

Station Selections

Minimum of 50 Guest

RAW BAR

STARTING AT \$4 STATION CHEF INCLUDED

STATION FEE: \$3

INCLUDES LEMONS, HOT SAUCE, AFRO-HORSERADISH, MIGNONETTE

Choice of

Oysters **\$4 each** Shrimp Cocktail **\$4 each** Little necks **\$2.50 each**

Make it Gourmet Lobster Seafood Salad Fish ceviche Market Price \$\$

SLIDER STATION

STATION FEE : \$4

INCLUDES ACRYLIC RISERS, PLATTERS FLORALS & FRUIT FILLERS ADD DRIED ICE -FOG EFFECT : \$3

Choice of

4 Slider Choices Fruit Fillers

\$15 per guest

STYLED FOOD DISPLAY

STATION FEE : \$4

INCLUDES ACRYLIC RISERS, PLATTERS FLORALS & FRUIT FILLERS ADD DRIED ICE -FOG EFFECT : \$3

Choice of

4 Standard Hors D'oeuvres Fruit Fillers \$27 per guest

Make it Premium

4 Standard Hors D'oeuvres 2 Premium Hors D'oeuvres Hand-made Fruit Carvings Fruit Fillers **\$47 per guest**

SKEWER STATION

STATION FEE : \$4

INCLUDES SKEWER HOLDER TABLETOP ETHANOL FIREPLACE ADD DRIED ICE -FOG EFFECT : \$3

Choice of

3 Standard skewers Beef Kabobs Pork Skewers Chicken Skewers Shrimp Skewers Vegetables Skewers \$10 per guest

Station Selections

Minimum of 50 Guest

AFRO-BBQ STATION

STATION FEE: \$6

INCLUDES BUTANE STOVE COVERS, HEAT LAMPS, SWINGS, ETHANOL TABLETOP FIREPLACE ADD DRIED ICE -FOG EFFECT : \$3

Choice of

Sweet & Spicy Grilled Ribs Jerk BBQ Grilled Chicken Grilled Red Snapper Grilled Yucca & Coconut LIB Potato Salad Jalapeno Butter Grilled Corn \$52 per guest

PASTA STATION

STATION FEE : \$6

INCLUDES GOLD CHAFERS

Choice of Penne, Fettuccine, Pappardelle Hot Choice Cajun Alfredo, LIB Pink Vodka, Marinara Cold Choice Afro-Pesto Pasta Salad, Fire Roasted Pepper Basil Salad \$15 per guest

> Choice of Protein Shrimp \$8 Chicken \$5 Meatballs \$6

CHOCOLATE

FOUNTAIN STATION

STATION FEE: \$5

INCLUDES CHOCOLATE FOUNTAIN, ACRYLIC RISERS & FRUIT FILLERS ADD DRIED ICE -FOG EFFECT : \$3

Station Includes

Chocolate Strawberries Pineapples Pretzel Sticks Graham Crackers Marshmallows \$10 per guest

DESSERT STATION

STATION FEE: \$4

INCLUDES ACRYLIC RISERS, PLATTERS FLORALS & FRUIT FILLERS ADD DRIED ICE -FOG EFFECT : \$3

Choice of 3 Desse<u>rt Selections</u>

Stuffed Liberian Style Donuts Banana Bottom Cheesecake Coconut Bread + white chocolate Strawberry Cheesecake Shooter Cornbread Pudding + Milk Candy Drizzle Miniature Red Velvet Cakes Miniature Rum Cakes **\$10 per guest**

Platter Selections

The Ultimate Grazing Platter

\$12 per person

4 Cured meats, Brie, Smoked gouda, Cheddar, Swiss, Caprese skewers + Seasonal fruits + Crackers Crostini, Oives, Gherkins + Hummus, Dips

CHARCUTERIE CUPS

\$13.50 per person

Seasonal fruits + Cured meats + Cheeses & Crackers + Pretzel sticks + Decorative cups

FRUIT PLATTER

\$10 per person ADD Hand-made Fruit Carving: \$5

Strawberries, Grapes, Blueberries, Cantaloupes, Watermelons, Honeydew, Pineapples & Blackberries

Crudités Platter

\$8 per person

Whole baby carrots, Celery, Broccoli, Cauliflower, Peppers, Grape tomatoes, Radish, Cucumbers Roasted garlic Truffle hummus, roasted pepper hummus

