



POTIONS IN MOTION



MENU

Aside of our creative chefs and gourmet catering is our loyal team of bartenders, flair/flaming bartenders, mixologists, brand ambassadors and spokes models which are T.I.P.S.* trained and safety certified to meet your requirements. Potions in Motion is fully licensed and insured in the State of Florida with two million dollars in general and liquor liability to address any and all concerns you may have. So for Catering, Beverage Service or Event Management Potions in Motion is the right partner for you!

SexzChefs Seasonal Hors D'oeuvres



Vegetarian

- Roasted Tomato Gazpacho Shooter
- Fire Roasted Watermelon & Tomato Gazpacho Topped with Herb seared Carrots, Sweet Beets & Evoo Marinated Peppery Arugula
- Tofu, Grape Tomatoes & Green Basil Squares Lightly Brushed With Sundried Tomato Zesty Lemon Pesto
- Beautiful Smashed Chickpeas, Candied Garlic, Garden Cilantro Topped With A Fresh Salty Caper, Heirloom Diced Tomato & Kalamata Greek Olive Sprinkled With Ground Cumin On Toasted Sliced baguette
- Savory Garden Vegetable Soup Cup
- Homemade French Onion Soup Shooters with a Cheesy Baguette
- (Swiss and Mozzarella)
- Roasted Vegetable Crostini -Herb Garlic Goat Cheese Mousse Topped With Micro Basil
- Mini Grilled Cheese and Tomato Bisque Shooter
- Fresh Garden Greens Sautéed with Garlic and Herbs on Crispy Garlic Bread
- Fully Loaded Vegetable Cake Gently Topped with a Sundried Tomato, Pistachio pesto with Lemon Zest and Dill
- Vegetable Layered Flatbread Topped with Balsamic Glaze and Micro Basil
- Pistachio Smashed Chickpea Hummus, Kalamata Olive and Oregano Brushed Crispy Flatbread
- 100% Sheep's Milk Feta Squares served Atop a Farm to Spoon Fresh Tomato Caper and Micro Peppermint Leaf Relish
- California Fig and Sweet Poached Green Pear Crispy Flatbread
- Crisp Square Polenta Bites with Balsamic Glazed Caramelized Onions
- Fully Loaded Garden Vegetable Silky Delicious Risotto
- Caprese Fresh Mozzarella & colorful Tomatoes With Evoo Micro Arugula & Citrus Lemon & Ricotta Cheese Mousse Topped With Smashed Pistachios
- Tomato, Mozzarella Bamboo Stick Lightly Drizzled With Citrus Smashed Green Basil Pesto Puree & Micro Arugula
- Silky Delicious Mushroom Risotto
- Caramelized California Fig And Silky Goat Cheese Risotto
- Crème Brule French toast Stuffed with Brie Cheese and Topped with an Orange Marmalade
- Burekas- Homemade Puff Pastry Stuffed with Mozzarella Cheese, Garlic and Parsley with a Smoked Jalapeno Raspberry Sauce Topped with Sesame Seeds
- Salted Pretzel served with a Craft Beer Infused Exotic Cheese Sauce
- Petite Oven Baked French Brie Cheese Stuffed with Truffled Coated Buttered Almonds, Figs, Sweet Honey and Warm Berries
- Sesame Oil Pan Seared Ginger, Spinach, Basil infused Pot Stickers Gently Stuffed with Fresh Vegetables, Chili Pepper Spiced Mango Puree and Scallion Fried Cabbage Slaw
- California Smashed Fig Puree, Brown Sugar Dusted Sliced Green Pears, Goat Cheese Mousse and Raw Peppery Arugula Grilled Flat Bread Squares
- Jumbo cut vegetable bamboo sticks-green zucchini-sweet peppers-purple eggplant-crimini mushrooms-honey lime cajun butter massaged-fresh mint yogurt glaze

SexzChefs Seasonal Hors D'oeuvres



Chicken

- Honey Garlic Chicken Bite with a Mini Waffle
- Mini Old Fashion Chicken Pot Pie Bites- Garden Vegetables –Splash of New Orleans Hot Sauce
- Pesto Chicken Flatbread
- Triple D Buffalo Chicken Topped with Shaved Cucumbers and Blue Cheese
- Tender Mediterranean Seasoned Grilled Chicken Skewer Gently Drizzled with a Honey Lime Minty Greek Yogurt Drizzle
- Tender Wood Grilled Mediterranean Chicken Skewers Topped with a Fresh Tomato Caper Relish and Lemon Zest
- Slow Braised Chicken Taco Smothered with Curry Dusted Corn Relish and Caliente Spiced Queso
- Chinese Chilled Colorful Tossed Noodles with Chicken, Crisp Carrots, Shaved Cucumbers, Raw bean Sprouts, Aromatic Chopped Cilantro and Gently Glazed with A Fresh Orange, Soy and Rice Vinegar Sauce
- Chicken Cordon Blue Rolls With Cheese Sauce
- Chicken Spring Rolls with chipotle Raspberry Dipping Sauce

