

QUANTUM + THE EASTON
CATERING OFFERINGS

BEVERAGE PACKAGES

BEVERAGE SERVICE	4
COCKTAIL POWER HOUR	5

BREAKS..... 6

CATERING 2021

BREAKFAST.....	11
BRUNCH.....	12
LUNCH.....	14
DINNER.....	17
SWEETS.....	20

PASSED HORS D'OEUVRES..... 22

PLATTERS..... 27

CHEF ATTENDED STATIONS..... 29

BEVERAGE

PACKAGES

BEVERAGE SERVICE PACKAGE

20 GUEST MINIMUM

BEVERAGE PACKAGE INCLUDES:

OUR FULLY STOCKED BAR FEATURING SELECT LIQUORS,
BEER, RED & WHITE WINE, SOFT DRINKS, JUICES & MIXERS

SPECIALTY COCKTAIL ADD-ON

\$10 PER GUEST PER HOUR

BEER + WINE PACKAGE

\$35 PER GUEST FOR 2 HOURS
\$12 PER GUEST FOR THE 3RD HOUR

INCLUDES

BEER | Domestic Selections
WINE | House Red And House White Selections

WELL OPEN BAR PACKAGE

\$42 PER GUEST FOR 2 HOURS
\$16 PER GUEST FOR THE 3RD HOUR

INCLUDES

VODKA | Finlandia
GIN | New Amsterdam
RUM | Bacardi Superior
TEQUILA | Corazon
BOURBON | Old Forester
SCOTCH | Dewar's
BRANDY | E & J
BEER | Domestic Selections
WINE | House Red And House White

PREMIUM OPEN BAR PACKAGE

\$56 PER GUEST FOR 2 HOURS
\$20 PER GUEST FOR THE 3RD HOUR

INCLUDES

VODKA | Finlandia & Ketel One
GIN | New Amsterdam & Bombay Sapphire
RUM | Bacardi Superior
TEQUILA | Corazon & Don Julio
WHISKEY | Jameson & Jack Daniels
BOURBON | Old Forester & Bulleit
SCOTCH | Dewar's & Glenlivet 12
BEER | Domestic, Import & Craft Selections
WINE | House Red And House White Selections

COCKTAIL POWER HOUR

20 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

1 HOUR OF OPEN BAR +
PASSED APPETIZERS

1 HOUR WELL OPEN BAR

\$50

INCLUDES

VODKA | Finlandia
GIN | New Amsterdam
RUM | Bacardi Superior
TEQUILA | Corazon
BOURBON | Old Forester
SCOTCH | Dewar's
BRANDY | E & J
BEER | Domestic Selections
WINE | House Red And House White

CHOOSE 3 OUT OF 6 APPETIZERS

Beef Empanada
Chicken Empanada
Vegetable Spring Rolls
Goat Cheese Tartlet
Stuffed Mushrooms
Bruschetta Toscana

1 HOUR PREMIUM OPEN BAR

\$70

INCLUDES

VODKA | Finlandia & Ketel One
GIN | New Amsterdam & Bombay Sapphire
RUM | Bacardi Superior
TEQUILA | Corazon & Don Julio Blanco
BOURBON | Old Forester & Bulleit
SCOTCH | Dewar's & Glenlivet 12
BRANDY | E & J
BEER | Domestic, Import & Craft Selections
WINE | House Red And House White

CHOOSE 3 OUT OF 6 APPETIZERS

Jumbo Lump Crab Cake
Coconut Shrimp
Petite Beef Wellington
Braised Pork Tostada
Pesto Chicken Bruschetta
Tuna Poke Nachos

BREAK

PACKAGES

BREAKS

20 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

DAY BREAK

\$12

Fresh Berry Smoothies And Mango Smoothies, Assorted Muffins, House Made Courtyard Trail Mix

RECHARGE & REFUEL

\$18

Red Bull Assortment, Bottled Water, Bananas, Energy Bars To Include Kind And Protein Bars, Raw Almonds & Cashews, Tropical Fruit Salad

SWEET TOOTH

\$14

Cones Of Buttered And Gourmet Popcorn, Mini Snickers, Reese's Pieces, Kit Kats, Twix, M&M's, Raisinets, Gummy Bears, Twizzlers And Sour Patch Kids

