

## Action Stations

### Barista Bar Cappuccino/Esspresso Station (Up to 100 guests)

Espresso-based beverages include Cappuccino or Latte, Cafe Americano (Espresso over hot water both regular and decaf), Espresso Rocket Shot, Hazelnut Crunch, Midnight Mocha Slam, Caramel Drop and Vanilla Bean Cream. For the non-coffee drinker we offer yummy Hot Cocoa, Hot Cider or a selection of wonderful Hot Teas. Staffed Barista server, with our lovely domed Italian stylized Cappuccino machine. Served with cinnamon, sugars, Belgian Chocolate shavings & whip cream.

(\$.60 per person after 100 guests)

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### Gourmet Drip Coffee Bar

FRESH roasted Rev Coffee presented in different yummy blends. A variety of syrups with the drip to include: Vanilla, Caramel, Hazelnut...

Fresh Whipped cream, Chocolate and Caramel sauce.... Also served with assorted sugars & creamers!!!

Flow for 3 hours of service including set up and break. Some travel may be added if anywhere outside of the Atlanta area.

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### Chocolate Fountain Station (Small - up to 100 guests)

Add that WOW factor with the fragrance of warm Belgian chocolate filling the air with flowing mild, dark and white and colored chocolate: Dipping items at a cost of \$2.50 to 3.50 per, to include fresh strawberries, pineapple, cream puffs, graham crackers, marshmallows and long pretzel sticks. Select from a choice of Milk, Dark, White or Colored Chocolate.

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### Chocolate Fountain Station (Medium - 150 guests to 300 guests)

Add that WOW factor with the fragrance of warm Belgian chocolate filling the air with flowing mild, dark and white and colored chocolate: Dipping items at a cost of \$2.50 to 3.50 per, to include fresh strawberries, pineapple, cream puffs, graham crackers, marshmallows and long pretzel sticks. Select from a choice of Milk, Dark, White or Colored Chocolate.

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### Chocolate Fountain Station (Large - 300 guests +)

Add that WOW factor with the fragrance of warm Belgian chocolate filling the air with flowing mild, dark and white and colored chocolate: Dipping items at a cost of \$2.50 to 3.50 per, to include fresh strawberries, pineapple, cream puffs, graham crackers, marshmallows and long pretzel sticks. Select from a choice of Milk, Dark, White or Colored Chocolate.

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### Cupcake Castle Display

Beautifully ascending tiered display wrapped in fabric and layered with cupcakes  
Cupcakes prices separately (Cupcake for castle \$2.25pp) (75 guest or more)

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### Captain Crunch Crusted PB&J Sandwich Station

This decadent dessert station will take you back to your childhood. We've taken miniature PB&J sandwiches on brioche bread, dipped them in French Toast Batter, and then rolled them in a crusty coating of hand-crushed Captain Crunch, then deep fried to a golden brown. We then paired it with a brown sugar, vanilla flavored milk served in a petite chocolate cup.

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### Pie in a Jar Station

The renaissance of pies are all the rage now when it comes to desserts, but imagine your pies being served in cute little mason jars.

OMG...your party will definitely be the talk of the town. Selection up to three, from apple, peach, blueberry, blackberry or pecan.

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### Build Your Own Cupcake Bar

Beautifully ascending tiered display of cupcakes with an assortment of toppings  
Pick a cupcake, choose a frosting, add your topping

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### Smores Bar Station

Build your own Smores with our smores bar station topped with marshmallows, chocolate and graham crackers

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### Cobbler Station

Your choice of Two Cobblers from a selection of Peach, Cherry Peach, Mixed Berry, Apple, and Sweet Potato, served with vanilla Hagen Daz Ice Cream.

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### Parfait Station

We can make it as healthy as you like, or the alternative; really good. your choice of yogurt or honey enhanced mascarpone cheese sandwiched between your choice of fresh berries, granola, chocolate chips, praline, crumbled cookie pieces, or butterscotch chips.

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### Candy-Land Buffet

All candy buffets include candy, design, variety of unique jars, candy scoops, linens, decorative candy bags, theme accessories, candy delivery and candy setup\take down. Pick Candy's in your events colors, or pick your favorite candy's. *Candy Buffet Server*(A server will attend your buffet and assist your guests, Attendant priced separately). *Upgraded Candy Bags*(A large variety of specialty bags can be purchased at an additional cost. Contact us for more information.

Sweet Temptation Buffet (up to 50 guests) \$250 - Candy Buffet Features 7 different candies (5-7 containers and attractive color-themed display.

Sweet Expression Buffet (51-100 guests) \$450 - Candy Buffet features 12 different candies (7-12 containers) and attractive color-themed display.