Seafood

- Cajun Spiced Tender Shrimp Gently Smothered Over Caramelized Sweet Smashed Plantain Polenta
- A & W rootbeer syrup & buttermilk crispy dipped fried chicken- cornmeal crusted shrimp and thick cut waffle stack-chipotle chocolate mole sauce- pickled sliced jalapeno-Fried pickle
- Veggie and Shrimp Shumai Topped with Candied Garlic and Fried Green Scallions
- Feta Cheese Squares Topped with a Marinated Minty Lemon Citrus Shrimp
- Basil Pesto Crusted Shrimp Cuddled with Italian

- Prosciutto On top of a Sundried Tomato Pistachio Pesto Puree
- White wine & Peppercorn Poached Jumbo Shrimp with Homemade Horseradish Spiced Cocktail Sauce
- Smoked Norwegian Salmon, Smashed Deviled Eggs Garnished with Colorful Caviar Eggs, Crisp Pancetta and Aromatic Fresh Dill
- Dijon Mustard and Dill Spiced Seared Salmon Sliders topped with Pickled Relish Aioli Spread
- EVOO Pan Seared Lemon Salmon Served On Top of a Feta Cheese Veggie Cous Cous Salad
- Spicy AHI Tuna Crisp Cup with Sweet Sushi Rice, Pickled Cucumbers, Cilantro and a Sriracha Ginger Drizzle
- Crispy Wonton Cup Stuffed With Wakame Salad Seared Ahi Tuna and Drizzled with a Sriracha Aioli
- Avocado Smashed Tuna with Fresh Cilantro, Finely Diced Mango and Ponzu on Asian Spoons
- Orange Sriracha Spiced Tuna Spoon with Ginger, Spinach and Cool Cucumbers
- Jumbo Lump Pan Toasted Crab Cake topped with a Smashed Creamy Banana and chive Mousse Fluff
- Curry Dusted Seafood Empanada Stuffed with Shrimp, Scallops, Salmon and a Warm Goat Cheese Spread Topped with Mango Ketchup Puree,
- Buttery Seared Scallop, Crisp Plantain Chip
- Blue Crab Cake Pan Seared Golden Brown Topped with a Smoked Jalapeno Aioli
- Cornmeal Dusted Crispy Calamari Topped with Sweet & Spicy Homemade Pickled Cherry Peppers and Fried Scallions
- Cajun Spiced Buttery Lobster Mac and Silky Cheese Pots with Cheese Crackers

SexzChefs Seasonal Hors D'oeuvres



Other Meats

- Surf and Turf Lil Bite Brown Butter Seared Sliced Scallop, Rosemary Crusted Beef Filet Gently Topped with Fresh Basil and Citrus Slaw
- Pan Seared Foie Gras, Crisp Toast, champagne Infused Berry Jam and goat Cheese Spread
- Duck Risotto with Sweet Pears And Creamy Goat Cheese
- Sliced Filet in a Sherry Mushroom Sauce over a Crisp Herb Buttered Crostini
- Red wine Braised Short Rib with Roasted Garlic Smashed Yucca and Cauliflower
- Braised Short Rib Served over Caramelized Sweet Smashed Plantain Polenta
- Smoked Jalapeno and Cheddar Cheese Braised Short Ribs- Bacon Spiced Cornbread
- Sweet Sriracha Chili Glazed Beef Skewers Drizzled with a Honey Lime Yogurt Cream
- Hand Rolled All Beef Franks Wrapped in Puff Pastry
- Mini Sloppy Joe's with Spicy Cabbage slaw
- Mango Infused BBQ Pork Taco
- Honey, Lime and Sriracha Soaked Beef Salad with Finely Diced Red and Yellow Peppers served on Mini Won Ton Crisp
- Mini Lamb Gyro Pita's Layered with Fresh Dill, and Tomato with Shaved Cucumber and Garlic Scented Greek Yogurt Tzatziki
- Rosemary Massaged Sliced Lamb Glazed with a Sweet Caramelized Balsamic Onion
- Herb Rubbed Grilled Baby Lamb Chops with Mint Jelly Dipping Sauce
- Baby Single Bone Lamb Chop with Pineapple Coconut Honey Glaze
- Mediterranean Lamb Taco Slow Simmered with Sweet Tomatoes Topped with Feta Filled Tzatziki Sauce
- Cheesy Bacon Stuffed Toasted Potato Pancake Topped with Rosemary Crusted Beef Tenderloin
- Braised Ginger Orange Duck Taco Smothered with a Fresh Fruit Marmalade Cabbage Slaw
- Slow Braised Jack Daniels Infused Beef Brisket topped With Fried Peppers, Sweet and Spicy Braised Onions, Fresh Garlic Cilantro and Tomato Corn Salsa
- 8 Hour Romantic beef short rib petite taco- lime spiced salted charred corn relish- cilantro-crisp kicked up onions-jack & coke sexz caramel sriracha squirt
- Tender Beef Chimichurri Steak Skewers with Fresh Lime Squeeze
- Beef Brisket, Pear, Brie Cheese & Cilantro Empanada with Mango Ketchup Puree
- Triple D's BBQ cubanwich-mojito pulled juicy pork-rosemary shaved ham-swiss-pickles-BBQ Cuban special sauce-golden brown-crisp plantain chips-mojito sauce
- PASSED BITES
- Fresh Dill and Smoked Nova Quiche Bites gently baked with Smashed Tomatoes, Pan Seared Chives and Silky Whole Egg & Dijon Mustard Fluff Crisp

