCLUDES CHOICE OF 1 SIDE PER 10 SANDWICHES

Potato

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

Pasta/Rice

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

Vegt/Grains

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

Box Lunches

MINIMUM ORDER 10/ SELECT 5 OR MORE PER TYPE

Sandwich or Wrap includes chips & cookie **13.00/pp**

Bountiful Bowls

MINIMUM ORDER OF 10 PER BOWL TYPE
Chicken \$15.50 / Steak \$19.75 / Spiced Tofu \$13.95

Shawarma Quinoa Bowl

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

Cashew Crunch Farro Satay Bowl

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

Chickpea Power Bowl

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

Sonoran Bowl

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

MAINS

Pans of Pasta

SERVES 8-10 PEOPLE, WITH GARLIC BREAD

Spaghetti, Fettuccini, Penne, Shells / Cheese Ravioli additional charge

Marinara
Alfredo
Walnut Pesto
Spicy Tomato Cream

Meat Sauce
Low Fat Marinara
GOTB (garlic, oil, tomato, basil)
Pomodoro (vegan fresh tomato)

Mediterranean Inspired

SERVES 8-10 PEOPLE

CHOICE OF VEGETABLES OR PASTA & GARLIC BREAD

Baked Spaghetti Pie (served by the pan) 108

Spaghetti, Alfredo, Italian cheeses, sauce

Eggplant Parmesan (served by the pan) 98

Breaded planks, marinara, mozzarella cheese

Homemade Cheese Lasagna (served by the pan) 108

Fresh pasta layered with herbed ricotta cheese, sauce

Stuffed Chicken 132

Ham, spinach, cheese stuffed breast, pesto cream sauce

Shells with Broccoli 107

Sundried tomatoes, spicy Italian sausage, garlic, olive oil

Grilled Chicken Romano 115

Chicken, arugula, balsamic tomatoes, shaved parmesan

Shrimp Diavola 154

Gulf shrimp, fettuccini, spicy red pepper marinara

Penne with Roasted Chicken 107

Chicken, fresh mozzarella, spicy tomato cream sauce

Roast Pork Loin Marsala 115

Pork medallions, Marsala mushroom reduction

Mediterranean Kebob 154

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

Pesto-Crusted Salmon 187

Atlantic Salmon, basil pesto, garlic breadcrumbs

Chicken Parmesan 115

Parmesan crusted breast, mozzarella cheese, marinara

Amici Linguini Carbonara 107

Chicken, shaved asparagus, bacon, garlic cream sauce

Latin Inspired

SERVES 8-10 PEOPLE

CHOICE OF RICE OR BEANS, CHIPS AND SALSA

Street Tacos 132

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

Chorizo Chile Burger 132

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

Chipotle Grilled Pork Chops 115

Smoky pork, chile roasted apples

House made Enchiladas 102

Green chili, shredded chicken, cotija cheese

Deep red cheese

Roasted poblano and mushroom

Tortilla Crusted Chicken 115

Avocado, fresh corn, black bean coulis

Shrimp Fajitas 154

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

Grilled Halibut with Blueberry Pico de Gallo 198

Blueberries, jalapeno, pineapple, cilantro

Carnitas Sliders 121

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

Lemon Zucchini Noodles with Grilled Shrimp and Cilantro Chimichurri 154

Zucchini, garlic, olive oil, shrimp, cilantro

Adobo Turkey 143

Spice rubbed turkey medallions, pineapple salsa, black beans

Ranch Fajitas 132

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

Shrimp Diablo Skewers 154

Spicy shrimp, onions, zucchini, cilantro rice, tortillas

Pan seared Pacific Cod with Chorizo Vinaigrette 176

Vegetable couscous, guacamole

Scrambled Green Bean Burritos (seasonal) 110

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

Chile Colorado/Verde 121

Slow roasted chile rubbed pork, black beans, tortillas

Modern American

SERVES 8-10 PEOPLE

CHOICE OF VEGETABLE OR STARCH, BREAD OPTION

Grilled Lime Salmon 187