MILK & COOKIES

\$12

Assorted House Made Cookies (Chocolate Chip, Oatmeal Raisin, Red Velvet), Milk (Coconut Milk, Almond Milk Add \$2)

COFFEE & DONUTS

\$14

Krispy Kreme (Classic Glazed, Chocolate, Sprinkles), Chocolate Covered Pretzels, Freshly Brewed Premium Coffee & Decaf And Selection Of Herbal Teas

ALL DAY BREAK

SERVICE FROM 9AM-4PM

20 GUEST MINIMUM

\$85 PER GUEST

2 HOUR OFFERINGS OF EACH
BREAKFAST, LUNCH, AFTERNOON FARE

BREAKFAST BREAK

COFFEE & ASSORTED TEAS
FRESH SLICED FRUIT PLATTER
PASTRIES
ASSORTED MUFFINS

AFTERNOON BREAK

RED BULL ASSORTMENT
BOTTLED WATER
BANANAS
ENERGY BARS (KIND/PROTEIN BARS)
RAW ALMONDS & CASHEWS
TROPICAL FRUIT SALAD

LUNCH BREAK

CHOICE OF:

SOUP + SALAD

SOUP CHOICES

SMOKED TOMATO BISQUE
HOMESTYLE CHICKEN NOODLE
BACON + CORNCHOWDER

SOUP + SANDWICH

SALAD CHOICES

BISTRO HOUSE SALAD
Mixed Field Greens, Heirloom Tomato,
Cucumber, Onion, Charred Corn, Scallion,
Apple Cider Vinaigrette
BISTRO CAESAR SALAD
Hearts Of Romaine, Shaved Parmesan,
House Made Croutons, Caesar Dressing
ICEBERG WEDGE
Iceberg Lettuce, Heirloom Tomato,
Red Onion, Applewood Smoked Bacon,
Chunky Blue Cheese Dressing

SANDWICH + SALAD

SANDWICH CHOICES

CHICKEN SANDWICH
Grilled Chicken, Cheddar Cheese, LTO,
Sundried Tomato Pesto, Focaccia Bread
CLUB SANDWICH
Turkey, Ham, Swiss Cheese, LTO,
Avocado Aioli, Multigrain Bread
ROASTED VEGGIE SANDWICH
Roasted Eggplant, Zucchini, Squash, Red
Onion, Greens, Basil Aioli, Focaccia Bread

BREAKS BEVERAGE ADD-ONS

APPLICABLE TO ANY BREAK PACKAGE

ASSORTED SOFT DRINKS | \$12

- Coke, Diet Coke, Sprite
- Sparkling And Still Bottled Water

FRESHLY BREWED COFFEE & DECAF + SELECTION OF HERBAL TEAS | \$16

SPA WATER | \$50 Flat Rate

CHOICE OF

- Strawberry Mint, Cucumber Melon, Rosemary Lemon, Pineapple Orange, Watermelon Basil

WATER COOLER RENTAL | \$95

- 2.5 Gallons
- \$100 Deposit Required
- Includes 2.5 Gallon Container Of Spring Water & Cups
- Power Supply 120v Required

FRESHLY BREWED COFFEE | \$189

- 3 Gallons
- Approximately 40 Cups
- Choice Of Regular Or Decaf

ESPRESSO POD SERVICE | \$60

- Starbucks Espresso, Decaf, Flavored

CATERING

2021

BREAKFAST
PACKAGES

BREAKFAST PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CONTINENTAL PACKAGE

\$9

INCLUDES

WHOLE ORGANIC FRUIT

Fiji Apples, Florida Oranges, Bosc Pears, Bananas

ASSORTED BAGELS & CREAM CHEESE

Plain New York Style Bagel, Everything,
Cinnamon Raisin Traditional Cream, Cheese, Chive
& Onion, Strawberry Agave

ASSORTED MINI MUFFINS

Banana Nut, Blueberry, Oat Bran

A STEP ABOVE PACKAGE

\$14

INCLUDES

ASSORTED BREAKFAST PASTRIES

Mixed Fruit, Apple & Cheese

ASSORTED MINI MUFFINS

Banana Nut, Blueberry, Oat Bran

ORGANIC FRESH SLICED FRUIT

BUILD YOUR OWN PARFAIT BAR

Vanilla Greek Yogurt, House Made Granola,
Blueberries, Strawberries, Organic, Honey