Brunch



PASSED BITES

- Assorted Mini Quiche Egg Pies with Smoked Ham, Pork Bacon, Garden vegetables, Mixed Cheese, Fresh Chopped Herbs & Potatoes
- Vanilla Bean and Florida Honey, Greek Yogurt Cups Gently Topped with Sugar Coated Garden Berries, Sweet Rich Homemade Cinnamon Oatmeal & Almond Crumbled Granola Garnished with Aromatic Micro Mint Leaves
- Warm Cinnamon Sugar And Vanilla Rum Infused Baked French Toast Mini Martinis Smothered with Delicious Smashed Fresh Berries and Whipped Cream Swirls
- Potato Latkes with Apple Sauce, Crème Fraiche and Chives

STATIONED BITES

- White Wine & Peppercorn Poached Jumbo Shrimp with Homemade Horseradish Spiced Cocktail Sauce
- Assorted Seasonal Fruit Platter
- Double Crème Baked Brie Cheese Wrapped In a Puff Pastry, Drowned with Rum Butter Sauce, Assorted Grapes and Pepper Jelly
- Mini individually garnished -smoked salmon bagel bites with roasted Red pepper & dill cream cheese mousse, shaved cucumbers, cute tomatoes & capers
- Assorted Bagels

Offered With

- Smoked Nova
- Assorted Flavored Cream Cheese Spreads
- Sliced Tomato and Red Onions
- Capers and Fresh Lemon Wedges
-

OMELET STATION

Chef to Prepare

- Fresh Made To Order Omelets

Guests Offered

- Whole Eggs and Egg Whites

Choice Of

- Basil, Peppers, Red Onions, Mushrooms, Spinach, Diced Tomatoes
- Sausage, Bacon
- Assorted Cheeses

Sides

- Sausage, Bacon (Turkey Products Available)
- Assorted Fresh Seasonal Fruit Platter

DELI STATION

Chef to Carve

- Oven Roasted Turkey, Corned Beef
- All Served With Marble Rye, Onion Rye & Kaiser Roll

Offered With

- Crisp Lettuce, Sliced Tomatoes and Sliced red Onion
- Sautéed Caramelized Onions, Sauerkraut, Thousand Island dressing
- Deli Mustard, Spicy Brown Mustard, Mayonnaise
- Assorted Cheeses
- Large Apothecary Jar of Kosher Half Sour Pickles
- Bags of Dirty Chips

Brunch



BUFFET OPTIONS

- Country Spiced Crispy Homefries Covered with Butter Sautéed Sweet Colorful peppers And Onions, Aromatic herbs & Candied Garlic
- Maple Syrup Glazed Cheesy Grits
- Succulent Sticky Honey Mustard Glazed Ham Topped with Red wine Poached Cherries
- Cinnamon Sugar & Vanilla Bath French Toast Pan Seared To A Golden Brown Offered with Maple Syrup, Fresh Cut Berries & Amaretto Spiced Sweet rich Whipped Cream

PANCAKE OR WAFFLE BAR

Chef to Prepare

- Buttermilk Pancakes or Sweet Belgian Waffles
- Assorted Macerated Berry Compotes
- Hand Whipped Cream
- Delicious Sweet Butter Infused Syrup
- Fresh Fruit, Chocolate Chips

GORGEOUS FARM TO BRUNCH SALAD BAR

- Gourmet Fresh garden Greens, Grape Tomatoes, chopped Celery, Sliced raw Radishes, Shaved Cucumbers, Egg Salad, Fine Herb Mustard Chicken Salad and Fresh Dill Smashed Tuna Salad With Assorted Dressings

FRESH BAKED QUICHE PIE STATION

- Fresh Cracked Whole eggs, Touch of Dijon mustard And Garden Shaved Aromatic Thyme Oven Roasted Nice & Fluffy
- Fresh Cracked Whole Eggs, Smoked Ham, rosemary Massaged Turkey breast And Smoked Gouda Cheese Oven Roasted Nice & Fluffy
- Fresh Cracked Whole Eggs, Baby Spinach, Smashed Potatoes, oyster Mushrooms, Touch of Dijon Mustard, Caramelized Tomatoes & Melted Swiss Cheese Oven Roasted Nice & Fluffy

Stations



ANTIPASTO DISPLAY

- Assorted Domestic and Imported Cheeses
- Assorted Crackers, French Baguettes, Round Bread Loafs, Bread Sticks, Artisan Rolls
- Homemade Hummus, Sundried Tomato Pest Puree, Roasted Eggplant Tapenade
- Cascading Grapes, Fresh Strawberries, Blueberries, Raspberries
- Garden fresh Vegetables & Dipping Sauces
- Peruvian Sweet Peppers, Roasted Peppers, marinated Olives,
- Assorted Italian Meats

