



FRESH
HAND
CRAFTED
AWESOMENESS

Food Truck & Mobile Kitchen

www.seasidesliders.com

203-857-9918

Instagram: @seasideslidertruck

Welcome to SeaSide Sliders Catering Co.

There's a lot to explore in the pages ahead—but here's the heart of what we do:

We create effortless, elevated events where you get to enjoy your own party... and we handle everything else.

We do catering a little differently.

Instead of preparing food miles away and transporting it, **we bring our entire kitchen with us**—beautifully built into our food truck—**so every bite is cooked fresh on-site** and served at its absolute best.

The moment we arrive, our team begins transforming your space. We set up our serving tables wherever they fit your event best: outside the truck, inside your venue, throughout your home, beneath a tent, or right in your backyard. Once service begins, food is prepared and presented continuously in small, curated batches, creating a gorgeous, ever-refreshed spread.

The experience feels **relaxed and inviting**, yet **polished and elevated**. There are no lines to wait in to order, no pressure—just incredible food coming out fresh for the entire duration of your event. Guests can return as often as they'd like, choosing whatever looks good in the moment, knowing everything has been cooked steps away from where they're celebrating. It's easy, it's fun, and it ensures **no one ever leaves hungry**.

Every event with SeaSide Sliders includes the full setup of our custom serving tables dressed in black linens, complemented by white, bamboo, and cast-iron serving pieces, rustic displays, and **thoughtful touches** that elevate the presentation. We bring high-quality disposable plates, utensils, napkins, and condiments, along with all of the equipment needed to prepare and serve your menu. Our on-site team handles the cooking, the replenishing, the setup, the flow, the guest experience, and the **seamless execution of service from start to finish**.

To complete the vibe, we bring high-end wireless speakers and wireless microphones that can be used while we're on-site—great for music, announcements, or any special moments you want to highlight.

As you continue through the following pages, you'll find packages, menus, enhancements, and options designed to fit celebrations of every size and style.

No matter what you're planning, our goal is simple: **to bring incredible food, warm hospitality, and a seamless experience to your event—so you can relax, celebrate, and fully enjoy your day.**

Service

Service times differ depending on the package you select; however, every package includes at least **1 hour & 30 minutes of serving time**, in addition to the set-up period, for a minimum on-site presence of at least 2.5 hours. A **20% service charge** is applied to all invoices, and this includes full gratuity for your on-site service team and cooking staff.

Our **Perfect Cocktail Party & Signature Dinner Packages** include several enhanced services, such as additional set-up time, a server-passed cocktail hour, and clearing of disposable plates from guest tables throughout the event.

Our service covers all food prepared by SeaSide Sliders Catering Co. For larger events that require extra support—such as table setup or teardown, rental assistance, drink-glass clearing, cleanup, or additional staffing—we can assist in connecting you with trusted partners who can help. Just let us know what you need.

Trash Removal

We provide trash receptacles for guests when needed and remove all trash **generated by our team** during food service, including all related disposables. Any additional trash produced by other vendors, decorations, rental items, or non-food truck components is the responsibility of the client or the appropriate vendor.

Food Displays

We provide all serving tables and display pieces needed for your event. Our curated presentation includes white and bamboo serving platters, cast-iron pans, and rustic wooden crates. Black table linens are used for all serving tables to maintain a clean, cohesive look.

If you prefer a different linen color to complement your event design, we are happy to provide measurements and a full list of required linens so they can be added to your rental order.

Plates, Utensils & Rentals

We supply all disposable plates and utensils for your event, including cocktail hour plates, dinner plates, dessert plates, high-quality white plastic utensils, and white paper napkins. Our standard dinner plates are white, compostable and made from bamboo and unbleached plant fiber—eco-friendly, durable, and elegant.

If you're looking for something a bit more elevated than standard disposables, we offer beautiful upgraded options—especially bamboo or plastic—perfect for weddings and mitzvahs. **Let us know what you're envisioning**, and we'll provide more information and pricing.

Clients who prefer traditional plates, glassware, or silverware are welcome to rent them independently, or we can assist with coordinating the basic rentals needed for your event. We work closely with **Atlas Event Staff**, who can arrange rental items as well as provide the additional serving and sanitation staff required when using non-disposable place settings.

Although we will take care of everything and make the process completely seamless, **please note that these rentals are not included in our packages**, and traditional dishware or silverware will require additional staffing and associated costs from outside vendors.

Deposits, Payments, Fees & Taxes

We do our best to keep things simple, transparent, and seamless. A **7.35% Connecticut sales tax** will be added to all invoices, as required by state law. All staffing—including cooks, servers, and bartenders when using our bar services—is already built into our pricing so there are no surprises. To keep everything streamlined, a **20% service charge** is applied to all events, which covers staffing, equipment, and **full gratuity for your on-site team**, ensuring they are completely taken care of.

To reserve your date, a **\$500 non-refundable deposit** is required. One of the things our clients appreciate most is the flexibility we offer: all event details besides the date and time—such as guest count, menu selections, and your chosen package—can be updated up to **10 days prior** to your event. Final changes, menu adjustments, and your final guest count are all due at that time. The remaining balance must be paid in full **no later than 7 days** before your event.