BREAKFAST PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

LE BRUNCH PACKAGE

\$25

AVOCADO TOAST

Multigrain Bread, Heirloom Tomato,
Pickled Onion, Watermelon Radish, Baby Kale

CAGE FREE SCRAMBLED EGGS

ROASTED COUNTRY POTATOES WITH PEPPERS & ONIONS

PROTEIN PLANCHA

Applewood Smoked Bacon, Pork Sausage,
Turkey Sausage

THE ULTIMATE PACKAGE

\$35

ORGANIC FRESH SLICED FRUIT

AVOCADO TOAST

Multigrain Bread, Heirloom Tomato, Pickled Onion,
Watermelon Radish, Baby Kale

CAGE FREE SCRAMBLED EGGS

ROASTED COUNTRY POTATOES WITH PEPPERS & ONIONS

PROTEIN PLANCHA

Applewood Smoked Bacon, Pork Sausage,
Turkey Sausage

CHEF ATTENDED STATIONS: Flat Fee Of \$125

CHOICE OF • Build Your Own Omelet
• Eggs Benedict Station

ADD-ON'S

APPLICABLE TO ANY BREAKFAST PACKAGE

ORGANIC FRESH SLICED FRUIT PLATTER | \$4

MINI CROISSANTS | \$3

ASSORTED BREAKFAST PASTRIES | \$3

BUILD YOUR OWN PARFAIT BAR | \$6

CHEF ATTENDED BYO OMELET STATION | \$8

CHEF ATTENDED BYO EGGS BENEDICT STATION | \$8

ASSORTED BAGELS & CREAM CHEESE (1 DOZEN) | \$28

CAGE FREE SCRAMBLED EGGS | \$4

ROASTED COUNTRY POTATOES | \$2

PROTEIN PLANCHA | \$6

AVOCADO TOAST | \$6

LUNCH

PACKAGES



LIGHT BEGINNINGS PACKAGE

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CHOICE OF:

SOUP + SALAD | \$15

SOUP CHOICES

SMOKED TOMATO BISQUE

HOMESTYLE CHICKEN NOODLE

BACON + CORN CHOWDER

SOUP + SANDWICH | \$18

SALAD CHOICES

BISTRO HOUSE SALAD

Mixed Field Greens, Heirloom Tomato,
Cucumber, Onion, Charred Corn, Scallion,
Apple Cider Vinaigrette

BISTRO CAESAR SALAD

Hearts Of Romaine, Shaved Parmesan,
House Made Croutons, Cesar Dressing

ICEBERG WEDGE

Iceberg Lettuce, Heirloom Tomato,
Red Onion, Applewood Smoked Bacon,
Chunky Blue Cheese Dressing

SANDWICH + SALAD | \$18

SANDWICH CHOICES

CHICKEN SANDWICH

Grilled Chicken, Cheddar Cheese, LTO,
Sundried Tomato Pesto, Focaccia Bread

CLUB SANDWICH

Turkey, Ham, Swiss Cheese, LTO,
Avocado Aioli, Multigrain Bread

ROASTED VEG SANDWICH

Roasted Eggplant, Zucchini, Squash, Red Onion,
Greens, Basil Aioli, Focaccia Bread

TAKE IT UP A NOTCH PACKAGE

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CHOICE OF:

1 PROTEIN + 1 STARCH OR 1 VEGETABLE
INCLUDES CHOICE OF BISTRO HOUSE SALAD, CAESAR SALAD,
OR ICEBERG WEDGE

TIER 1

Buffet | \$24 or Plated | \$29

GRILLED LEMON GARLIC CHICKEN

ROASTED PORCHETTA

STARCHES

GARLIC YUKON MASHED

PASTA PRIMAVERA

MEDITERRANEAN COUSCOUS

BASMATI RICE

TIER 2

Buffet | \$30 or Plated | \$35

STEAK MEDALLIONS

PAN SEARED CITRUS SALMON

VEGETABLES

ROASTED ASPARAGUS

HONEY ROASTED CARROTS

SAUTÉED HARICOT VERT

CHARRED BRUSSEL SPROUTS

ADD-ON'S

APPLICABLE TO ANY LUNCH PACKAGE

ORGANIC FRESH SLICED FRUIT PLATTER | \$4

MEAT & CHEESE CHARCUTERIE PLATTER | \$12

ORZO GIARDINIERA PASTA SALAD | \$4

HOUSE MADE POTATO CHIPS | \$3

GERMAN STYLE POTATO SALAD | \$3

POPPYSEED COLE SLAW | \$3

DINNER
PACKAGES

DINNER PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

CHOICE OF:

2 PROTEIN OPTIONS + 1 STARCH + 1 VEGETABLE INCLUDES CHOICE OF BISTRO HOUSE SALAD, CAESAR SALAD, OR ICEBERG WEDGE + WARM ASSORTED DINNER ROLLS

TIER 1

Buffet | \$35 or Plated | \$40

GRILLED CHICKEN MADEIRA

PECAN CRUSTED TILAPIA

MOJITO ROASTED PORK

TIER 2

Buffet | \$40 or Plated | \$45

CHIMICHURRI CHURRASCO STEAK

SAGE CRANBERRY TURKEY BREAST

GRILLED MAHI

With Pineapple Mango Salsa

TIER 3

Buffet | \$45 or Plated | \$50

MISO GLAZED SALMON

BEEF TENDERLOIN

LEMONGRASS COCONUT SHRIMP

STARCHES

GARLIC YUKON MASHED

PASTA PRIMAVERA

MEDITERRANEAN COUSCOUS

BASMATI RICE

CUBAN STYLE

BLACK BEANS & RICE

VEGETABLES

ROASTED ASPARAGUS

HONEY ROASTED CARROTS

SAUTÉED HARICOT VERT

CHARRED BRUSSEL SPROUTS

SWEET PLANTAINS

ADD-ON'S

DINNER PACKAGES

APPLICABLE TO ANY DINNER PACKAGE

PRICES LISTED ARE PER GUEST

LOBSTER MAC & CHEESE | \$4

Cavatappi Pasta, Fresh Lobster, Sun Dried Tomato, Asiago Cheese

PERUVIAN PURPLE POTATOES | \$4

Roasted Purple Potatoes, Rosemary, Elephant Garlic

LOADED GARLIC MASHED | \$4

Sour Cream, Shredded Cheeses, Crisp Bacon, Scallion & Chive

OVEN ROASTED ASPARAGUS | \$3

Sea Salt, Crispy Prosciutto, Shaved Parmesan, Evoo Drizzle

CREAM OF SPINACH AU GRATIN | \$3

Creamy Organic Spinach, Garlic, Spices, Melted Aged Parmesan Cheese

SWEET POTATO CASSEROLE | \$3

Roasted Sweet Potatoes, Harissa, Crushed Pistachios

FLAGLER SEAFOOD TOWER | \$100

Includes A Multi-Tier Seafood Display Consisting Of: Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, & Oysters.

MEAT & CHEESE CHARCUTERIE | \$12

PREMIUM ADD-ON'S

S W E E T S

P A C K A G E S



SWEETS PACKAGES

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST

PLATED DESSERTS

\$5 PER GUEST - CHOICE OF 2

FLORIDA KEY LIME PIE

Whipped Cream, Fresh Berries, Madagascar Vanilla
Bean Cheesecake Graham Cracker Crust,
Raspberry Reduction