Sweet Indulgence Buffet (101-150 guests) \$650 - Candy Buffet features 15 different candies (10-15 containers) and attractive color-themed display.

Sweet Decadence Buffet (151-200 guests) \$850 - Candy Buffet features 18 different candies (15-18 containers) and attractive color-themed display.

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### Popcorn Bar

Dessert may have filled bellies after dinner, but many hours rocking the dance floor can leave a crowd puckish. Popcorn beautifully presented in glass jars with scoop, is a great remedy for guests who've had one glass too many. Children will also enjoy this post-party snack. Let guests fill empty bags with pre-flavored and colored kernels created to compliment your theme.

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### Gourmet Dessert Station

A scrumptuous display of six dessert selections ranging from Gourmet Cookies, an assortment of Gourmet Brownies, an assortment of Gourmet Desserts and Tarts, Marinated Strawberries in a Grand Marnier Sauce, Fresh Strawberries filled with Dark Chocolate Ganache, Brownie Cupcakes with Peanut Butter Frosting, Chocolate Cream Cheese Cupcakes, Salt-in-Pepper Sandwich Cookies, Chocolate Bread Pudding with Salted Caramel, Blackberry Bread Pudding, Sweet & Salty Brownie, Burnt Sugar Bundt Cake with Caramel Rum Frosting, Chocolate Red Wine Cake, Bourbon Pound Cake, Olive Oil & Rosemary Bundt, Lemon Pound Cake and other Chef Choice Dessert Selections.

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### Ice Cream Sundae Bar

For all the "kids at heart"! Start with a selection of your favorite ice cream flavors, or be traditional and go with vanilla and chocolate scooped to order. Top with your choice of eight of the following: cherries, sprinkles, chopped nuts, gummy bears, M&Ms, Reese's Pieces, crushed Oreo cookies, whipped cream, chocolate syrup, hot fudge, marshmallows, caramel, butterscotch, chocolate chips and much more!

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### Ice Cream Station

Feast in a selection of 3 flavors of ice cream including waffle cones

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### Martini Mousse Station

Watch our chefs fill your martini glass with your choice of key-lime, raspberry or chocolate mousse. Then request your choice of toppings including fresh fruit coulis, semi-sweet chocolate chips, white chocolate shavings, fresh berries, or a variety of dipping cookies.

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### Sorbet Martini

Why not end your meal with an attended station centered around our selection of flavorful sorbets, and champagne or a sparkling cider and served in a martini glass.

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### Pasta Station (Small Plate)

Start with a large display of Penne Pasta, then top it off with a choice of our Sun Dried Tomato Marinara or Alfredo Sauce, and complete the order by piling on Mushrooms, Sun Dried Tomatoes, Kalamata Olives, Fresh Diced Tomatoes, Scallions, Pine Nuts, Red Onions, and Parmesan Cheese.

(Add Chicken to Pasta Station \$3.00 pp)

(Add Shrimp to Pasta Station \$5.00 pp)

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### Pasta Station (Entree)

Select two choices from our Penne, Cheese Stuffed Tortellini, and Farfalle (bow-tie) pasta, and have the chef sauté it with your choice of Sun Dried Tomato Marinara or Alfredo Sauce, and topped with Portabella Mushrooms, Sun Dried Tomatoes, Kalamata Olives, Fresh Diced Tomatoes, Scallions, Pine Nuts, Red Onions, and Parmesan Cheese.

(Add Chicken to Pasta Station \$3.00 pp)

(Add Shrimp to Pasta Station \$5.00 pp)

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### Savory Cheesecake Station

Select FOUR savory cheesecakes featuring such spectacular selections as Smoked Salmon, Creamy Crab Seafood, Maine Lobster, Onion & Roasted Garlic, Olive & Pesto, Pesto Sun Dried Tomato, Bacon and Blue Cheese, Mini Blue, Savory Herb, Artichoke, Cheddar Chili, Goat Cheese and Walnut - all served with an array of gourmet crackers.

(add \$1.00 pp for Smoked Salmon or Creamy Crab Seafood Cheesecake)

(add \$2.00 pp for Main Lobster cheesecake)

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### New Zealand Rack of Lamb (Entree)

Cooked to a beautiful medium rare, carved to order and served with mint sauce, Dijon aioli, and braised red cabbage.

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### Roasted Prime Rib

Cooked medium rare and served with horseradish sauce and port wine jus lie.

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### Roasted Beef Tenderloin (Small Plate)

Beef Tenderloin Seasoned with Peppercorn and Fresh Herbs carved to order & served with your choice of Pesto Aioli or Horseradish Sauce. Accompanied with Silver Dollar Rolls.