RISOTTO BAR

- Chef Attended
- Imported Arborio Rice nice and Creamy with Smashed Garlic, Sautéed Onions, Fresh Herbs and White Wine.
- Chef to Add in Ingredients:
- Sweet Sugar Coated Whole Peas, red Wine Poached Fig Jam, Butter Poached Shrimp Scampi, Slow Braised Duck Breast, Chive Goat Cheese Mousse, Savory Fresh Cut Vegetable Relish, Shaved Parmesan Cheese

MACARONI & CHEESE BAR

- Craft Beer infused Kicked up Gourmet Cheese Sauce
- Baby Al Dente Shells
- Toppings:
- Truffle Oil, Caramelized Onion, Crispy Pancetta, Diced Scallions
- Smoked Jalapeno Ham, Shaved Parmesan
- Cornmeal Crusted Shrimp, Sweet BBQ Massaged Tender Pork Shreds

CREPE STATION

- Savory
- Smoked Shaved Ham
Crepe Gently Stuffed with Garden Rosemary Infused Sweet Pinot Grigio Sauce, raw Peppery Arugula and Fire Roasted Colorful Peppers
- Citrus Lemon and Fresh Dill
Crusted Salmon Filet Layered with Beautiful Red Tomatoes, Crisp Green Asparagus tips, and a Whipped Fresh Spinach Cream Cheese Mousse
- Sweet
- Sweet Fresh Mixed Berry Sprinkled with Light Brown Sugar, Crusted walnuts and Smothered in Delicious Chocolate Espresso Vodka Mascarpone Italian Cheese Cream
- Chiquita Banana Sliced Kicked Up Crepe with Amaretto Flavored White Chocolate, Green Mint and Sexy Homemade Warm Marshmallow Fluff with Edible Chocolate Covered Coffee Beans

ACTION RAW BAR STATION

- Middle Neck Clams, Fresh Shucked Ice Cold Raw Oysters, White Wine Peppercorn Poached Jumbo Shrimp Cocktail, Cocktail Sauce, Roasted Jalapeño Mignonette, Trio of Hot Sauces, Lemons, & Limes
- *Add Crab Claws or Stone Crab Claws with Creole Mustard
- *Add Lobster Tails & Claws

Stations



ACTION PAELLA STATION

- Served with Cuban Bread and Butter
- Bright Yellow Aromatic Saffron Rice, Delicate Scallops, Shrimp, Crab, Little neck Clams, Mussels, Diced Chicken, Chorizo, Carrots, Onion, Garlic, Tri-Peppers, Peas, Cilantro, & Thyme

TACO STATION

- Served on Flour Tortillas
- Braised Tequila and Smashed Garlic Chicken
- Chili Lime Grilled Steak
- Toppings Offered:
- Cilantro, Pickled Onion
- Roasted Tomato Corn Relish
- Pico De Gallo
- Brown Sugar Pineapple
- Chipotle Sour Cream
- Avocado Citrus Spiced Mousse

FAJITA STATION

- Grilled Chicken & Lime Cilantro Marinated Steak
- Flour Tortillas
- Offered with
- Sautéed Onions, Bright Colored Tri-Peppers, Mushrooms, Shredded Lettuce, Diced Tomatoes, Jalapeños, Shredded Monterey Jack & Cheddar Cheese
- Sour Cream, Guacamole
- Trio of Hot Sauces
- Sides
- Butter Fried Scallion Rice and Black Beans

FRESH SMASHED GUACAMOLE STAND

- Chef to Scoop and Smash
- Build your own Bowl Toppings to include:

- Pickled Jalapenos, Raw Red Onions, Cilantro, Fire Roasted Corn
- Tomato Black bean & Tequila Spiced Salsa, Fresh Cut Limes
- Grilled Mojito Shrimp
- Crumbled Chili Spiced Queso
- Blue Corn & Yellow Corn Salted Tortilla Chips Served in Brown Paper bags

SMASHED POTATO BAR

- Buttery Garlic Smashed Potatoes
- Honey Butter Brown Sugar Smashed Sweet Potatoes
- Toppings offered
- Shredded Cheese, Sour Cream, Green Chives, Sautéed Mushrooms, Butter, Corn, Crisp bacon,
- Red Wine Rosemary Demi Glaze
- Protein Options
- Sweet BBQ Massaged Tender Pork Shreds
- 9 Hour Braised Fresh Herb Rubbed Tender Short Rib

PIZZA BAR

- Assorted Hand Tossed Traditional Style Pizzas
- Choices Of:
- Roasted Vegetable and White Ricotta Cheese
- Classic Margherita
- Italian Sweet Sausage & Basil with Candied Garlic
- Other Options Available Upon Request
- Guests Offered
- Fresh Grated Parmesan Cheese
- Oregano & Crushed Red Pepper

Stations



PASTA STATION

- Chef to Sauté
- Penne Pasta with Choice of
- Stewed San Marzano Imported Italian Tomatoes with smashed Garlic Evoo and Green Basil
- Pine Nut, Green Basil, Smashed Garlic Italian Pesto Puree
- Fresh Garlic and Evoo
- Protein Options
- All White Meat Chicken, Shrimp, Scallops
- Meatballs, Italian Sausage
- Guests offered
- Garden Green Spinach, Mushrooms, Fresh Diced Tomatoes
- Ricotta Cheese, Fresh Grated Parmesan Cheese

