



GROVELAND FAIRWAYS & VINWOOD CATERERS

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Vinwood's Signature Style and polished service are behind all of our sensational events, from simple to lavish. We know what it takes to throw a good party and look forward to collaborating and tailoring details with you to turn your vision into a perfect reality. Every party is custom and each menu that we design is unique to your style, to your budget and to your tastes. Good taste matters and our offerings reflect the best flavors of each season, elegantly prepared and thoughtfully and creatively presented.

Vinwood's menu suggestions and serving styles, whether buffet, plated dinners, stations or simply passed hors d'oeuvres, are intended to provide you with a sense of our unsurpassed and innovative services and flexibility. Entertaining is a reflection of your style and we will create and execute your event so that it will definitely surpass all of your guest's and your expectations.

Our menu suggestions and themes are just the beginnings to create your own personalized occasion. Food preferences and any food allergies are easily accommodated. Vinwood Caterers will always provide our decades of seasoned and gracious experience and we understand what it takes to make an event successful and memorable. Although we always customize every menu to match a client's taste, budget and individual style, Vinwood Caterers always provides the following to ensure a seamless event:

- Hors D'oeuvres Selections (separately priced)
- Complete Menu Design
- Silver Service Coffee and Tea Presentation
- Dessert Selections
- Complete Event Setup and Breakdown
- Catering Chef, Catering Coordinator and Dining Room Manager
- Catering Staff with No Additional Gratuities
- Catering Service Equipment
- Cake Cutting and Presentation
- All Administrative and Service Charges

Remember at Vinwood.....The Party Starts Here!



PASSED HORS D'OEUVRES

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Please choose six selections from the following hors d'oeuvres which are served to your guests during the cocktail hour on elegantly garnished trays. (GF) indicates Gluten Free.

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From the Sea

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- Bay Scallops Hand Wrapped in Applewood Smoked Bacon (GF)
 - Fresh Mushrooms with a Crab and Pecorino Romano Cheese Stuffing
 - Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème
 - Crispy Coconut Fried Shrimp with a Spicy Sweet Chili Dip
 - Delicate Curried Crab Tartlets
 - Chesapeake Crab Cake with House Made Lemon Caper Remoulade
 - Sesame Crusted Salmon with an Orange Miso Sauce
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Meat and Poultry

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- Shredded Chicken Salad with Mango Lime Salsa in a Sesame Cone
 - Shanghai Chicken Satay with Gingered Peanut Drizzle
 - Chicken Empanada with a Salsa Crema
 - Jamaican Jerk Chicken with a Pineapple Mango Salsa Puree (GF)
 - Southwestern Beef Spring Roll with a Chipotle Lime Sour Cream
 - Teriyaki Beef Skewers with Slivered Scallions
 - Sliced Roasted Beef Tenderloin Crostini with Herbs and Homemade Tomato Jam
 - Spanish Empanada Filled with Savory Shredded Beef and Lime Sour Cream Drizzle
 - Petite Beef Wellington in Flaky Puff Pastry
 - Philly Cheese Steak Spring Rolls with a Spicy Kicky Ketchup Dip
 - Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese
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Vegetables

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- Flaky Puff Pastry Filled with Sautéed Spinach, Swiss Cheese and Mushrooms
 - Crispy Potato Pancake with Parsley Laced Sour Cream
 - Raspberry, Dried Apricot and Brie en Croute
 - Cornucopia Style Quesadilla with Smoked Cheese and Sweet Peppers
 - Vegetable Spring Rolls Served with a Sweet Chili Garlic Sauce
 - Crimini Mushroom with Boursin Cheese, Spinach and Sweet Red Pepper Stuffing
 - Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli (GF)
 - Kalamata Olive Tapenade with Feta on a Seasoned Crouton
 - Roasted Vegetable and Pecorino Romano Cheese Crostini
 - Roasted Beets and Goat Cheese on an Endive Leaf (GF)
 - Tomato Bisque Shooter with Mini Grilled Cheese
 - Crispy Cheesy Mac and Cheese Bites
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PASSED SMALL BITES

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Enjoy these heartier passed bites during the cocktail hour in lieu of passed hors d'oeuvres
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“Take-Out” Kung Pao Chicken

A Sichuan Classic of Kung Pao Chicken with Seared Chilies, Asian Vegetables and Peanuts Over Lo Mein Noodles.
Served In a Chinese Restaurant Take Out Box with Chopsticks.

