

COCKTAIL HOUR CULINARY EXPERIENCES

NoRA S'MORES CABOOSE



NoRA has finally arrived to your cocktail hour! Have the NoRA S'Mores Caboose arrive at the start of your wedding for cocktail hour, serving up savory s'mores. Choose two savory s'mores to be roasted, toasted, and served to order!

- \$6.95 per guest -



SWEET & SAVORY MASHED POTATO BAR

Sweet potatoes & Yukon gold potatoes
served with your choice of toppings:

Caramelized Onions, Chives, Butter, Sour Cream,
Shredded Cheddar, Gorgonzola, Cured Bacon, Broccoli,
Candied Nuts, Local Maple Syrup, Mini Marshmallows

- \$4.95 per guest -

BUILD YOUR OWN TACO BAR

Apple infused BBQ pulled pork and cilantro lime white fish
in crispy corn tortillas, filled with your choice of toppings:
Shredded Cheddar, Shredded Lettuce, Sour Cream,
Diced Tomatoes, Pico de Gallo, Black Beans, Fresh Corn Salsa,
Yogurt Lime Sauce, Guacamole, Chipotle Slaw

- \$4.95 per guest -



BUILD YOUR OWN SLIDER BAR

Black angus burgers & Jack Daniels BBQ pulled pork
stacked on warm rolls and topped with:

American Cheese, Gorgonzola, Cheddar Cheese, Lettuce,
Tomatoes, Onions, Pickles, Bacon, Mayo, Fried Onion Crisps,
Mustard, Ketchup, Jack Daniels BBQ Sauce

- \$4.95 per guest -

SMOTHERED MAC & CHEESE BAR

Vermont cheddar mac & cheese loaded to your liking.
BBQ Pulled Pork, Cornbread, Apple Smoked Bacon,
Crushed Kettle BBQ Chips, Broccoli, Diced Tomatoes,
Fried Onion Straws, Caramelized Onions,
Diced Jalapeños, Gorgonzola

- \$4.95 per guest -



PHILLY CHEESESTEAK STATION

Thinly sliced beef, sautéed to order right in front of your guests,
filled in warm pretzel rolls and loaded to your liking.

Onions, Peppers, Mushrooms, Cheese Sauce,
Shredded Cheddar, Gorgonzola, Bacon

- \$4.95 per guest -

SALT BLOCK SMALL PLATES

Fresh Ahi tuna and beef tenderloin
seared on a pink Himalayan salt block in front of your guests.
Ahi tuna and beef tenderloin are served over an Asian soba noodle
salad and topped with Sriracha infused cream.

- \$9.95 per guest -

OYSTER & CLAM RAW BAR

Blue Point oysters & Little Neck clams shucked fresh. Served on ice with: Assorted Hot Sauces, Fresh
Lemon, and Our Own Spicy Cocktail Sauce. Add our Market Cart for your Oyster & Clam Bar for \$225!

- \$9.95 per guest -



Call 860-347-7171



Email planning@ctweddinggroup.com



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