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### Roasted Top Round of Beef

Our Dijon Grain Mustard basted Roasted Beef cooked medium rare and sliced to order, served with horseradish sauce and Au Jus.

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### Build your own Burger Bar Buffet

Build your own Burger Bar served with Grilled Hamburgers and Sesame Seed Buns and a whole lot of "fixins". choose 8 items from:

*Swiss cheese, Cheddar cheese, Provolone cheese, Blue cheese, Sauteed Onions, Sauteed mushroom, Cooked Bacon, Fire-Roasted peppers, sliced raw onions, lettuce, slices of Granny Smith Apples, Pickle Relish, Dill Pickles, Bread and Butter Pickles, Pickled Tomatoes, Hot and Sweet Pickled Peppers, Ketchup, Mayonnaise, Yellow Mustard, Dijon Mustard Course-Grain, Barbecue Sauce*

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### Jumbo Lump Maryland Crab Cake

Served with a Roasted Corn Relish, Spicy Remoulade and Herbed Lemon Aioli

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### Mini Crab Cake Station

Pan-seared to order and accompanied with a Roasted Corn relish, Spicy Remoulade and Herbed Lemon Aioli.

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### Nova Scotia Salmon Carving Station

Smoked salmon carved to order served on black bread with diced onions, chopped hard-boiled egg, capers, fresh ground pepper and lemon wedges.

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### Smoked Salmon Station

Flavors such as Original , Chipotle & Lime, Cracked Peppers and Cajun Smoked Salmon (min 35 guests)

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### Seared Scallop Station

Fresh Scallops (20-30) lightly seasoned with our own Cumin Season mix, pan seared by our chef, and served on a bed of Orange Papaya Compote in a martini glass.

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### Seared Shrimp Station

Served either on mixed greens in martini glass, or Asian style on minted Asian Slaw.

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### Raw Bar Duo

Oysters on the Half Shell served with Jumbo Shrimp served in shot glass with cocktail sauce and Lemon Wedges

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### Raw Bar Trio

Fresh Shucked Farm Raised Oysters, Top Neck Clams and Jumbo Shrimp served with Homemade Cocktail Horseradish Sauce and Fresh Lemon Wedges

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### Dijon Honey Glazed Ham

Carved to order and accompanied with a fruit sauce and cherry relish.

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### Hickory Smoked Pork Tenderloin

Carved to order and served with dried fruit chutney and rosemary sauce, and accompanied with silver dollar rolls.

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### Roasted Turkey Breast

A Savory 7-herb rubbed all white boneless turkey breast carved to order and accompanied with sage sauce and cranberry chutney.

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### Southern BBQ Trio Station

Pulled Smoked Chicken, Pulled Southern BBQ Pork, Braised Beef Brisket all served on Snowflake Rolls with accompaniments of Horseradish Mayo, Honey Mustard and BBQ Sauce. Table adorned with Snowflake Rolls, Cheddar Corn Muffins and Jalapeno Pineapple Corn Muffins.

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### Tasty Slider Station

Choose 3 of the following selections: Beef Brisket Sliders with caramelized onions and cheddar cheese, Pulled Pork Sliders with Southern Style Slaw, Pulled Smoked Chicken Sliders, Buffalo Chicken Sliders with Blue cheese, hot sauce and ranch dressing, Chicken salad Sliders, BBQ Meatball Sliders, Pretzel Mustard Crusted Pork Tenderloin Sliders. Also include Crab Cake Sliders with roasted pepper aioli (for an additional \$2.00 pp),

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### Savory Waffle Station

Our Signature Action Waffle Station composed of the following:

Braised Brisket Waffle (Braised Brisket, Tomato Gremolata, and Horseradish sauce served over a Garlic Herb Waffle)

Individual size Fresh made waffles served with fried chicken tenders and drizzled with a delectable Peach Horseradish Maple Syrup

Barbecue Waffle (Pulled Barbecue Pork, Blueberry Barbecue Sauce, and Cole Slaw, served over a Sweet Potato-Pecan Waffle)

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### Chicken & Waffle Station

Individual size Fresh made waffles served with fried chicken tenders and drizzled with a delectable Peach Horseradish Maple Syrup

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### Mashed Potato Station

Homemade mashed white potatoes piped into a martini glass with an array of toppings to include white cheddar, sharp cheddar, chives, bacon cracklings, sour cream, whipped butter.

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### Mashed Yam Station

Steaming mashed orange marmalade yams piped into a martini glass with an array of toppings to include caramelized ginger, brown sugar, shredded pineapple, sugared pecans and clove infused butter.