CARVING STATION

- Chef to Carve
- Protein Options
- Rosemary Garlic Lightly Smoked Chipotle Massaged White Meat Turkey Breast Oven Baked to a Crisp Golden Brown
- Tender Wood Grilled Evoo Thyme & Oregano Marinated Chicken Breast
- Bourbon Butter Porkloin with Homemade Granny Smith Applesauce
- Thinly Pounded Chimichurri Tender Skirt Steak Gently Marinated with Aromatic Cilantro, Fresh Squeezed Lime Juice, Roasted Garlic, Red Sweet Onions and Charred Grilled with a Light Brush of Brown Sugar
- Slow Roasted Tender Filet Mignon Infused with fresh Thyme, garden Rosemary, Italian Green Basil & Aromatic Garlic
- Tender Slow Roasted Herb Massaged Prime Rib Cooked Med Rare
- Garlic Rosemary Crusted New York Strip
- Fresh Dill Lemon White Wine Butter Glazed Salmon

SLIDER STATION

- Flame Grilled Cheeseburger and Hamburger Sliders
- Savory Smashed Quinoa & Lentil Fully Loaded Herb Spiced Vegetable Slider
- Classic Carolina BBQ Pork Sliders Topped with a Raw Fennel and Celery Slaw
- Crispy Chicken Parm Sliders
- Sides
- Parmesan Truffle Fries
- Traditional Rough Cut Fries
- Sweet Potato Fries

FARMERS FRESH TABLE

- Chef to Prepare
- Chef to Flambé a Strawberry, Bacon Tomato Jam with Fresh Blackberries and Raspberries Served over a Bed of Choice Swank Farm Greens
- Peppery Arugula, Wilted Spinach and Watercress
- Guests Offered
- Thinly Sliced Rare Filet Mignon and Herb Seared Chicken Breast
- Cherry Tomatoes, Julienne Carrots, Diced Cucumbers, Radishes, Sunflower Sprouts and Assorted Garden Fresh Vegetables
- Pistachios and Truffle Almonds

Stations



BUILD YOUR OWN SALAD STATION

Choice of

- Mesclun, Romaine or Spinach
- Toppings to Include:
- Shredded Carrots, Cherry Tomatoes, Assorted Olives, Roasted Peppers
- Red Onion, Craisons, Chickpeas, Hearts of Palm, Radishes, Quinoa
- Assorted Berries, Crisp Bacon, Assorted Nuts, Croutons
- Cheeses: Parmesan Cheese, Feta, Blue Cheese, Shredded Cheddar
- Assorted Dressings
- Protein:
- Egg Salad, Chicken Salad, Tuna Salad

SUSHI STATION

- Chef to Hand Roll
- Assorted Fresh Bright Colored Sushi Rolls

Examples:

- Salmon
- AHI Tuna / Spicy Tuna
- White Fish
- ** Sashimi Pieces Also
- Guests Offered
- Soy Sauce (served from soy sauce dispensers)
- Pickled Ginger and Wasabi
- Steamed Edamame with Sesame Oil, Sautéed Garlic and Ginger Served in Mini Bamboo Steamer Baskets

GRILLED CHEESE BAR

- Chef to Grill Individual Cheese Sandwiches

Choice of:

- Mozzarella, Fresh Basil leaves, Poached Green Pear, Peppery Arugula, Honey Drizzle on Butter Toasted Bread

- Pork Bacon, Warm red Tomato, Sliced Swiss and Smoked Gouda on Butter Toasted Bread
- Raw Jalapeno, Sharp Cheddar Cheese, Avocado Mousse, Fresh Cilantro on Lime Butter Toasted Bread
- Classic Grilled Cheese Available as well

SOUTHERN STYLE CHICKEN & WAFFLE DISPLAY

- Fresh Sweet Crispy Waffles, Triple Dipped Buttermilk Fried White Meat Chicken.
- Station to Include
- Pickled red Cabbage, Curry Dusted Corn Salsa, Jalapenos, honey, Cilantro in Mason Jars, Honey Garlic Dipping Glaze, and Various Bottles of Hot Sauces
- Sides
- Old Fashion Baked Mac & Cheese to be Served Tapas Style