Full-Service Beverage Packages

Get the party started with our Full-Service Beverage Packages—designed to bring convenience, style, and exceptional drinks straight to your event!

All of our full-service bar packages feature our **brand-new oak bars**, paired with **high-quality clear disposable stemless wine glasses and tumblers**, creating a polished and elevated presentation. We provide all mixers, fruit, garnishes, bar tools, **ICE**, and essentials to ensure a smooth, seamless service experience.

A complete setup, TIPS-certified bartenders, and everything needed to keep the drinks flowing from start to finish.

Custom packages are available upon request, including preferred liquor brands, beer selections, seltzers, and specialty cocktails.

Additional pricing will be provided based on your selections

We're fully licensed and insured, and we take care of the required Connecticut liquor permit on your behalf—making the process stress-free and easy.

The Thirst Quencher (non-alcoholic)

3 Hour Service | \$12 Per Guest | \$600 Minimum

4 Hour Service | \$15 Per Guest | \$750 Minimum

Perfect for kids' parties or any event needing a full-service beverage option!

Keep the good times flowing with our Full-Service **Non-Alcoholic** Beverage Package. We'll serve up Assorted Sodas, Juices, Fresh-Squeezed Lemonade, Just-Brewed Iced Tea, and our Poland Spring Hydration Station. **Plus, 1 specialty 'Mocktail'** - Our bartenders will handle all the details and keep your guests refreshed!

Daiquiri Station (non-alcoholic)

3 Hour Service | \$14 Per Guest | \$700 Minimum

4 Hour Service | \$19 Per Guest | \$950 Minimum

Add "The Thirst Quencher" Package for an additional \$6 per guest

A high-energy favorite for kids! We blend frozen drinks on-site with flavors like strawberry, mango, piña colada, and strawberry banana. Served with whipped cream, cherries, cups, and straws.

Brews & Vino

\$10 Per Guest, Per Hour | \$1500 Minimum

Includes "The Thirst Quencher"

Enjoy a selection of ice-cold beers including **Corona, Amstel Light, Guinness, and Two Roads Lil' Heaven IPA**. For the wine, we offer a crisp **Sauvignon Blanc**, refreshing **Pinot Grigio**, smooth **Cabernet Sauvignon**, and a bold **Pinot Noir**. Includes "The Thirst Quencher Package"

Add assorted Surfsides for \$1 per guest, per hour

Add a specialty cocktail for \$1 per guest, per hour

Margarita Bar

\$10 Per Guest, Per Hour | \$1500 Minimum

Includes "The Thirst Quencher"

Fresh & Frozen margaritas made on-site with **Casamigos Tequila!** With a variety of flavors like lime, mango, watermelon, strawberry & spicy mango. **Perfectly blended for your next celebration!**

The Ultimate Pour

\$15 Per Guest, Per Hour | \$2250 Minimum

Includes "The Thirst Quencher"

Take your event to the next level with **The Ultimate Pour Package!** In addition to all the refreshing beers and wines from our **Brews & Vino package**—including corona, Amstel light, Guinness, Two Roads Lil' Heaven IPA, sauvignon blanc, pinot grigio, cabernet sauvignon, and pinot noir—you'll get a **full open bar** with premium spirits. Enjoy top-shelf selections like **Casamigos, Tito's, Johnnie Walker Red, Jack Daniels, Jim Beam, Bombay Sapphire, & Bacardi**. As well as **assorted Surfsides & one specialty cocktail of your choice!**

Specialty Mocktails (non-alcoholic)

Jack Frost

blue fruit punch, fresh squeezed lemon, coconut water, blue sugar rim

Crazy Shirley

sprite, grenadine, cherries, cotton candy

Strawberry Lemonade

just squeezed lemonade, lemons & fresh strawberries

Melon Madness:

watermelon juice, fruit punch, fresh squeezed lime, fresh watermelon

Cinderella Punch

pineapple & orange juice, grenadine, fresh lemon, cream soda

Mango Guava Fizz

mango & guava juice, topped off with fizzy soda, mango garnish

Specialty Cocktails

Red Sangria

Pinot Noir, Brandy, Orange Juice, Assorted Fruits

White Sangria

Pinot Grigio, Apricot Brandy, Peach, Ginger Ale, Assorted Fruits

Watermelon Cooler

Vodka, Watermelon Puree, Citrus Syrup, Lime Juice, Prosecco

Spicy Mango Margarita

Tequila, Serrano Mango Puree, Lime Juice, Simple Syrup, Tajin Salt Rim

Blueberry Lemonade

Vodka, Blueberry, Fresh Squeezed Lemonade

Rum Punch

Rum, Coconut Rum, Lime, Mango, Cranberry, Sprite

Classic Margarita

Espresso Martini

Strawberry Mule

Vodka, Fresh Strawberries, Ginger Beer, & Lime

Peach Bourbon Street

Bourbon, Fresh Squeezed Lemonade, Orange, Peach & Mint

No Fuss, All Flavor

Basic Catering Packages

Perfect for corporate lunches, birthday parties, or any occasion that calls for fresh, hand-crafted, mouthwatering bites. These simple yet flavorful packages bring you all the goodness you need to make your event a hit—without the fuss!
Our basic catering options include at least 1 hour of setup time plus 1.5 hours of food service