Grilled Cheese & Fries

Classic Grilled Cheese Sandwiches Served With Hand Cut Fries Seasoned With Sea Salt Passed in a Take-Out Box.

Loaded Mashed Potatoes

Vinwood's Signature Smashed Potatoes Served in a Stemless Martini Glass Topped with Crispy Bacon Bits, Shredded Cheddar Cheese and Chopped Chives

Sliders 2 Ways!

All Beef Mini Burgers with American Cheese and Ketchup and Carolina Style Pulled Pork Sliders with Bayou Coleslaw Presented in a Cardboard Take-Out Box.

STATIONARY HORS D'OEUVRES

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These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.
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Artisanal Cheese Selection

A Bountiful Offering of Perfectly Ripened Fine Cheeses Such as Vermont Cheddar, Herbed Goat Cheese, and Gouda Gold Served on Marble Platters and Accompanied by Baskets of Gourmet Crackers and Seasonal Fresh Fruits.

Mediterranean Table

An Assortment of Flavorful Tastes Including Roasted Baba Gannoujh, Tabbouleh, Flavorful Hummus, Armenian String Cheese, Olives, Pita, Naan and Lahvosh Breads.

Antipasti Misti

An Abundant Display of Italian Cured Meats and Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served With Crispy Bread Sticks and Focaccia Bread.

Fabulous Fondue

A True, Fun Crowd Pleaser...Spear Your Selection From Fresh Vegetables, Apples, Cubes of Crusty French Baguette or Chunks of Pepperoni and Salami to Swirl in Bubbly Swiss Fondue for a Customized Taste!

The Ultimate Nacho Bar

Build Your Own Nacho Bar With White, Red & Blue Corn Tortilla Chips To Top With Seasoned Ground Beef, Chili Queso, Sour Cream, Diced Tomatoes, Frijoles, Shredded Lettuce, Salsa, Shredded Monterey Jack Cheese, Pickled Jalapenos And Fresh Guacamole.

Vinwood's Signature Style New England Raw Bar*

Gulf Shrimp, Wellfleet Oysters, Crab Claws and Cherrystones Dramatically Presented On Crushed Ice In a Replica Gloucester Dory Boat With Traditional Accompaniments Of Lemon Wedges, Grated Horseradish, Kicky Cocktail Sauce and Tabasco.

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*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, fish, seafood, poultry or eggs may result in food borne illness



SIGNATURE SALADS

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A first course is included with all of our entrée selections.

All of our market fresh salads come with a bountiful selection of freshly baked artisan breads and rolls garnished with roasted garlic, rosemary and served with farm fresh creamery butter.

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Mixed Green Salad

Market Greens Tossed Simply with Seasonal Vegetables and a Garden Herb Dressing

Boston Bibb Salad

Fresh Bibb Lettuce with Sliced Apples, Blue Cheese, Pistachio Nuts and a Dijon Vinaigrette

Signature Insalata Caprese

Vine-ripened Tomatoes Layered between Creamy Fresh Mozzarella and Basil. Drizzled with a Balsamic Reduction and a Basil Infused Olive Oil

Vinwood's Chop Chop

Chopped Romaine Lettuce, Cucumber, Tomato, Roasted Corn, Celery, and Green Beans Tossed with a Parmesan Peppercorn Dressing

Classic Caesar Salad

With Vinwood's Signature Caesar Dressing, Fresh Parmesan and Savory House Made Croutons

Harvest Salad

Mixed Greens with Dried Cranberries, Spiced Walnuts, Goat Cheese, Sliced Pears and Cranberry Vinaigrette

Summer Salad

Peppery Arugula, Sweet Ripe Strawberries, Goat Cheese And Champagne Shallot Vinaigrette

Mediterranean Salad

Romaine and Red Leaf Lettuces, Cucumber, Black Olives, Red Onion, Artichoke Hearts and Roasted Peppers with Oregano Feta Dressing

Spinach and Watermelon Salad

Baby Spinach, Pickled Red Onion, Watermelon, Cucumber and Crumbled Feta Cheese with a Lemony Vinaigrette

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PLATED DINNER

*Two entrée selections are included within your pricing.

We are happy to accommodate any special requests due to allergies or dietary restrictions.

