



A Table for Two Private Chef Service Catering Options

“Alice in Wonderland” Themed Cocktail Party Menu

Stationary Appetizer Buffet

“Eat Me” One Bite Wonders

An enticing display of one bite nibbles to include BLT bites (cherry tomatoes filled with a savory bacon filling echoing the classic BLT sandwich), “Queen of Hearts” tarts (heart shaped tarts filled with a quiche like filling of gorgonzola, fresh herbs, and toasted walnuts), sausage stuffed mushrooms, loaded baked potato bites, pastry kisses (with assorted filling such as caramelized onions and feta, blueberry and lemon cream, basil pesto and sun dried tomato cream, cilantro pesto and corn)

Vegetable Crudite

A bountiful cascade of fresh vegetable with a housemade ranch style dip – complete with the caterpillar, flowers, birds sculpted from fruits and vegetable

“Pool of Tears” Cheddar and Ale Fondue

A warm and savory fondue, presented with sourdough bread for dipping, and positioned next to the vegetable crudite for additional dippers. (Sitting amidst the dippers will be a wedge of Swiss cheese with sculpted radish mice – eluding to the Doormouse)

Bread and Peanut-Butterflies

A nod to the Mad Hatter’s “bread and butterflies” we present butterfly-shaped peanut butter sandwiches on honey nut bread flying amidst a scape of sculpted fruit tulips and daisies, lilies, snapdragons, and red roses, and a sculpted hedgehog eluding to the Queens croquet game.

Mad Hatter’s Tea Sandwiches

A display of bite sized tea sandwiches, with fillings such as curried egg salad, smoked salmon, goat cheese and cucumber with watercress, pear and stilton, turkey and cheddar. Presented with a platter of scones with marmalade and lemon curd.

“Curiouser and curiouser” Sweets Presentation

An assortment of cookies, pastries, and small cakes tiered, and garnished with red and white roses.

Action Station

“Off with Their Heads Shrimp”

Fresh pink shrimp sautéed with garlic, butter, shallots, mushrooms, and tomatoes, flamed with Jack Daniels, and finished with sour cream, thyme, and black pepper. Presented on a bed of barley risotto. Miniature rolls are available at this station as well.

BREAKFAST (11pm- 1am...ish)

“I’m Late I’m Late for Tea, but breakfast is served”

Mini Waffle Station

Assorted miniature waffles with toppings to include whipped cream, berries, syrup, whipped butter, chocolate chips, pecans, peaches, cinnamon

Bacon and Sausage

House made sage and apricot breakfast sausage, baked to finish and presented warm, alongside brown sugar crusted bacon

Scrambled Eggs and Hashbrowns Station

Made to order, farm fresh scrambled eggs, and crispy hashbrowns

Assorted Miniature Fresh Baked Muffins

Mimosa Shots