The Essentials

\$1500 Serves up to 50 guests | \$30 per additional guest

Perfect for quick events on a budget. The ideal choice for smaller birthday parties, teacher appreciation or **corporate lunches!**

Signature Loaded Tater Tots

Tomato, Onion, Bacon, Cheese, Chives, Sour Cream

Choose one Fresh Salad

Choose three Hand-Crafted Sliders

The Chicken Bite Bash

\$1500 Serves up to 50 guests | \$30 per additional guest

Garlic Texas Toast - Garden Salad - Crinkle Cut Fries Creamy Mac & Cheese

Boneless Wings

crispy, juicy all white meat nuggets in five flavors: plain, buffalo, garlic parm, teriyaki, and our famous **General Tso's** - Served with a variety of **dipping sauces** including creamy ranch, tangy blue cheese, BBQ sauce, honey mustard plus celery & carrots

The Crowd Pleaser

\$1950 Serves up to 50 guests | \$39 per additional guest

The **Crowd-Pleaser** adds just the right amount of variety to "The Essentials" with two awesome small bites

Signature Loaded Tater Tots

Tomato, Onion, Bacon, Cheese, Chives, Sour Cream

Choose one Fresh Salad

Choose two Awesome Small Bites

Choose three Hand-Crafted Sliders

The Viva Italia Station

\$1950 Serves up to 50 guests | \$39 per additional guest

Caesar Salad & Warm Garlic Knots
Rigatoni Vodka
Cavatelli with Garlic, Oil, & Sausage
Chicken Parm Bites
Lemon Garlic Shrimp Scampi
Mini All Beef Meatballs

The Taste of Peru

\$2100 Serves up to 50 guests | \$42 per additional guest

Inspired by Peru's bold, unforgettable flavors, this station adds a fun and exciting twist to any event.

Peruvian Garden Salad

Hand-Cut Fries

Plantain Tostones

Cilantro White Rice

Beef Sirloin Lomo Saltado

Peruvian-Spiced Rotisserie Chicken

Crispy Fried Shrimp

The Taco Fiesta

\$1500 Serves up to 50 guests | \$30 per additional guest

Bring the bold flavors of Mexico to your event with **The Taco Fiesta!** With a freshly fried tortilla chips, hand-smashed guacamole & "truck-made" salsas, it's A fun and vibrant taco bar that will have your guests enjoying every bite.

Chips & Guac

corn tortillas cut & fried on-site served with our fresh, hand-smashed guacamole

Make your own Taco Bar

chicken - shredded beef - shrimp - corn tortillas - flour tortillas

Mexican Rice - Black Beans - Rice Bowls

Salsa Station

Featuring hand-smashed guacamole, pico de gallo, Mexican crema, fresh limes, jalapeños, and an assortment of hot sauces & salsas including mango, black bean, salsa verde, traditional & more!

Mediterranean Grill

\$2450 Serves up to 50 guests | \$49 per additional guest

Greek Garden Salad

Mediterranean Spiced Chicken Skewers

NY Steak Skewers

Grilled Garlic Lemon Shrimp Skewers

Crispy "Greek" Fries (feta, malt vinegar, oregano)

Lemon Dill Orzo

Served with a delicious array of fresh, vibrant toppings to personalize including traditional chopped tomato & cucumber salad, dolmas, pickled red onions, assorted hummus, tabbouleh, tzatziki sauce, garlic sauce, Kalamata olives, & mini pita breads

Coastal Cravings

\$2750 Serves up to 50 guests | \$55 per additional guest

Our "truck-made" Coleslaw

Hand-Cut, Freshly Fried Potato Chips

Crispy Fried Calamari w/ Spicy Marinara Sauce

Grilled Lemon Garlic Shrimp Skewers

Roasted Copp's Island Oysters Casino

Shrimp & Mango Ceviche

Crispy Fried Cod

Mini Lobster Rolls

Hosting more than 50 guests?

We can customize any package to add extra serving time if needed!

As a hybrid between a food truck and full-service caterer, our mission is to bring you fresh, hand-crafted food that everyone will love. **All of our packages are fully customizable**—whether you want to add more variety to the menu or need extra serving time, combine multiple packages or swap out menu items, we got you covered! **The possibilities are endless.**

Perfect Cocktail Party Packages

Whether it's a cozy gathering, a trendy happy hour, a fundraiser, or the prelude to a big celebration like a wedding or mitzvah, our **cocktail party packages** are perfect for events of any size. These packages create an atmosphere where guests can mingle, network, and enjoy delicious bites. We offer passed small bites by our wait staff, or we can set up self-serve stations to keep the vibe lively. Whether for family, friends, business, or special events, our cocktail party packages are designed to fit every occasion!

Cocktail Nibbles

\$1500 Serves up to 50 guests | \$30 per additional guest

With professional servers to keep everything flowing smoothly, our **Cocktail Nibbles** package is a delicious way to elevate your cocktail hour with style and flavor! 1.5 hour setup & 1 hour of food service!