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### Sips and Savories Station

Small shooter sips of your favorites, like Tomato Fresh Basil Soup, Watermelon Bisque, Lobster Bisque, Gazpacho, and Bacon & Creamed Corn Chowder, accented with toasted rosemary, focaccia bread strips.

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### Stir Fry

Fried Rice tossed with choice of chicken, shrimp, beef, or pork as well as Asian vegetables including water chestnuts, peas, Bok Choy, baby corn, and onions, then finished with a light sesame oil sauce.

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### The All American Station

Carolina Pork BBQ, Smoked Pulled Chicken, Mac and Cheese for Grown-ups (prepared with 3 white cheeses and a splash of sherry), Apple, Raisin and Pecan Cole Slaw, Blue Cheese Potato Salad, Jalapeno Pineapple Corn Muffins.

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### Comfort Food Station

All the comforts of food with a gourmet twist...try our Mac & Cheese for grown-ups (3 white cheese with a splash of sherry), our buttermilk fried chicken drumettes, bourbon braised baby back ribs, and our Jalapeno Pineapple Mini Muffins.

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### Italian Station

Baked Brie with Brandied Apricots and Almonds, Bruschetta (Grilled Crusty Bread topped with Tomato, Garlic, Basil and Olive Oil), Sweet and Spicy Cocktail Meatballs, Artichoke Florentine Fondue, Scallops Wrapped in Bacon.

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### Ethnic Breads and Spreads Station

Mexican Tortilla Chips with Salsa Fresco, French Garlic Boursin Cheese and Wafers, Crudites with Dill Dip, Hummus and Pita Wedges, Antipasto of Olives, Roasted Red Peppers and Grilled Veggies.

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### Crostini & Cracker Dip Station

An assortment of seasoned toasted crostini, crackers and pita chips, served with four of the following: Tomato Bruschetta, South Georgia Caviar (Black Eyed Pea Salad), Sun-Dried Tomato Spread and Carolina Caviar (Pimento Cheese), Collard Green Pesto, Balsamic Strawberry Salsa, Walnut Pepper Spread or Bourbon Bacon Jam

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### Salad-tini Martini Station

Mixed greens, artisan cheeses, nuts, fruit, vegetable accompaniments all shaken, not stirred together in martini shakers with the dressing of your choice and served up in martini glasses.

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### Soup & Salad Station

A Petite display of shot glass cold soups and mini martini glass salads.

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### Antipasto Station

Mozzarella, Provolone Cheese, Prosciutto, Genoa Salami, and Pepperoni, Marinated Mushrooms, Kalamata and Black Olives, Roasted Red Peppers, Artichoke Hearts, Pepperoncini Peppers, Red Onions, Dried Fruits, Hard Boiled Eggs, Green Peppers, Almonds and other Nuts. Served with Crostini, Focaccia and Flat Breads

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### Salsa & Hummus Station

This delicious station touches on so many outstanding flavors, comprised of an assortment of Salsas and Hummus selections such as: Strawberry Salsa, Pineapple & Black Bean Salsa, Lemon Fig Salsa, Guacamole Hummus and Garlicky Black Eyed Pea Hummus, all served with gluten free crackers

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### Build Your Own Salad Bar

Build your own salad bar with Mixed greens, artisan cheeses, nuts, fruit, vegetable accompaniments and more.

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### Belgian Waffle Station

Fresh homemade Belgian waffles served with fresh strawberries and blueberries, chocolate, flavored syrups, and whipped cream.

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### French Omelet Station

A light and fluffy omelet prepared right in front of you by one of our skilled chefs. Filling choices include mushrooms, red onions, pepper medley, salsa, bacon, ham, sausage or cheese.

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### Creamy Stone Ground Grits Emporium

Creamy melt in your mouth home slow cooked grits (not instant) full of flavor, topped with Cheddar Cheese, Blue Cheese, Whipped Butter, Tomato Gravy, Collard Green Pesto, Crumbled Bacon and Crumbled Sausage.

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### Caviar & Smoked Salmon Station

Fresh, Chilled Caviar and Smoked Salmon served on ice, garnished with wedges of fresh lemons, capers, diced red onions, creme fraiche, and crumbled egg.

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### Caviar Service

Garnishings of capers, diced red onions, wedges of lemons, , creme fraiche, and crumbled egg.

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### Mimosa Bar

An assortment of fresh juices with champagne glasses to create your own version of Mimosa

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### Bloody Mary Station

A display of hot sauces, pickles, and the works along with bloody mary mix to create your own unique version of bloody mary

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