RASPBERRY CHOCOLATE DOME

Raspberry Mouse, Dark Chocolate Dome,
Fresh Raspberries

DECADENT BROWNIE

Chocolate Ganache, Whipped Cream,
Candied Pecans

TRIPLE LAYER CARROT CAKE

Cream Cheese Icing, Toasted Almonds

PEANUT BUTTER BOMB

Captain Crunch & Peanut Butter Fudge Cake

SHOOTERS SERIES

\$48 PER 2 DOZEN | 2 DOZEN MINIMUM

KAHLUA TIRAMISU

Kahlua Dipped Ladyfingers, Mascarpone Cheese,
Powdered Cocoa

SMORES

Graham Cracker Crumble, Chocolate Ganache,
Charred Marshmallow

PASSIONFRUIT PANNA COTTA

Fresh Passionfruit Cream

STRAWBERRY CRÈME BRÛLÉE

Macerated Strawberries, Pastry Cream,
Caramelized Sugar

BLUEBERRY COBBLER

Slow Cooked Blueberries, Cinnamon Streusel

PASSED HORS

D'OEUVRES

PASSED HORS D'OEUVRES

MINIMUM OF 2 DOZEN OF EACH OFFERING

PRICES LISTED ARE PER PIECE

JUMBO LUMP CRAB CAKE | \$5

Charred Corn Relish, Roasted Red Pepper Coulis

BEEF OR CHICKEN EMPANADAS | \$3

Braised Onions, Avocado Crema

CHICKEN SPRING ROLLS | \$4

Ginger Chicken, Flash Fried Asian Vegetables,
Orange Chili Sauce

PETITE BEEF WELLINGTON | \$6

Beef Tenderloin, Mushroom Duxelle, Flaky Puff Pastry,
Port Wine Demi-Glace

COCONUT SHRIMP | \$5

Jumbo Crispy Shrimp, Coconut Curry Emulsion

TUNA POKE NACHO | \$6

Sushi Grade Ahi Tuna, Cucumber, Watermelon,
Red Onion, Sesame Ponzu, Wonton Crisps

BRAISED PORK TOSTONES | \$4

Creamy Mojo Aioli, Traditional Sofrito

GOAT CHEESE TARTLET | \$3

Caramelized Onion, Toasted Almond

PEAR & ROQUEFORT PURSE | \$3

Bosc Pear, Creamy Roquefort Cheese

VEGETABLE SPRING ROLLS | \$3

Flash Fried Asian Vegetables, Orange Chili Sauce

PROSCIUTTO WRAPPED HONEYDEW | \$4

Aged Parmesan Crisps, Extra Virgin Olive Oil Drizzle

BRUSCHETTA TOSCANA | \$3

Italian Plum Tomatoes, Garlic, Organic Basil

SMOKED SALMON BITES | \$5

English Cucumber Slices, Nova Scotia Smoked Salmon,
Dill Mustard Cream Sauce

STUFFED MUSHROOMS | \$3

Roasted Vegetable Medley, Crispy Panko,
Aged Balsamic Glaze

PESTO CHICKEN BRUSCHETTA | \$4

House Made Pesto, Diced Roma Tomatoes,
Aged Balsamic Glaze

OUR

PLATTERS

PLATTERS

20 GUEST MINIMUM

ORGANIC FRESH SLICED FRUIT PLATTER | \$80

Guava Yogurt Dipping Sauce

ORGANIC VEGETABLE CRUDITE | \$80

Avocado Ranch Dipping Sauce

MEAT & CHEESE GRAZING PLATTER | \$240

Combination Of Domestic And Artisan Cheeses, Assorted Cured Meats,
Served With Giardiniera, Assorted Olives, Dried Fruit And Nuts, & Baguette

MEZZE PLATTER | \$200

Assorted Grilled Mediterranean Vegetables, Couscous Salad,
Roasted Red Pepper Hummus, Garlic Hummus, Tabbouleh, Grilled Pita Bread

FLAGLER SEAFOOD TOWER | \$2000

INCLUDES A MULTI-TIER SEAFOOD DISPLAY CONSISTING OF:

Jumbo Shrimp Cocktail, Dungeness Crab Claws, Tuna & Shrimp Ceviche, &
Oysters. Served With Fresh Horseradish, Zesty Cocktail Sauce,
Citrus Mignonette.

CHEF ATTENDED

STATIONS

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

BUILD YOUR OWN SALAD BAR

\$12

GREENS

Hearts Of Romaine, Spring Greens, Organic Baby Spinach

PROTEIN

Diced Grilled Chicken, Diced Turkey, Diced Ham

TOPPINGS

Cucumber, Heirloom Tomato, Julienned Carrots, Radish, Diced Red Onion, Garbanzo Beans, Charred Corn, Diced Peppers, Manzanilla Olives, Purple Cabbage, Shredded Jack Cheese, Toasted Sliced Almonds, Sunflower Seeds, House Made Croutons

DRESSINGS

Balsamic, Vinaigrette, Apple Cider Vinaigrette, Garlic Ranch, Traditional Caesar

BUILD YOUR OWN OMELET STATION

\$10

Cage Free Eggs, Mushrooms, Onions, Peppers, Spinach, Tomatoes, Shredded Jack Cheese

BUILD YOUR OWN EGGS BENEDICT STATION

\$12

English Muffin, Canadian Bacon, Poached Cage Free Eggs, Traditional Hollandaise

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

TASTE OF THE EAST

\$14

Includes Fortune Cookie & Chop Sticks.
Served In Chinese Take-Out Boxes.