Buffet



ENTREES

- Tender Sliced Beef Infused with fresh Thyme, Garden Rosemary and Italian Green Basil Smothered with Aromatic Evoo and Candied Garlic Portabella Mushrooms
- Tender Wood Grilled Mediterranean Chicken Breasts Topped with A
- Fresh Tomato Caper relish and Lemon Zest
- Grilled Chicken Breast Marinated with Fresh Garlic, red Onion, Thyme, Rosemary, Basil and Evoo
- Succulent Horseradish Orange Glazed Salmon Fillet
- Slow Roasted Beef Brisket
- Red wine Braised Short Rib
- Cajun Spiced Baked white Fish Drizzled with Hot Butter, Green Onions, and Fresh Parsley
- Marsala Wine, Exotic Mushroom and Rosemary Homemade Meatballs Gently Stuffed with Candied Garlic, Shaved Parmesan Cheese & Italian Bread Crumbs
- Chicken Parmesan
- Chicken Francese
- Italian Style Crispy Chicken Cutlet
- Fresh Cut Beef Sirloin Stuffed with Smashed Candied Garlic, Sautéed Sweet Colorful Peppers and Onions, Shaved Parmesan Cheese & lots of Savory Aromatic Herbs
- Airline Chicken Breast Infused With Smashed Garlic, Rosemary, Fresh herbs And A Lemon White Wine Butter
- Mahi Fillet with a Thai Coconut Curry Sauce
- Shepherds Pie- Slow Braised Beef in a Rich Brown Sauce with Sautéed Onions and Garlic, worcestshire Sauce, English peas, Carrots and Corn topped with a Buttery Whipped Red Bliss Potato
- Homemade Lasagna with Oven Baked Fresh Herb and Garlic Bread
-

- Al Dente Penne Pasta Primavera Gently Tossed in a Smashed Garlic Basil Pesto Puree with Crisp Zucchini, Yellow Squash and Warm Tomatoes

SALADS

- Champagne Poached Pear Salad with Goat Cheese, Mixed Spring Greens and Candy Pralines Tossed in a Light white Balsamic Honey Vinaigrette
- Garden fresh Salad with Delicious peppery Arugula, crisp Apples and Sweet Pears served with a Honey Dijon Vinaigrette and Shaved Parmigiano Reggiano
- Chopped Italian Gourmet Greens with Crisp Carrots, Cucumbers, Mixed Olives, Shaved Celery, Green Basil and Evoo Lemon Citrus Vinaigrette
- Watermelon radish Salad with Arugula, Slivered almonds, fresh Mint and A white Wine Vinaigrette
- Peppery Arugula Gently Massaged with Basil Infused Evoo, Citrus Squeeze, Roma Tomatoes, Bocconcini, Fresh Shaved Parmesan Cheese and Garlic Crusted Pine Nuts
- Jumbo Cut Romaine Hearts, Thinly Sliced Sardines, Crisp Celery, Pickled Sweet Red Onions, Italian Peperoncino and Drizzled with a Fire Roasted Smashed Tomato and Aged Balsamic Vinaigrette
- Garden Mixed Greens, Chopped Carrots, Cucumbers, Cherry tomatoes, Crisp Corn, Shaved celery, Sweet Craisons, Shredded Cheddar Cheese with a creamy Buttermilk Dressing



- Chopped Romaine hearts, Assorted colorful Tomatoes, Italian Herb Crusted Croutons, Shaved Parmesan, Caesar Dressing
- Crisp Cold Watercress Salad , Bourbon Dipped Crispy Onions, Crumbled Goat Cheese, Colorful Tomatoes and Brown Sugar Dusted Walnuts

SIDES

- Traditional Rough Cut Fries
 - Hand Cut Sweet Potato Fries
 - Crisp Baked Potato Tots
 - Crisp Sweet Baked Potato Tots
 - Rosemary Roasted Tri-Colored Fingerling Potatoes
 - Maple Butter Smashed Silky Sweet Potatoes and Butternut Squash
 - Honey Butter and Brown Sugar Smashed Sweet Potatoes
 - Silky Celery Infused Garlic Mashed Potatoes
 - Buttery Garlic Smashed Potatoes
 - Garlic Crusted salt and pepper Baked Potato
 - Imported Arborio Rice nice and Creamy with Smashed Garlic, Sautéed Onions, Fresh Herbs and White wine
 - Silky Gourmet 5 Cheese Blend Mac N Cheese
 - Salt and Pepper Corn on the Cob with a Fresh Herb and Citrus Infused Butter Glaze
 - Sautéed Jumbo cut Garden Fresh Zucchini, Crispy Yellow Squash with Stewed Tomatoes, Caramelized Red Onions and Italian Herbs
 - Grilled Asparagus Spears
 - Maple Butter Tossed Fancy Colorful Carrots
 - Seasonal Vegetable Medley
 - Fresh Lime Cilantro Rice
 - Mexican Street Corn
 - Jalapeno, Cilantro Corn Fritters
 - Fried Sweet Plantains
 - Thai Coconut Rice
- Romantic Grilled Jalapeno and Sugar Coated Char Grilled Corn-Cornbread with Savory Red Peppers and Aromatic Garden Rosemary
 - Fire Roasted Sweet Corn Served Steaming Hot and Rolled in a Smashed Butter Melted Puree

Plated Dinner



PLATED DINNER

Option One

- Surf And Turf
- Miso Glazed Chilean Sea Bass, Black and White Sesame Seed Crusted Rice Cake with Pickled Ginger, Smoked Bok Choy, Rosemary Seared Beef Tenderloin, Smashed Pea Puree

Option Two

- Juicy Airline Chicken Gently Massaged with Candied Garlic, Fresh Rosemary and Lemon Citrus Squeeze. Orange Horseradish Brushed Salmon Fillet, Silky Potato Puree and Fresh Cut Sautéed Vegetables Infused With Basil Evoo