Choose 5 Server Passed or Stationed Small Bites

The Grazing Affair

\$2000 Serves up to 50 guests | \$40 per additional guest

An upgraded experience featuring both server passed small bites and a stunning grazing table for guests to enjoy and mingle. **The Grazing Affair** is perfect for setting the tone at the start of a wedding or adding a touch of elegance to a fundraising event.

With a **beautiful spread** and **irresistible flavors**, this package is designed to impress. Includes a 2 hour setup and 1 hour of service!

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, crackers, dips, tomato & mozzarella, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

Choose 5 Server Passed or Stationed Small Bites



The Cocktail Station Collection

Enhance any of our cocktail party packages with one (or more) of our stations & have your guests talking for years to come.

Chips & Dips

\$450 Serves up to 50 guests | \$9 per additional guest

Hand-cut potato chips & hand-cut corn tortilla chips, fried on-site. French onion dip, hand-crafted pico de Gallo, salsa verde, hot spinach cheese dip, beer infused cheese sauce, assorted salsas and fresh hand-smashed guacamole

Fresh Baked Pretzel Station

\$450 Serves up to 50 guests | \$9 per additional guest

A pretzel lover's dream! Enjoy just baked pretzels, pretzel sticks, and bite-sized pretzel bites. Pair them with an assortment of delicious mustards, our now famous beer-infused cheese sauce, & other fun dips!

Mini Taco Station

\$750 Serves up to 50 guests | \$15 per additional guest

A fun, interactive station where our chefs prepare mini tacos to order, right at the station for your guests to enjoy. Bite-sized hard-shell corn tortillas are filled with your choice of chicken, beef, or shrimp, then finished with toppings from our **signature salsa bar** featuring hand-smashed guacamole, assorted salsas, pico de gallo, jalapeños, onions, cheeses, and more.

The Raw Bar Experience

\$1000 Serves up to 50 guests | \$20 per additional guest

Fresh, live-shucked oysters and clams straight from Copps Island along with delicious Shrimp Cocktail. Watch as our expert shuckers prepare each oyster and clam adding an interactive touch to your event. Lemons, cocktail sauce, mignonette, and a variety of hot sauces to complement each bite.

The Wing Bar

Boneless	\$750 Serves up to 50 guests \$15 per additional guest
Bone-In	\$950 Serves up to 50 guests \$19 per additional guest

Crispy **wings** in five irresistible flavors: plain, buffalo, garlic parm, teriyaki, & **our famous General Tso's**. Presented in fun cast iron pans & paired with creamy ranch, tangy blue cheese, celery & carrots.

Mash It Up

\$450 Serves up to 50 guests | \$9 per additional guest

Creamy mashed Yukon gold potatoes with a topping bar with all the fixings—crispy bacon, melty cheddar cheese, roasted corn, scallions, gravy, and chives. It's a unique, comfort food experience that your guests will LOVE

Fry Me to the Moon

\$450 Serves up to 50 guests | \$9 per additional guest

the ultimate fry experience with perfectly crisp **crinkle-cut fries & sweet potato fries**, complemented by a variety of **gourmet dipping sauces** including gravy, ranch, ketchup, honey mustard, shishito aioli, malt vinegar, beer-infused cheese sauce & roasted garlic aioli. **A sophisticated twist on a classic favorite!**

Brunch...Made to Celebrate

Brunch is everyone's favorite, offering the perfect balance of breakfast and lunch favorites. With a variety of options, we feature both breakfast packages and customizable combos, ideal for mornings or early afternoon celebrations like day-after wedding parties, communions, & showers

The Early Riser

\$1500 Serves up to 50 guests | \$30 per additional guest

Mini Bagels with Butter, Cream Cheese, and Jams
Assorted Mini Muffins
Frosty's Famous Scrambled Eggs
Crispy Bacon
Breakfast Sausage
Home-Fried Potatoes
Mini Pancakes
Fresh Fruit

The Big Brunch Bash

\$2750 Serves up to 50 guests | \$55 per additional guest

Mini Bagels with Butter, Cream Cheese, and Jams
Assorted Mini Muffins
Frosty's Famous Scrambled Eggs
Crispy Bacon
Breakfast Sausage
Home-Fried Potatoes
Mini Pancakes
Fresh Fruit

One Fresh Salad Choice

Shrimp Cocktail

Grilled Chicken

sliced herbed chicken breast with pineapple slaw

Sliced New York Strip Steak

served with chimichurri and horseradish cream

Rigatoni Vodka

al dente rigatoni in a creamy tomato vodka sauce

Gluten Free Waffles, Pancakes, & Breads are available!
(May incur additional charge, ask for details)

Rise and Shine Add-Ons

add to any of our breakfast or brunch packages for Perfect Pairings

Morning Graze & Mingle Table

\$1500 Serves up to 50 guests | \$15 per additional guest

Fresh pastries, muffins, charcuterie meats and cheeses, seasonal fruits, crisp veggies, and warm biscuits with jam— **Perfect** for grazing and socializing with a variety of tasty options

Waffle Station \$10pp

\$500 Serves up to 50 guests | \$10 per additional guest

Let your guests build their perfect waffle!