Poultry

Herb Panko Crusted Chicken Paillard

Boneless Chicken Breast Dusted with Garden Herbs and Crunchy Breadcrumbs Served with a Caramelized Onion and Sweet Sherry Wine Sauce

Classic Chicken Marsala

Boneless Sautéed Chicken Breast Finished with Imported Marsala Wine, Market Fresh Mushrooms And Sweet Red Peppers

Chicken Piccata

Boneless Chicken Classically Prepared with Capers, Lemon, Forest Mushrooms and White Wine Sauce

New England Chicken

Chicken Breast Served with a Savory Herbed Bread Stuffing with Dried Cranberries and a Classic Old Farm Style Gravy

Pan Seared Tuscan Chicken

Chicken Breast with Artichokes, Roasted Sweet Red and Yellow Tomatoes and Citrus Pan Juices

Turf

Vinwood's Signature Sirloin*

Top Sirloin Filet with Vinwood's Signature Brandied Mushroom Peppercorn Mèlange and Pancetta Cracklings

Cabernet Braised Boneless Short Ribs

Meltingly Tender, Slow Cooked Short Ribs with a Rich Cabernet Sauvignon Glaze

Pepper Pan Seared Filet Mignon*

Served with Signature Chianti Demi-Glace

Roast Tenderloin of Beef Bourguignon*

Oven Roasted Center Cut Tenderloin Accompanied by a Mushroom, Bacon, Baby Onion and Rich Red Burgundy Sauce

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PLATED DINNER

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From the Sea

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Grilled North Atlantic Salmon with Fresh Herbs*

Fresh Cut Salmon Filet Grilled and Brushed with Sweet Red Pepper Butter, Served with a Classic Lemon Dill Sauce

Classic New England Style Baked Haddock

Oven Roasted Filet Topped with a Buttery Herbed Crumbs, Tomato and Fresh Lemon

Native Crab Filled Roulade of Atlantic Sole

Delicate Sole Filet with a Flavorful Crab Stuffing Topped with a Champagne Béchamel Sauce

Cod Gremolata with Lemon Dijon Crème

Fresh Roasted Thick Cut Cod Filets Crusted with Panko, Lemon Zest, Garlic and Herbs with a Lemon Dijon Sauce

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Surf and Turf

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Roasted Tenderloin of Beef and Baked Stuffed Shrimp*

Classic Pairing of Slow Roasted Tenderloin with a Brandied Mushroom and Peppercorn Jus and New England Style Baked Jumbo Shrimp with a Lemon and Garlic Stuffing

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Vegetarian

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Roasted Vegetable Napoleon

Layers of Roasted and Grilled Vegetables, Pesto Ricotta and Goat Cheese with a Sweet Red Pepper and Tomato Sauce and Chive Oil

Signature Butternut Squash Ravioli

Hand Crafted with a Mascarpone Cheese Crème Sauce, Fresh Fried Sage Leaves and Topped with a Miniature Mélange of Roasted Butternut Squash

Seasonal Vegetable Red Curry

In a Coconut Milk Broth with Jasmine Rice

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PLATED DINNER

Accompaniments: (Included with Entrée)

Potato - Rice - Grains – Risotto

- Signature Smashed New Potatoes with Sweet Roasted Garlic and Caramelized Onion
- Sautéed Red Potatoes with Shallots, Garlic, Sea Salt and Cracked Pepper
- Oven Roasted Rosemary Potatoes
- Wild and Long Grain Lemon Rice
- Jasmine Rice
- Wild Forest Mushroom Risotto
- Sweet Pea Risotto with Green Onion and Imported Parmesan Cheese

Vegetables

- Sauté of Market Medley of Seasonal Vegetables
- Steamed Asparagus with Lemon Zested Butter
- Oven Roasted Vegetables with Garlic and Fresh Herbs
- Olive Oil and Rosemary Roasted Baby Carrots
- Garden Fresh Green Beans with Roasted Cashews
- Market Grilled Vegetables with a Balsamic Glaze

Pastas (available on buffets and food stations)

- Butternut Squash Ravioli with a Mascarpone Sage Cream Sauce
- Roasted Garlic and Cheese Ravioli with Sweet Tomato Basil Cream Sauce
- Angel Hair Pasta Tossed With Pesto
- Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms
- Lemon Pepper Linguine Rustica with Artichokes, Black Olives, Sun Dried Tomatoes and Olive Oil
- Fettuccini Tossed With a Traditional Alfredo Sauce
- Tri Colored Tortellini with Homemade Marinara
- Gemelli with Asparagus and Sweet Peas in A Lemon Wine Sauce
- Classic Baked Mac & Cheese with Crispy Panko Crust

Sweet Endings

Included to compliment your wedding cake or dessert.