SALADS

Option One

- Italian Style Romaine Crisp Chopped Salad with Diced Carrots, Shaved Celery, Colorful Tomatoes, Marinated Olives, Provolone Cheese, red Onions and a Citrus Basil red Wine Vinaigrette

Option Two

- Peppery Arugula, Fresh Mozzarella and Beef Steak red Tomato Slices layered with Aromatic Basil and Balsamic Glaze Infused Evoo

DESSERT

Option one

- Vanilla Bean and Smashed Strawberry Cheesecake Tower- Sugar Coated Sweet Berries- Silky Chambord Spiced Whipped Cream Mousse Swirls- Lavender Mint

Option Two

- Dark Chocolate and Espresso Layered Sphere- Chocolate Cake- Espresso Bavarois- Dark Chocolate Mousse- Shiny Ganache- candied Lemon Slice- Micro Mint

Drop Off



HOT PLATTERS

- Gourmet Sausage with Italian Long Hot Peppers, Tri-Peppers & Onions with Italian Bread
- Homemade Lasagna with Oven Baked Fresh Herb and Garlic Bread
- Eggplant Parmesan with Oven Baked Fresh Herb and Garlic Bread
- Chicken Marsala, Marsacpone Cheese, & Chives with Garlic Bread
- Pulled Wasabi Pineapple Barbecue Chicken Sandwiches
- Ancho Honey Pulled Barbecue Pork Sandwiches
- Green Chili Shredded Steak Sandwiches
- Beef Brisket with Rosemary Demi-Glaze Gravy
- Spicy Chili Con Carne with Tortilla Chips
- Shepherds Pie
- Penne a la Vodka
- Chicken Parmesan
- Chicken Francese
- Baked Ziti

COLD PLATTERS

- Assorted Sandwiches & Wraps:
- Turkey, Swiss cheese, & Lettuce
- Ahi Tuna Steak, Asian Slaw, Pickled Ginger, & Wasabi Aioli
- Assorted Italian Meats & Cheese Combo
- Roast Beef & Mozzarella with Roasted Peppers
- Chicken Caesar Wrap
- Cold Sides:
- Filet Mignon Platter: Horseradish Sauce with Mini Rolls
- Whole Wheat Pasta Salad Cherry Tomato, Mozzarella, Basil and Kalamata Olive
- Israeli Couscous with Sautéed Fennel & Baby Spinach
- Mediterranean Couscous
- Pasta Salad

- Potato Salad
- Summer Slaw
- Jalapeño Roasted Corn Bread
- Caesar Salad, Garlic Infused Crotons, Tomato & Shaved Parmigiano Reggiano
- *Add: Cold Grilled Chicken Breasts
- *Add: Chicken Salad
- *Add: Tuna Salad
- Mesculin Salad with Garden Vegetables and Balsamic Vinaigrette
- *Add: Cold Grilled Chicken Breasts
- *Add: Chicken Salad
- *Add: Tuna Salad

Desserts



LIQUID NITROGEN ICE CREAM

- This process is a live action station that makes the most incredible tasting velvet ice cream you could imagine. The chef on site makes it with a base cream, liquid nitrogen and liqueur of your liking. We offer a variety of flavors from White Chocolate Godiva to pomegranate. Using Mix Master's Liquid Nitrogen, it gives your guests a show of something truly amazing and delectable.
- Non-Alcoholic Flavors Available
- Client to Choose Flavors
- Examples:
 - Classic Vanilla
 - Chocolate
 - Strawberry
 - Mango
 - Peach
 - Orange Sherbet

CLASSIC ICE CREAM SUNDAE BAR

- Client to Choose Flavors of ice Cream
- Examples:
 - Vanilla
 - Chocolate
 - Strawberry
 - Mint Chocolate Chip
 - Orange Sherbet
- Toppings Offered
 - Homemade Chocolate Sauce
 - Homemade Caramel Sauce
 - Whipped Cream
 - Assorted Candies
 - Cookie Crumbles
- SHORTCAKE BAR
 - Classic Southern Style Sweet Biscuits
 - Smothered with Choice of
 - Macerated Strawberry Compote

- Blueberry Compote
- Brown Sugar Peach Compote
- Classic Hand Whipped Cream Or
- Assorted Fruit Flavored Whipped Cream
- Sweet Honey Drizzle
- Topped with Powder Sugar

SWEET CREPES

- Chef to Prepare
- Crepes to Include:
 - Assorted Seasonal Fruits
 - Homemade Sauces, Fluffs, Creams & Mousses
 - Macerated fruit Toppings That Can be Served Hot or Cold

BUILD YOUR OWN CUPCAKE BAR

- Beautiful Display of Assorted Flavored Mini Cupcakes
- Guests to Choose:
 - Assorted Individual Colored Icing
 - Colorful Sprinkles
 - Assorted Candies

VIENNESE DISPLAY

- Assorted Mini Desserts- Individually Garnished
- Displayed beautifully with décor Based on Clients Theme

LIFE IS SWEET GRAB A TREAT CANDY BAR

- Apothecary Jars and Bowls Filled with Candy of your Choice
- Assorted Sweet, Sour & Chocolatey
- Personalized Goodie Bags \$1 Each