Freshly made waffles with a topping bar for guests to customize—fresh berries, sliced banana, Nutella, chocolate sauce, whipped cream, maple syrup, chocolate chips, coconut flakes, rainbow sprinkles, & cinnamon crumb.

Greek Yogurt Bar \$8pp

\$400 Serves up to 50 guests | \$8 per additional guest

Create your own parfait with creamy Greek yogurt, complemented by fresh fruits, crunchy granola, honey, nuts, & other tasty seasonal toppings

The Acai Bowl Bar \$9pp

\$450 Serves up to 50 guests | \$9 per additional guest

Create your own acai bowls with a topping bar where guests can customize their creations. With a variety of fresh and tasty toppings like granola, almonds, strawberries, blueberries, mango, banana, Nutella, peanut butter, chocolate chips, & coconut flakes

Morning Beverage Station

\$500 Serves up to 50 guests | \$10 per additional guest

Featuring freshly brewed regular and decaf coffee, a selection of hot teas, Poland Spring water, along with refreshing fresh-squeezed orange juice & lemonade. With flavored syrups, sugar, and creamers available, your guests can enjoy their drinks just the way they like!

Mimosa Bar

\$900 Serves up to 50 guests for 2 hours | \$18 per additional guest

Elevate your brunch with our Mimosa Bar!

fresh orange, pineapple, & mango juice, with bubbly Prosecco garnished with fresh berries
Bartender & disposable stemless champagne flutes included

Brunch Bites

These delicious, bite-sized options are the perfect addition to any breakfast or brunch package! We can add them to your buffet tables or for an extra touch of style and **a fun way to get the morning started**, we can add a "cocktail hour" as guests arrive and have these awesome bites butler passed—before the main meal begins.

With so many options to choose from and our **custom-built kitchen on wheels**, the possibilities are endless! While our packages, menu items, stations, and add-ons are perfect for most events, we're always happy to work with you to create something unique. In fact, many of our favorite menu items have come from creative client ideas—**so feel free to dream big, and we'll bring it to life!**

Available for \$5 per guest, per item

Additional charge for cocktail hour serving time

Sausage & Pancake Corndog

A fun twist on a classic! Chicken sausage, deep-fried in fluffy pancake batter, served on a stick, drizzled with warm maple syrup

BEC Flatbread

Scrambled eggs, crispy bacon, seasoned potatoes, and a blend of cheddar & jack cheese all piled high on a warm, crispy flatbread

Chicken & Waffles

cajun fried chicken, crispy waffles, maple syrup

Avocado Toast

multigrain toast, avocado, everything bagel seasoning

Truffle Mac & Cheese Tart

tart shell, mac & cheese, truffle Oil

Signature Experiences

Designed for life's most unforgettable moments—weddings, mitzvahs, graduation parties & more

Enjoy full-service catering with the convenience and value of a food truck. Treat your guests to fresh, hand-crafted food cooked on-site, all while keeping your budget in check. **Servers, Buffet Tables & all Food Displays included!**

The Moment Maker

\$4875 Serves up to 75 guests | \$65 per additional guest

Cocktail Hour

Fresh Baked Pretzel Station

Just baked pretzels, pretzel sticks, and bite-sized pretzel bites, served an assortment of mustards, beer-infused cheese dip & glazes

4 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

Main Course

Choose One Signature Dinner Station

The Epic Feast

\$5625 Serves up to 75 guests | \$75 per additional guest

Cocktail Hour

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, crackers, dips, tomato & mozzarella, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

4 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

Main Course

Choose One Signature Dinner Station

The Exclusive Experience

\$8250 Serves up to 75 guests | \$110 per additional guest

Cocktail Hour

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, crackers, dips, tomato & mozzarella, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

5 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

Main Course

Choose Two Signature Dinner Station

Dessert

3 Server Passed Desserts

While our Signature Dinner Packages are designed to be complete and effortless, we know every event is unique.

We're always happy to make adjustments to fit your vision — whether that means adding a few extra small bites for cocktail hour, swapping the grazing table for something from our cocktail station collection, adding dessert options, or tailoring selections to your guests' preferences.

If you don't see exactly what you're looking for, or have something special in mind... **just ask!**



The Signature Dinner Stations

The Slider Bar

It's the OG station that started it all. Our **Slider Station** includes our **Signature Loaded Tots**, one **fresh salad choice**, one **awesome small bite choice** & **three hand-crafted slider choices**. Fun Food, Done Right, It's Everyone's Favorite Dinner Station!

The Taco Fiesta

Bring the fiesta to your party with our Taco station! Enjoy **freshly cut, fried-on-site corn tortilla chips** paired with a make-your-own taco bar featuring **chicken, shredded beef, and grilled shrimp**. Complete with **Mexican rice, black beans, hand-smashed guacamole, southwest salad** and a vibrant **salsa bar**! Guests choose **hard-shell corn tortillas, flour tortillas, or rice bowls** for the ultimate taco experience

Viva Italia

Transport your guests straight to Italy with our mouthwatering spread! Featuring creamy **Rigatoni Vodka**, savory **Cavatelli with Garlic, Oil, & Sausage**, crispy **Chicken Parm Bites**, **Lemon Garlic Shrimp Scampi**, warm **Garlic Knots**, a fresh **Caesar Salad**, and **Mini Meatballs**

Flatbread Pizza Station

A beautifully presented station offering a classic Caesar salad alongside an assortment of handcrafted flatbreads. Guests can enjoy flavors such as **crispy buffalo chicken, vegetable, sausage, shrimp, bacon, pepperoni, BBQ chicken**, and additional rotating selections—served hot and refreshed continuously.