Fresh Berries and Cream

A Selection of Fresh Strawberries, Blueberries, Blackberries and Raspberries Served with Sweet Whipped Cream

OR

Chocolate Dipped Fruits

Strawberries, Dried Apricots and Pineapple Dipped in Chocolate Glace

AND

Silver Service Coffee and Tea Service

Premium Coffees and Assorted Herbal Teas Served From Elegant Silver Urns



BUFFET

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The following buffet selections are only some of the options that you are able to choose to begin to design your own unique menu for your event. We suggest that the first course be plated at each table setting and waiting for your guests when dinner begins. All of our buffet options come with a bountiful selection of fresh breads and rolls with creamery butter. Silver service coffee and tea presentation and fresh assorted berries and cream and chocolate dipped fruits are also included with your customized menu.

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Plated First Course: Market Spring Green Salad Tossed with Seasonal Vegetables and Garden Herb Dressing

Herb Panko Crusted Chicken Paillard with Caramelized Onion and Sherry Sauce

Bourbon and Brown Sugar Marinated Grilled Beef Tips with Grilled Peppers and Onions

Tri Color Tortellini with Homemade Marinara Sauce

Red Bliss Potatoes Sautéed with Garlic, Parsley, Shallots and Cracked Black Pepper

Seasonal Farmer's Harvest Grilled Vegetables with a Balsamic Drizzle

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Plated First Course: Mediterranean Salad of Mixed Greens with Cucumber, Black Olives, Grape Tomatoes, Red Onion and Artichoke Hearts with Feta and Oregano Dressing

Cabernet Braised Boneless Short Ribs, Tender & Slow Cooked in a Rich Cabernet Sauvignon Glaze

Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Mushrooms & White Wine Sauce

Oven Roasted New Potatoes with Rosemary

Cavatappi Sautéed with Plum Tomatoes, Portabellas and Fresh Basil

Steamed Fresh Asparagus with Lemon Butter

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Plated First Course: Harvest Salad of Mixed Greens, Dried Cranberries, Spiced Walnuts, Sliced Pears and a Cranberry Vinaigrette

Chef Carved Sirloin with Brandied Mushroom Peppercorn Mélange, Béarnaise and Horseradish Sauces

New England Classic Baked Haddock with Lemony Herbed Butter Crumb Topping

Roasted Butternut Squash Ravioli with Mascarpone Cream Sauce

Signature Smashed Potatoes with Caramelized Onion and Roasted Garlic

Chef's Seasonal Selection of Oven Roasted Vegetables

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Plated First Course: Caesar Salad with Vinwood's Signature Dressing, Parmesan and House Made Croutons

Seared Tuscan Chicken Breast with Artichokes, Sweet Roasted Red & Yellow Tomatoes & Citrus Pan Sauce

Salmon with Fresh Herbs & Sweet Red Pepper Butter*

Slow Roasted Prime Rib of Beef with Peppercorn Au Jus

Lemon Pepper Linguine Rustica

Wild Forest Mushroom Risotto

Sautéed Seasonal Vegetables with Fresh Herbs

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FOOD STATIONS

Offering your guests the choice of a number of different tastes at your event is a fun and interactive way to have a party. The stations listed below are just the starting point to create an event that is customized for you and to your tastes and style. Your selections will come with a presentation of freshly baked breads and creamery butter. Silver service coffee and tea presentation and chocolate dipped fruits and sweet seasonal berries and whipped cream are also included.

Chop Chop Salad Bar

Create Your Own Salad With Choices Of Market Greens, Grilled Chicken, Peppered Bacon, Feta, Cheddar, Gorgonzola, Roasted Peppers, Red Onions, Cucumber, Carrots, Chickpeas, Dried Cranberries, Olives And Nuts With A Choice Of Dressings. Served With Flatbreads.

