



Down the Rabbit Hole "Alice in Wonderland" Theme-

Tea Time Sandwiches

-Strawberry Bliss Chicken Salad- Slow roasted basil chicken, strawberry and balsamic reduction, served on a croissant

-Ham and Swiss- Off the bone smoked ham, Jarlsberg Swiss, housemade salted butter, served on white homestyle bread -Cucumber mint with cream cheese served on rye

Queen of Heart Quiche-Choose Two Types -Sausage, Caramelized Onion, Cheddar -Mushroom, Spinach, Tomato, Swiss -Ham, Onion, Green Pepper, Swiss

-Grazing Station with cheese and chacuterie, as well as fresh crudite, breads and dips Strawberry Fields

A variety of chocolate covered strawberries, fruit sticks, and fruit yogurt parfaits

Design (Optional)-Take your guests down the rabbit hole of a grazing station like no other. Displays with filled with teapots, beautiful roses, tiered platters and everything else to make your event whimsical and magical.



At The Movie's "Let us personally theme your event to your very own movie"

The Casual Menu

-Roasted Hot Dog Bar- served with ketchup, mustard, onion, pickles
-Nacho Bar- pork carnitas or chicken tinga, fresh picco, guacamole, cheese sauce, lettuce, black beans, sour cream

-Cheese and Pepperoni Pizza

-Large Soft Pretzels with Cheese and Honey Mustad Dip

-Candy Bar- A large selection of movie candy served in glass containers Popcorn- Butter, Cheddar & Caramel and Ranch

Need an Upscale Experience the EE chefs are standing by to create a small bite menu like no other

Design (Optional): Turn your space into your own personal theater, whether you want it to look like an old school theater or an the glam of the Golden Age of Hollywood we can put you and your guests right into the movies.

The Bodega "Market"- Let your guests shop for what their lunch or dinner

-Pasta Station- Penne and Farfalle Noodles served with your choice or marinara, alfredo, Bolognese, chicken, broccoli, peas, ham, tomato, parmesan, mozzarella pearls. Served with garlic bread

-Salad Bar- Field greens and Romaine served with, cherry tomatoes, shredded cheeses, chopped red onion, shredded carrots, snap peas, croutons, black olives, radish, red and green peppers, ham and bacon bits. Ranch, Honey Mustard, French, Italian

-Deli Bar- Craved turkey, ham, salami, cheddar, Swiss, muenster, bib lettuce, bread and butter pickles, onion, tomatoes, banana peppers, mayo, mustard, olive oil and vinegar, Italian seasoning Breads Mini croissants, White and Wheat Hoagie, Potato Salad and Pasta Salad

-Bakery- Variety of cookies, cupcakes and chocolate covered strawberries Snack bar- Variety of chips, crackers and candies

-Barrista Cart- Optional

-Mixologist Instruction Bar- Optional

Design (Optional)- We will bring you your very own bodega complete with pasta counter, deli counter, snack counter, sweet carts and bar

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Rodeo Disco Barbecue

- -Barbeque Chicken Wings served with Ranch and Blue Cheese
- -Carved Brisket Slider with Coleslaw and Pickles
- -Bison Bratwurst Bites served with Barbecue Sauce
- -Baked Beans
- -Grilled Parmesan and Garlic Corn
- -EE's Signature Mac and Cheese
- -Coleslaw in an Alabama Sauce

Design (Optional)- Bring on the disco ball, cactus, colorful florals and the rawhide and let's have a party.



-Grilled Savory Steal -Grilled Savory Steal -"Elotes" Street Corr -Spanish Rice -Fiesta Black Beans -Guacamole Bar with Design (Optional)- E event. We light the s

Groovy Mexican Taco Bar- Set your Mexican theme to the 1960's Disco Era

- -Grilled Savory Steak, Chicken Fajitas and Roasted Veggies -"Elotes" Street Corn -Spanish Rice
- -Guacamole Bar with fresh avocado, spices

Design (Optional)- Bring on the "Austin Powers" at your next event. We light the space with groovy lighting and vibrant flowers and linens.



Wizard of Oz Grazing Station

-Monkey Grilled Wings- Dry rub wings with barbeque, buffalo sauce, Ranch and blue cheese toppings

-Lion Slider- Chimichurri flank steak slider, served in a crown

-No Place Like Home Cheddar and Ham Biscuit

-Rainbow Fruit Skewers

-Scarecrow garden- A variety of lemon grilled and fresh vegetables served with hummus and French Onion

-Pudding Plant Cups- Chocolate mousse with Chantilly, chocolate cookie crumbs and green licorice and a poppy topping

Design (Optional)- Poppies and emerald green of course will light up your event along with crystal candelabras. Take your next event down the yellow brick road.



Thank you



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