Fajita Fiesta (add \$5pp)

Bring the sizzle to your event with our **Fajita Fiesta Station** featuring a **southwest salad, sliced grilled chicken, tender, marinated sliced NY strip steak, and Mexican-spiced shrimp** served with **fajita-style peppers and onions, yellow rice, and black beans**. Guests can build their own fajitas with **warm flour tortillas, hand-smashed guacamole, our signature salsa bar & freshly fried tortilla chips** prepared on-site

Taste of Peru (add \$5pp)

Our newest station (2026) inspired by Peru's signature dishes. Guests can enjoy **sliced Beef sirloin lomo saltado, Peruvian-spiced rotisserie chicken, & crispy fried shrimp**, paired with **cilantro white rice, hand-cut fries, plantain tostones**, and a **fresh garden salad** with our house-made Peruvian vinaigrette.

Mediterranean Grill Station (add \$10pp)

An awesome spread inspired by Mediterranean flavors. Featuring a **Greek garden salad, mediterranean spiced chicken skewers, NY steak skewers, grilled garlic shrimp, lemon orzo & crispy Greek fries**

Served with a delicious array of fresh, vibrant toppings to personalize including traditional chopped tomato & cucumber salad, dolmas, pickled red onions, assorted hummus, tabbouleh, tzatziki sauce, garlic sauce, Kalamata olives, & mini pita breads

Coastal Cravings (add \$12pp)

The ultimate Connecticut seafood experience featuring **Fried Calamari, Grilled Shrimp Skewers, Mini Lobster Rolls, and Roasted Copp's Island Oysters Casino**. Enjoy **Crispy Fried Cod**, a refreshing **Shrimp & Mango Ceviche**, zesty **Coleslaw**, and **Hand-Cut Potato Chips**

Awesome Small Bites

Finger Foods. Great for any event!

Caprese Skewers

cherry tomato, mozzarella, cheese tortellini, with E.V.O.O & balsamic

Lemon-Thyme Ricotta Crostini

lemon-thyme ricotta spread, local honey drizzle

Shrimp & Mango Ceviche (GF)

mango, tomato, red onion, jalepeno, cilantro, lime

Shrimp Cocktail (GF)

served with our "truck-made" cocktail sauce

Coconut Shrimp (add \$2pp)

served with our creamy coconut sauce

Steak & Cheese Spring Rolls

onions, peppers, American cheese & chipotle sauce

Mini Philly Steak Sub

Philly cheese steak & caramelized onions on a mini, bitesize hoagie roll

Veggie Spring Rolls

served with sweet chili sauce

Buffalo Chicken Springroll

pulled white meat chicken with spicy buffalo sauce

Pigs in a Blanket

mini beef franks wrapped in a puffed pastry dough

Chicken Bites

fresh, all white meat, hand breaded, fried chicken bites

Chicken Parm Bites

marinara sauce, parmesan, mozzarella

Buffalo Chicken Bites

served with celery, carrots, & blue cheese on the side

Mini Veggie Empanada

roasted zucchini, squash, red peppers, chillies, cheddar

Fried "local" Copp's Island Oysters

served with lemon, tarter & cocktail sauce

Jimmy's Fried Clams

local Copp's Island fried clams, lemon, tarter, cocktail

Fried Mac & Cheese Bites

served with marinara sauce

Asparagus Arancini (GF)

risotto, asparagus, red peppers, fontina

Truffle Mac & Cheese Tarts

tart Shell, Mac & Cheese, Truffle Oil

Frosty's Famous Chicken Skewers (GF)

balsamic chicken, onion, pepper

Steak Skewers (GF)(+\$2pp)

tender ny strip steak, chimichurri

Shrimp Skewers (GF)

grilled shrimp, lemon, garlic, butter

Sushi (GF) (+\$1pp)

assorted sushi | shrimp & avocado, spicy tuna, & salmon

Mozz Nuggets

mini fried mozzarella nuggets, marinara, parmesan

Copp's Casino (+\$2pp)

roasted Copp's Island Oysters, garlic butter & bacon

Chicken & Waffles

cajun fried chicken, fluffy waffles, maple syrup

Spicy Crispy Shrimp (GF)

crispy fried shrimp, creamy, spicy & sweet sauce

Avocado Toast

multigrain toast, avocado, everything bagel seasoning

General Tso's Chicken Bites

crispy fried chicken bites, general tso's sauce

BBQ Pork & Mac

mac & cheese topped with bbq pulled pork

Mini Lobster Roll (+\$3pp)

warm lobster, butter, lemon

Veggie Skewers (GF)

bell peppers, onions, zucchini, cherry tomato, chimichurri

Flatbread Pizza Bites

traditional flatbread marinara sauce & mozzarella

Mini Bitesize Sliders

(Cocktail Party / Cocktail hour only)