“Make Your Own” Sliders Bar

Have Your Guests Make Their Own Creation with All Beef Mini Burgers and Buns with Fun Toppings to Include Lettuce, Tomato, Onion, Dill Pickle Chips, Bacon, Blue Cheese, Ketchup, Mustard, etc.
Served with Hand Cut Fries Seasoned with Sea Salt

Risotto Bar

Creamy Mascarpone Risotto Served in a Cosmo Glass to Top with Your Personalized Choice of Chorizo, Crispy Applewood Smoked Bacon, Sherried Mushrooms, Grilled Asparagus, Sun Dried Tomatoes, Roasted Pepper Confetti, Pesto, Sweet Roasted Garlic Cloves, Gorgonzola, Shredded Parmesan and Pine Nuts

Salad Duo

Summer Salad with Peppery Arugula, Sweet Ripe Strawberries, Goat Cheese And Champagne Shallot Vinaigrette
Mediterranean Salad with Market Lettuces, Cucumber, Grape Tomatoes, Black Olives with Feta & Oregano Dressing

Trio of Pastas

Classic Baked Mac & Cheese
Angel Hair Pasta Tossed with Basil Pesto
Garlic & Cheese Ravioli with Tomato & Basil Cream Sauce

Entrées

Herb Panko Crusted Chicken Breast with a Caramelized Onion & Sweet Sherry Wine Sauce

Salmon with Fresh Herbs & Sweet Red Pepper Butter*

Oven Roasted Rosemary Potatoes
Asparagus Sautéed with Citrus

Salad Duo

Spring Market Greens Tossed with Fresh Seasonal Vegetables & Garden Herb Dressing
Classic Caesar Salad with Vinwood's Signature Dressing, Fresh Parmesan & Savory House Made Croutons

Trio of Pastas

Butternut Squash Ravioli with a Mascarpone Sage Cream Sauce
Lemon Pepper Linguine Rustica
Tri Color Tortellini with Vinwood's Homemade Marinara

Surf and Turf

New England Style Baked Haddock with Buttery Herb Crumb Topping and Lemon
Cabernet Braised Boneless Short Ribs, Tender & Slow Cooked in a Rich Cabernet Sauvignon Glaze
Smashed Potatoes with Caramelized Onions & Roasted Garlic
Oven Roasted Carrots with Olive Oil & Rosemary

Salad and Pasta Duo

Chopped Salad of Romaine, Cucumber, Tomato, Corn, Celery & Green Beans with a Parmesan Peppercorn Dressing
Roasted Garlic and Cheese Ravioli with a Sweet Tomato & Basil Sauce
Fettuccini Tossed with a Traditional Alfredo Sauce

The Carvery

Chef Carved New York Sirloin with a Brandied Mushroom Peppercorn Mélange & Pancetta Cracklings
Oven Roasted Potatoes with Sea Salt & Cracked Pepper
Steamed Seasonal Vegetable Medley with Fresh Herb Butter

Entrées

Chilean Sea Bass with Miso Mustard Sauce
Chicken Piccata Classically Prepared with Mediterranean Capers, Lemon, Mushrooms & White Wine Sauce
Wild & Long Grain Lemon Rice
Sautéed Green Beans with Roasted Cashews



SWEET ENDINGS

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Sweets

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Passed Mini Milk Shakes (select 1 flavor)

Vanilla, Chocolate or Strawberry Frappes Topped with Whipped Cream and a Cherry

Warm Cookies and Milk Stop

Warm Homemade Chocolate Chip & Oatmeal Cookies and Ice Cold Milk (Chocolate, Strawberry and Whole)

Passed Chocolate Chip Ice Cream Sandwiches

Vanilla Bean, Cherry Vanilla or Mocha Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies

Passed Classic Mini Hot Fudge Sundaes

Everyone's Favorite! A Perfect Helping of Creamy Vanilla Bean Ice Cream Topped with Home Made Chocolate Fudge Sauce. Whipped Cream Swirl and Cherry on Top!

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Ice Creams with Sprinkles, M&M's, Walnuts, Peanuts, Crushed Oreos, Strawberries, Hot Fudge, Butterscotch and Freshly Whipped Cream.

Make Your Own Shortcakes

Sweet Buttermilk Mini Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel and Fruit Sauces.

Gelato Station (select 3 flavors)

Vanilla, Cappuccino, Pistachio, Coconut and Raspberry Gelatos with Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits.

