

SOCIAL Stations

An interactive and free-flowing station set up allows guests to mix, mingle, and enjoy different dishes. Our stations can be self-service or an action station to give the guests a more memorable experience.

FAMILY BRUNCH

Farm to Table Omelet Bar

Chef-attended station with omelets made to order with seasonal ingredients.

Waffle Bar

Chef-attended station with mini Belgian waffles made to order with seasonal selection of topping.

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Avocado Bar

CELEBRATIONS

Fresh made guacamole made to order using fresh local avocados, assorted salsas, salts, and fresh limes served with and fresh jimaca, plantain, and taro root chips.

Idaho Nachos

Fresh fried potato chips with short rib gravy, white cheddar, green onions, and parsley.

Biscuit Bar

Self serve fresh baked biscuits with a host of complements.

Ricotta Crostini Bar

Selection of crostinis with flavored ricotta spreads and toppings including options such as savory, sweet, fruity, and salty.

Flambé Donut Holes

Flambéed with vanilla vodka and myers rum, then hit with brandy for flames served with house made whipped cream, chocolate, and caramel sauces.

EVENING GET TOGETHER

Taco Station

Steak Tacos - Mini corn tortillas, salsa, cheese, guacamole, and crema.

Chicken Tacos - Mini corn tortillas, salsa, cheese, guacamole, and crema.

Slider Station

Rum-Marinated Pork Sliders – With grilled pineapple and bourbon smoked pepper bacon on a sweet Hawaiian roll.

Meatloaf Sliders – With cheddar mashed potato pancake, bacon jam, and arugula on silver dollar roll.

Ceviche Bar

Fresh made batches of ceviche by chef attendants with two types of fresh seafood, citrus and additional mix-ins served with plantain and taro root chips.

Dessert Station

Gelato Float Station – Classic root beer floats get a twist with this customizable float station offering coke, diet coke, orange soda, and a variety of gelatos.