Mini Burger

pickles, American cheese

Mini BBQ Pork

bbq sauce, "truck-made" slaw

Mini Fried Chicken

fried chicken, arugula, habanero bacon jam, shishito aioli

Mini Shrimp Po'Boy

crispy shrimp, romaine, tomato, remoulade

Mini Chicken Biscuit

Southern fried chicken, pickles, mike's hot honey

Hand-Crafted Sliders

Gluten Free Rolls & Vegan / Vegetarian Black Bean Burgers are now included with all of our slider packages

Hot Dog

All beef hot dog slider

Served with chili & chopped onion on the side

Classic Burger

Grass-fed beef, lettuce, tomato, American cheese

Norwalk Burger

caramelized onions, sautéed mushrooms, gorgonzola

Crunch Burger

grass-fed beef, beer infused cheese sauce,
crispy "just fried" potato chips

BBQ Burger

bacon, onion rings, bbq sauce, cheddar

Meatball Parm

Marinara sauce, parmesan, mozzarella

Philly Cheese Steak

sautéed onions & peppers, American Cheese

Filet Mignon (add \$mp*)

Roasted center cut beef tenderloin, thinly sliced, with caramelized onions,
arugula, and our herb horseradish sauce

Chicken Philly

Thinly sliced chicken, sautéed onions & peppers, American Cheese

BBQ Pulled Pork

Bbq sauce, "truck-made" slaw

BBQ Pulled Chicken

BBQ Sauce, "truck-made" slaw

California Chicken

Grilled chicken, lettuce, tomato, bacon, avocado, swiss

Buffalo Chicken

Fried chicken, hot sauce, lettuce, tomato,
bacon, ranch, cheddar

Chicken Parm

Fried chicken, marinara sauce, parmesan, mozzarella

Shrimp Po'Boy

Crispy shrimp, lettuce, tomato, remoulade sauce

Oyster Roll

"Local" fried Copp's Island oysters, mixed greens, chopped
onion & celery, citrus vinaigrette

New England Lobster Roll (add \$MP*)

Chilled, hand-crafted, lobster salad

Connecticut Lobster Roll (add \$MP*)

Warm lobster & butter

Jimmy's Clam Roll

"Local" Copp's Island clams, lettuce, tarter, lemon

Caprese Slider (vegetarian)

fresh mozzarella, tomato, roasted red peppers,
Basil pesto, ciabatta

The Southern Sammy' Slider

(Chicken & waffle slider)

southern fried chicken, pearl sugar waffle "bun", maple syrup

The Italiano

grilled chicken, fresh mozzarella, tomato, basil pesto,
roasted red peppers, ciabatta

Egg & Cheese Biscuit

Scrambled eggs, American cheese, Buttermilk Biscuit

Fried Chicken Sandwich

crispy fried chicken, habanero bacon jam, shishito aioli

Quesadilla

grilled chicken, cheddar, flour tortilla
served with guacamole, salsa, & sour cream!

Sesame Steak Bao Bun

thinly sliced steak, sesame-soy sauce, spicy kimchi,
shishito aioli, steamed bao bun

The Bao Wow

crispy fried chicken, orange ginger sauce, spicy kimchi,
shishito aioli, steamed bao bun

Sausage & Peppers

hand-crafted grilled sausage patty, onions, peppers

Crispy Cod

crispy fried cod, arugula, lemon vinaigrette, tartar

The Surf & Turf (+\$2pp)

grass-fed beef burger, grilled shrimp, arugula, pesto mayo

Thanksgiving Turkey Slider

(Seasonal October - December)

roasted turkey, gravy, stuffing, cranberry mayo,
muenster cheese

Fresh Salads

Hand-Crafted, On-Site.

Garden Salad (gf)

mixed greens, cherry tomatoes, cucumbers, black olives, red onions, & Italian dressing. Gorgonzola on the side.

Caesar Salad

romaine, shaved parmesan, garlic croutons, caesar dressing

Rosas Harvest Salad (GF)

mixed greens, cranberries, granny smith apples, candied walnuts, balsamic dressing. Gorgonzola on the side.

Strawberry Kale salad (gf)

baby kale, fresh strawberries, quinoa, feta cheese served with our "truck-made" strawberry vinaigrette

Tomato, Cucumber, Mozzarella Salad (gf)

E.V.O.O. & Balsamic

Pasta Salad

broccoli, cherry tomatoes, bell peppers, red onion

Mediterranean Orzo Salad

cucumbers, tomatoes, kalamata olives, red onion, E.V.O.O, fresh squeezed lemon, oregano, & feta cheese

SeaSide Slaw (GF)

our own "truck-made" slaw

Arugula Salad (GF)

arugula, cherry tomatoes, red onion, roasted red peppers, shaved parmesan, balsamic

Black Bean & Corn Salad (GF)

jalapeno, red onion, bell pepper, avocado, cilantro

Asian Chop Chop Salad

chopped romaine & iceberg, tomato, cucumber, carrots, & red cabbage with a traditional asian ginger dressing

Tortellini Salad

cheese tortellini, peas, sun-dried tomato, shredded parm, basil pesto

Beverages

Self - Serve Beverage options

The Hydration Station

Starting at \$4 Per Guest

Keep the crowd refreshed! This station includes chilled Poland Spring water, lots of ice, cups, straws, and fresh lemons and limes for the perfect splash of flavor.