Citrus-marinated salmon chive garlic yogurt sauce

Pretzel Crusted Chicken 115

Pommery Dijon mustard sauce

Soy Braised Flank Steak 176

Grilled green onions

Turkey Meatloaf 143

BBQ mustard glaze

Pork Tenderloin 115

Roasted butternut squash coulis, red pepper

Grilled Chicken with Grape Feta Salsa 115

Chicken breast, herbed grape salsa, feta cheese

Roast Pork Loin Mustard Seed Crust 115

Pan seared pork loin, balsamic onion jus

Cowboy Flat Iron Steak 176

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

Roasted Turkey Medallions 165

Apple sage stuffing, pan gravy, cranberry sauce

Kona Crab Cakes 198

Panko-breaded cakes, pineapple jalapeno salsa, brown rice

Grilled Lamb Chops 193

Crispy couscous, grilled zucchini ribbons

Lemon Shrimp with Orzo 154

Sautéed shrimp skewers, frenched green beans, feta orzo

Angus Meatloaf 132

Whiskey mustard glaze, mashed potatoes

Cowboy Table-16.95/pp

Cole Slaw or Potato Salad,

Pulled BBQ Pork & Grilled Chicken,

Ranch Beans, Onion Rolls

Conscience Fare

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

Sunrise 10.5/pp GF, VGT

Crustless mini frittatas, edamame sweet potato hash

Breakfast Buddha Bowl 8/pp GF, V

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

Amici Avocado Toasts 5/pp GF, V

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

Spaghetti Squash Lasagna 12/pp GF, VGT

Layered creamed spinach, mozzarella, marinara, herbed ricotta

Southwest "Relleno" 12/pp GF, V

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

Open-Faced Vegetarian Burgers 13/pp VGT

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

Cauliflower Tacos 12/pp GF, VGT

Creamed jalapeno spinach, radish sprouts, pico de gallo

Roasted Poblano Mushroom Enchiladas 12/pp GF, VGT

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

Deconstructed Peruano Tostadas 11/pp GF, VGT

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

FINISHERS

Dessert Platters

SERVES 8-10 PEOPLE

Mixed Bars Platter 42

Coconut Brownies, Apple Oatmeal Blonde, Peanut Butter & Jelly

Biscotti and Fruit Platter 45

Seasonal fresh fruit with homemade double chocolate chip biscotti's

Carrot Cake Cookies 42

Cream cheese frosting

Dolce Platter 42

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

Fresh Berry Lemon Cake 45

Tart lemon pound cake, fresh berries and homemade whipped cream

Warm Apple Crostata 50 (seasonal)

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

Double Chocolate Flourless Cake 63

GF Chocolate cake with chocolate fudge, toasted marshmallow whip

Tiramisu Shots 48

Traditional Italian dessert

Warm Caramel Banana Chocolate Bread Pudding 50

Fresh caramel sauce, whipped vanilla cream

Cannoli Dip w/ Smashed Waffle Cone Dippers 45

Lemon, pistachio & dried cherry or cinnamon chocolate chip

Blackberry Cheesecake 45

Topped with fresh blackberry coulis & teddy graham soldiers

Dessert Stations

REQUIRES ATTENDANT(S) / MINIMUM 25 PPL

Fresh Doughnut Station-6.5/pp

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

Smores Active Station-7.65/pp

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

Ice Cream Sandwich Station-7.15/pp seasonal

You choose the cookie smashers, and toppings

Caramel Apple Station- 5.5/pp

Warm Salted Caramel Cups w/ skewered apples dippers:

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

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

Pie Shot Station- 5.25/pp

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

Snap! Crackle! Pop! 6.5/pp

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

Amici Frozen Pops- alcohol & non-alcohol 7.25ea

Cold Brew, Watermelon Limeade, Berry Lemonade

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