BASE

Rice + Egg Noodle

PROTEIN

Chicken + Shrimp

SAUCES

Orange Ginger, Sweet Teriyaki, Sweet & Sour

TOPPINGS

Peppers, Onions, Young Corn, Water

Chestnuts, Bamboo Shoots, Scallions, Carrots

CARVING STATION

TIER 1 | \$14

Roasted Pork Loin Or Sage Roasted Turkey
Served With Cranberry Aioli, Dijon Mustard
And Onion Gravy

TIER 2 | \$22

Beef Tenderloin Or Prime Rib, Served With
Horseradish Cream And Stone Ground
Mustard

PASTA STATION

\$12

PASTA

Linguini, Cavatappi

PROTEIN

Grilled Chicken Oreganata, Beef Ragout

SAUCES

Tomato Basil Pomodoro, Roasted Garlic,
4 Cheese Alfredo

TOPPINGS

Spinach, Onion, Mushroom, Sundried
Tomato, Zucchini, Eggplant,
Grated Parmesan

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

STREET TACO BAR

\$14

TORTILLA

Flour Tortilla, Corn Tostada

PROTEIN

Carnitas, Cilantro Lime Chicken, Tequila Shrimp

TOPPINGS

Beans, Spanish Rice, Sauteed Fajita Veggies, Charred Corn, Cotija Cheese, Shredded Jack Cheese, Fresh Jalapenos, Purple Cabbage, Shredded Lettuce

ACCOMPANIMENTS

Guacamole, Pico De Gallo, Creamy Cilantro, Mango Habanero, Roasted Poblano, Sour Cream

PAELLA ACTION STATION

ALL PAELLAS CONSIST OF:
Long Grain Saffron Rice, Onion, Tricolored Peppers, Plum Tomatoes, Cilantro, Garlic

TIER 1: \$30

Chicken + Country Sausage

TIER 2: \$40

Chicken + Country Sausage + Shrimp

TIER 3: \$50

Chicken + Country Sausage + Shrimp + Calamari + Mussels

ADD ON LOBSTER TAILS

\$10 Per Tail Per Guest

GRILLING ACTION STATION

\$50 | AVAILABLE ON THE ROOF ONLY

OPEN FLAME GRILL SERVING THE FOLLOWING:

GRASS FED BEEF BURGER
Organic Free Range Chicken Sandwiches

ALL BEEF FRANKS

TOPPINGS

Include Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mayo, Relish, Mustard

SERVED WITH

House Made Potato Chips, Cole Slaw, And Potato Salad

CHEF ATTENDED STATIONS

10 GUEST MINIMUM

PRICES LISTED ARE PER GUEST + \$125 FLAT FEE

CHOCOLATE FONDUE FOUNTAIN

\$15

Milk Chocolate Fountain, Marshmallows, Strawberries, Bananas, Brownie Cubes, Shortcake Cubes, Rice Krispy Cubes, Toasted Shaved Coconut

SMORES STATION

\$12

CHOOSE 2 SMORES COMBINATIONS:

O.G.

Honey Graham Cracker, Milk Chocolate, Marshmallows

HIPSTER

Honey Graham Cracker, Dark Chocolate, Bacon, Sea Salt, Marshmallows

CHUNKY MONKEY

Chocolate Graham Cracker, Peanut Butter Cup, Soft Caramel, Banana Slices, Marshmallows

BIRTHDAY CAKE

Honey Graham Cracker, Cookies & Cream Chocolate, Sprinkles, Icing, Marshmallows

SALTED CARAMEL

Honey Graham Cracker, Caramel Square, Sea Salt, Pretzel Pieces, Marshmallows