



A SPECIAL EVENTS &
CATERING COMPANY



Social and Corporate Catering Brochure
2019

Nicole's Special Events & Catering
556 Delaware Ave. Albany NY 12209
(518) 436-4952

About Nicole's Special Events & Catering

Nicole's Special Events & Catering is a full-service catering company providing off-premise catering at venues throughout the Capital Region and beyond.

Our packages typically include food, beverage, staffing and equipment (*linens, china, flatware, glassware and linen napkins*).

Pricing

Full-service off-premise catering packages require a minimum food & beverage spend amount of \$2,500.

Food & beverage is typically priced per person, bar packages are priced per person and per hour.

A catering production fee ranging from 18 – 24% will be added to the per person pricing for food and beverage.

The catering production fee covers the costs of staffing (*delivery, set up, service, break down/clean up*) and equipment (*linens, china, flatware, glassware and linen napkins*).

Pricing is based on a guaranteed minimum of 50 guests, but may be adjusted if less than/more than 50 guests.

New York State / local sales taxes also apply (7-8%) unless sales tax exempt certification is provided.

Cocktail Receptions

Standard Elegant Display Table

Assorted Artisan Cheese Display *with fresh fruit accents*

Chefs choose an assortment such as:

Black Truffle, Caved Aged Gruyere, Drunken Goat, Sage Derby, Mango Ginger, Rustico, Smoked Gouda, Gorgonzola, Ricotta Salata, Manchego, Caramelized Onion Cheddar or others...

Baked Brie with raspberry preserves

Fresh Vegetable Crudités with choice of dip

(Creamy Spinach, Roasted Red Pepper, Hummus, Green Goddess or Blue Cheese)

Sliced French bread and Gourmet Crackers

Choice of Four+ Hand-Passed Hors D'oeuvres

(See next pages for options)

Display Table additions

- ◆ Mediterranean Accompaniments:

Assorted Italian meats; sopressata, salami, capicola, pepperoni, prosciutto and provolone-stuffed hot cherry peppers, *and/or* Vegetarian; Roasted red peppers, Kalamata olives, marinated artichokes, fresh mozzarella, tomato & basil

- ◆ "Nicole's Famous" Spicy Crab Dip (*w/ sliced French baguette*)

- ◆ Warm Spinach-Artichoke Dip (*w/ sliced French baguette*)

- ◆ Hummus & Pita Chips

(Choice of hummus flavor: roasted red pepper, green goddess, pumpkin and pita flavor: roasted garlic, garlic & herb, cinnamon-sugar)

- ◆ Fresh Fruit Platter *with strawberries, pineapple, melons, grapes*
- ◆ Pesto Pasta Salad *with broccoli, Provolone, sundried tomato, Romano*

Hand-Passed Hors D'oeuvres

**Frequently ordered items*

Seafood

Sesame Seared Tuna *on a cucumber round with wasabi aioli*
Fresh Vegetable & Crab Spring Rolls
*Shrimp Cocktail (U12-15) *with zesty cocktail sauce*
Rosemary-Skewered Shrimp *with lemon dill beurre blanc*
Sesame Ginger Shrimp
Coconut Shrimp
Salmon or Tuna Sushi
*Mini Crab Cakes *with Rock Island Tartar or Cajun Remoulade*
Salmon Cake *with mustard and watercress*
Seafood Stuffed Mushrooms
Clams Casino
Oysters on the Beach *(upcharge may apply)*
served on the half shell with mango, pickled red onion, lemon
Oysters Rockefeller
*Scampi Nicole *with prosciutto and Fontina*
Garlic Shrimp in Puff Pastry
Baby Potatoes *with Crème Fraiche and Caviar*
Smoked Salmon *on cucumber rounds with crème fraiche*
Crab Tartlet *with lemon, capers & dill*
*Scallops wrapped in bacon
Mini Fish Tacos *with cilantro cream*
Baby Buttered Lobster Boats *(upcharge may apply)*

Vegetarian

- *Fresh Vegetable Spring Rolls *with an Asian dipping sauce*
 - Black Bean Cakes *with avocado mousse*
- *Tomato, Fresh Mozzarella & Basil *on crostini or skewered*
 - Tomato Basil and Grilled Eggplant Bruschetta
 - Sliced Pear *with Gorgonzola & Sweet Chili*
 - Polenta Bites *with tomato and goat cheese*
- *Asparagus and Asiago *wrapped in Phyllo dough*
 - Artichokes & Smoked Gouda or Provolone *baked in pastry shell*
 - Artichokes and Provolone Croquettes
 - *Fig and Brie Focaccia *with Balsamic glaze*
 - Broccoli Cheese Puffs
 - Three Cheese Stuffed Mushrooms
 - Goat Cheese Tart *with Caramelized Onion*
 - Gorgonzola-Stuffed Baby Pear & *sweet chili sauce*
 - Vegetable Samosas *with cilantro aioli*
 - Mini Egg Rolls *with Asian dipping sauce*
 - Goat Cheese Tart *with Caramelized Onion*
 - Cucumber Roll *with avocado mousse*
 - Vegetable Crudit  Shooters *with choice of dip*
 - Vermont Honey-Goat Cheese Layered Cake
 - with roasted beets, topped with crushed pistachios & shallot vinaigrette*
 - Parmesan Tuiles *with heirloom tomato salsa*
 - Indian Vegetable Samosas *with cilantro chutney*
 - Jalape o Poppers *stuffed with mango, manchego*
 - Toasted Walnut & Maple Mascarpone-stuffed Artichokes or Dates
 - *Grilled Corn, Onion, Whipped Cilantro-Goat Cheese Quesadilla
 - Sweet Potato, Black Bean and Kale Quesadilla
 - *Eggplant "Meatballs" *in marinara*
 - *Spanakopita