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PASSED LATE NIGHT SNACKS

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Surprise your guests with a special end-of-the-party snack and send them off with one more memorable moment! Prices noted below are Per Person.
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Savory

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Chicken Fingers & French Fries

Presented In A Cardboard Take-Out Box with Honey Mustard Dipping Sauce

Mini Philly Cheesesteaks

A Miniature Version of the Classic! Shaved Steak with Melted Provolone Cheese on a Traditional Amoroso Style Roll. Served on Deli Paper.

Gourmet Beef Sliders & Hand Cut Fries

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries. Presented in a Cardboard Take-Out Box.

Crab Cake Sliders & Onion Rings

Handmade Chesapeake Style Crab Cake Sliders with Shredded Lettuce and Lemon Aioli with Crunchy Hand Breaded Onion Rings. Served in a Lobster Shack Box.

Mini Down East Lobster Rolls & World Famous Cape Cod Chips

Classic New England Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take Out Box.

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Sweet

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Signature Sweet Crisps

Crispy Pita Triangles Dusted with Cinnamon Sugar with Cream Cheese Frosting Dip

Passed Mini Ice Cream Cones

Mini Mocha, Vanilla & Chocolate Ice Cream Waffle Cones with Sprinkles! Passed from a Painter's Palette

Passed Ice Cream Bon-Bon's

Decadent Belgium Chocolate Covered Mocha, Strawberry & Vanilla Ice Cream Bon-Bons.

Chocolate Chip Cookies & Ice Cold Milk Shooters

Warm Homemade Chocolate Chip Cookies and Mini Shots of Ice Cold Milk.

Mini Donuts and Coffee Shooters

"Old Fashioned Donut Shop" Mini Donuts with Extra Small Cups of Steaming Coffee.

Chocolate Chip Ice Cream Sandwiches

Creamy Vanilla Bean Ice Cream Sandwiched Between Homemade Chocolate Chip Cookies.

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LATE NIGHT SNACK STOPS

Savory

POP (!) Corn Cart

Hot Popped Popcorn to Fill in Nostalgic Paper Bags. Even Better when Offered with Shake-Ins of Freshly Grated Parmesan Cheese, Seasoned Salt, Chili Lime, Lemon Pepper, White Cheddar, Cinnamon Sugar and Cocoa. Mix-Ins of M&M's, Reece's Pieces, Pretzel Sticks, Cheddar Goldfish, Dried Cranberries and Roasted Peanuts. Shake It Up!

Hot New York Pretzel Cart

Pretend You are On the Streets of New York City and Enjoy a Warm, Sea-Salty, Soft Pretzel to Squirt with Mustard or Not and Cheddar Ale Sauce to Dip!

Hot Dogs.....Get Your Hot Dogs Here!

Authentic Stainless Steel Street Vendor Cart Serving Up Crowd Pleasing Hot Dogs With Classic Accompaniments Including Sauerkraut, Diced Onions And Pickle Relish

Street Vendor Sausage Cart

Let Us Bring the Flavor of Fenway Park to Your Next Event with Our Authentic Stainless-Steel Street Vendor Cart Serving Up Mouth-Watering Sausages with Peppers, Onions and Accompaniments

Taco Fun

Carne Asada, Chili Dusted Shrimp or Chipotle Lime Chicken with Flour and Corn Tortillas, Scorched Peppers, Melted Onions, Beans & Rice, Pico De Gallo, Guacamole, Black Bean Corn Salsa, Cabbage Slaw & Cotiga

Sweet

Cotton Candy Cart

Old Fashioned Sweet Treats with Traditional Colors of Pink and Blue or Updated Flavors Including Organic Caramel, Mango, Coconut, Watermelon and Passion Fruit

Caramel Apple Bar (Seasonal)

Crisp Russel Orchard Apples on a Stick to Customize with Caramel Sauce, Chocolate Sauce and Yummy Dusters to Include Coconut, M&M's, Toffee Bits, Chopped Nuts, Pretzels, Granola and Mini Chocolate Bits

Fabulous CHOCOLATE!!! Fondue

Sweet Milk Chocolate Fondue with Dippers of Strawberries, Bananas, Pineapple, Apricot, Pretzel Rods, Pound Cake Squares and Marshmallows!

The Ridiculous "S'mores" Station

Way Better than When You Were a Kid! Toast Your Own Marshmallows Over an Open Flame and Then Create Something Ridiculous with Way S'more Than Chocolate Bars and Graham Crackers!! Add Peanut Butter Cups, Whipped Cream, Strawberries, Bananas, Shaved Coconut and Caramel. Yum!