Simply Soda

Starting at \$5 Per Guest

A self-serve station stocked with chilled sodas like Coke, Diet Coke, Sprite, and Ginger Ale. Complete with cups, ice, and straws for easy, grab-and-go enjoyment.

Lemonade & Tea

Starting at \$6 Per Guest

Keep guests cool with our fresh-squeezed lemonade and just-brewed iced tea—simple, classic, and always a favorite. Includes cups, ice, and straws.

Deluxe Beverage Package

Starting at \$9 Per Guest

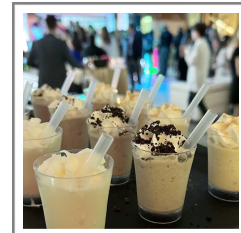
A full refreshment upgrade featuring our Hydration Station (Poland Spring water), our Simply Soda Station, as well as flavored seltzers, freshly brewed iced tea, and our fresh-squeezed lemonade. Complete with cups, ice, and straws for effortless self-service.





Decadent Desserts

No party is complete without the sweets!



The Scoop Station

\$400 Serves up to 50 guests | \$8 per additional guest

Cups, Waffle Cones & **three locally crafted ice cream** selections, accompanied by classic toppings including rainbow sprinkles, chocolate sprinkles, and cookie crunch

Ice Cream Sundae Bar

\$500 Serves up to 50 guests | \$10 per additional guest

Cups, Waffle Cones & **four locally crafted ice cream** flavors with a **fully loaded toppings bar** where guests can build their perfect sundae — rainbow sprinkles, chocolate sprinkles, cookie crunch, M&M's, chocolate chips, gummy bears, rainbow Nerds, Sour Patch Kids, Oreos, strawberries, pineapple, chocolate sauce, marshmallow, whipped cream, cherries & more!

Add Warm Pearl Sugar Waffles \$3pp

Add Freshly Baked Brownies \$2pp

Apple Waffle Sundae Bar

\$600 Serves up to 50 guests | \$12 per additional guest

Fresh, hot pearl-sugar waffles topped with caramelized apples, vanilla ice cream, warm caramel, cinnamon crumb, and whipped cream. Includes a fun interactive station where guests get their waffle sundaes made **hot & fresh** right in front of them!

Churros & Ice Cream Station

\$400 Serves up to 50 guests | \$8 per additional guest

Fresh, warm cinnamon-sugar churros **fried on-site** and served with vanilla ice cream, plus a **super fun selection of toppings and dipping sauces** — chocolate sauce, Nutella, condensed milk, fresh-cut strawberries, warm caramel, Biscoff cookie butter, whipped cream, and rainbow sprinkles

Cookie Station

\$250 Serves up to 50 guests | \$5 per additional guest

A beautiful display of **freshly baked cookies** in rotating seasonal flavors such as chocolate chunk, peanut butter, red velvet, salted toffee caramel, s'mores, Oreo cream, and other specialty selections throughout the year

The Roaming Cannoli Experience

\$400 Serves up to 50 guests | \$8 per additional guest

Bring the fun of fresh-filled cannolis right to your guests! Our **Cannoli Squad** roams your event, filling crispy shells on the spot with our signature cream and dipping them into an assortment of toppings like rainbow sprinkles, chocolate chips, pistachios, Oreos, & more.

Looking for something extra special? We can create **custom cannoli cream flavors** like Nutella, cookie butter, or anything you can dream of!

Server Passed Desserts

Choose 2 selections for \$7pp • 3 for \$10pp • 4 for \$12pp

A refined, cocktail-style dessert experience. Our servers move throughout the event offering beautifully presented mini desserts directly to your guests — whether they're on the dance floor, at their tables, or mingling — so the celebration never pauses for dessert.

Mini Cannoli
Cinnamon Sugar Churros
Brownies
Mini Ice Cream Cones (*guest favorite!*)
Mini Berry Cups
Chocolate Dipped Strawberries
Chocolate Mousse Cake Cups
White Chocolate Mousse Cake Cups

Brookie Dough Bars
Mini Strawberry Shortcake Cups
Mini Oreo Cake Cups
Mini Assorted Milkshakes
Apple Pie Empanadas
Funnel Cake Fries
Mini Chocolate Lava Cakes
S'mores Tarts
Fruit Skewers

Take-Home Cookie Gifts

Starting at \$7 per guest

Assorted, freshly baked & individually boxed **GIANT** cookies for guests to grab on their way out. A sweet send-off — and an awesome party favor!

Chocolate Chunk Cookies

Traditional brown butter cookies with semi sweet & dark chocolate chunks

Oreo Cream Cookie

Sugar cookie topped with Oreo cream icing and crushed Oreos

S'mores Cookie

Sugar cookie topped with graham cracker cream, chocolate chips, marshmallow & chocolate

Salted Toffee Caramel

Brown sugar toffee cookie with heath, caramel, & a touch of sea salt