S'MORES BAR

- Interactive S'mores Bar
- Guests to Roast Marshmallows over an Open Flame

Includes:

- Classic Marshmallows on Wooden Skewers
- Milk Chocolate Hershey Bars
- Classic Graham Crackers

CHOCOLATE DELIGHTS DIPPING BAR

- Interactive Display
- Guests to Dip Sweets in a Creamy Silky Milk Chocolate Fountain
- Sweets to include:
- Delicious Strawberries, Sweet Pineapple, Large Fluffy marshmallows, Pretzel Rods, Oreo Cookies, Graham Crackers & Rice Krispies Treats

FLAMING DONUT BAR

- Chef to Flambé
- Delicious Sweet Glazed Donuts in a Hot Bourbon Syrup Brown Sugar Butter Sauce

DONUT WALL

- 4 x 6 Hand-Crafted Personalized Donut Wall Includes Décor Package Based on Clients Theme

- Assorted Gourmet Donuts
- Examples:
- Salted Caramel Bacon
- Classic Glazed
- Double Chocolate

COFFEE CART

- Includes a Barista along with a Variety of Coffee Drinks
- Espresso, Cappuccino, Latte's, Classic Drip and More
- Comes with Sugar, Sugar Substitute, Milk, Flavored Syrups, Assorted Creamers, and Cups

SELF SERVE

COFFEE SERVICE

- Regular & Decaf Coffee
- Assorted Sweeteners & Creamers
- Premium Disposables Included

MINI DESSERT OPTIONS

- Almond Cream Tartlets with Fruit
- Apple Crisp Tartlet
- Lemon Raspberry Buttermilk Tart
- Banoffee Pie Tartlet with Bananas, Toffee Filling and Homemade Whip Cream
- Caramel Coffee Mousse Tartlet
- Key Lime Tarts with White Chocolate Whipped Ganache
- Compressed Honey Dew Melon and Cantaloupe Melon Cream Tartlet
- Mini Shot Glass Multi Flavored Panna Cotta
- Mini Carrot Cake Shot Glass

- Mini Milk Chocolate Mousse Cups
- White Chocolate Yogurt Panna Cotta with Berries Consume and topped with Fresh Berries
- Chocolate Cheesecake with Coconut Mousse topped with Black and White Crispies
- Mini Chocolate Chip Cheesecake Swirl
- Mini Strawberry Cheesecake Swirl
- White Chocolate Cheese Cake
- Pear Toffee and Milk Chocolate Mousse with Chocolate Décor
- Almond Praline Mousse with Caramel Ganache and Mango Compote
- Milk Chocolate Custard with Raspberry or Strawberry Gel
- Mini Shot Glass Cappuccino Crème Brulee
- Mini Shot Glass or Cake Tiramisu
- Mini Velvety Vanilla Pound Cake
- Mini Coconut Cake
- Mini Bite or Shot Glass Tres Leches
- Mini Key Lime Pie
- Sweet Lemon Bars, Lemon Pound Cake with a Citrus Lemon Butter Cream Sprinkled with Powder Sugar
- Crispy Phyllo Cups topped with Fresh Berries and Mascarpone Cream
- Mini Strawberry Shortcakes
- Mini Bananas Foster Cake
- Mini Pear, Caramel & Almond Roulade (Any Flavor Can Be Made with Chocolate or Vanilla Cake)
- Chocolate Chambord Torte
- Mini Dipped Caramel Apples (Available with Nuts)
- Mini Dipped Chocolate Apples (Available with Nuts)
- Mini Whoopie Pies (Assorted Flavors Available)
- Double Chocolate Éclairs
- Caramel Cream Puffs
- Spicy Malted Chocolate Chipotle Brownies

- Red Velvet Brownies with Cream Cheese Frosting
- Classic Soft Chewy Fudge Brownies
- Cinnamon Sugar Blondie's
- Florentine Cookie Basket
- Banana Bread Churro Bites
- Boston Cream Bite
- Mini S'mores Bar, Classic Graham Cracker Stuffed with Sweet Marshmallow Fluff Hand Dipped in Milk Chocolate with White Sprinkles
- Mini Cupcakes Assorted Flavors
- Fresh Baked Cookies Assorted Flavors
- Mini Rum Butter Cinnamon Rolls
- Assorted Profiteroles

WHOLE CAKE OPTIONS

- Classic Vanilla with Buttercream Icing
- Classic Chocolate with Butter cream Icing
- Coconut Cake
- Carrot Cake
- Tres Leches
- Black Forest Cake
- Pumpkin Spice
- White Chocolate Vanilla Mouse
- Pineapple Upside down Cake
- Peanut Butter Banana Cake
- Chocolate Trilogy Cake made with Chocolate Cake Milk Chocolate Mousse, White Chocolate Mousse, and Ganache

Hydration Station



SPRING WATER INFUSION TANKS

- Client Can Create Any Mixture of Flavors
- Examples:
 - Garden Fresh Cucumber and Mint
 - Strawberry, Blueberry with Hint of Fresh Lime
 - Oranges & Madagascar Vanilla Bean
 - Strawberry & Basil
 - Homemade Lemonade
 - Sweet Tea with Lemon