Poultry

- *Chicken Spedini *rubbed with sage and wrapped with pancetta*
- *Hazelnut Chicken *dipped in a Frangelico-orange cream sauce*
 - *Chicken Sate *with spicy Thai peanut sauce*
 - Chicken Spiedie Kabobs
 - Mini Chicken Tacos *with pico de gallo*
 - Chicken & Black Bean Quesadilla
 - Chicken Salad BLT in a tart shell
 - *Sliced Duck on Crostini *with mango preserves*
 - Quesadilla with Roasted Duck, Chèvre and Salsa
 - Turkey, Smoked Gouda, Arugula & Cilantro Wraps
 - Jerk Chicken Quesadilla *with mango salsa*
 - *Panko-Crusted Chicken Parmigan Bites *stuffed with mozzarella*
 - Turkey Burger Sliders *with spicy aioli*
 - Southwestern Roasted Corn & Turkey Meatballs *with cilantro aioli*
 - Tequila-Lime Pulled Chicken & Chorizo Empanada *with cilantro cream*

Beef, Lamb and Pork

- *Prosciutto-wrapped Asparagus *with parmigan sprinkle, Balsamic drizzle*
- *Tenderloin on Crostini *with pesto goat cheese or caramelized onion and Gorgonzola*
 - Hoisin Flank Steak *wrapped in a peapod*
 - Assorted Mini Panini: Spicy capicola & provolone; tomato, basil and prosciutto
 - *Mini Reuben with Guinness beer shooter
 - *Bacon-Wrapped Dates Stuffed with Chorizo
 - Beef Teriyaki/Marinated Beef on a Stick
 - *Marinated Grilled Lamb Lollies *(upcharge may apply)*
 - Thai Pork Skewers *with pineapple*
 - Shaved Pork Loin *on crostini with apricot & Brie*
 - Meatball Slider *with melted mozzarella*
 - *Pulled Pork Sliders
- *Grass-Fed Beef Burger Sliders *with Gorgonzola/caramelized onion or bacon/cheddar*
 - *Mama's Italian Meatballs *in marinara*
 - Beef Short Rib Empanada/*aji-amarillo sauce*
 - Antipasto Kabobs
 - Prosciutto and Provolone-Stuffed Hot Cherry Peppers
 - Prosciutto and Fresh Mozzarella bites

Cocktail Hour Stations and Displays

This is the time for pre-dinner socializing. Cocktail Hour is nice for short receptions after a meeting or as a reception for guests or clients. Guests typically arrive one hour prior to dinner and are greeted with passed hors d'oeuvres, display tables of elegant crudités and an assortment of cocktails, beer, wine and soft drinks.

Bistro Table Elements

Artisan and Classic Cheeses

Our chefs choose an assortment of cheeses, such as:

Caved-Aged Gruyere, Drunken Goat, Sage Derby, Mango Ginger, Rustico, Smoked Gouda, Stilton Blue, Gorgonzola, Ricotta Salata, Caramelized Onion Cheddar, Jarlsberg Swiss, and/or many more...

Mediterranean Accompaniments

Available with or without Italian meats (ask for vegetarian version)

*Sopressatta, salami, pepperoni, prosciutto, capicola, stuffed hot cherry peppers
Roasted red peppers with garlic and oil, Kalamata olives, Roman artichokes,
Fresh mozzarella, tomato & basil,
Olive tapenade, hummus or grilled vegetables*

Smoked Salmon, Smoked Trout or Duck Pate

with capers, red onions, cornichons, whole grain mustard

Fresh Vegetable Crudités

Bite sized vegetables may include

Carrots, celery, broccoli, cauliflower, green beans, bell peppers, cherry tomatoes

A Selection of Dips

*Dips can be displayed with vegetable crudités, toasted pita chips, French bread
Creamy Spinach, Roasted Red Pepper, Hummus, Crab Dip or Green Goddess*

Fresh Fruits

A chef's assortment of sliced melons, pineapple, berries and grapes

Stationary Displays

Stations add another delicious element to your full menu package

Illuminated Seafood Display

Choose from a selection of treasures from the sea displayed on large blocks of ice:

Chilled Jumbo Shrimp Cocktail, Raw Oysters, Cracked Blue Crab Claws,
Chilled Maine Lobster Tails, Marinated Chilled Mussels,
Rhode Island Little Neck Clams on the half shell
Classic Cocktail Sauce – Horseradish – Mignonette

Add to your display:

Insalata Del Mar:

*shrimp, scallops, calamari, capers, red onions and celery
in an olive oil and red wine vinaigrette*

Steamed Clams with drawn butter

Zuppa di mussels or clams

Clams Oregannato

Carving Station

Choose from a selection of freshly roasted meats carved to order for your guests

Roast Breast of Turkey – Garlic & Herb Rubbed Pork Loin – Sesame-seared Ahi Tuna
Sirloin of Beef – Tenderloin of Beef – Prime Rib – Flank Steak

Sauces: Chimichurri – Zip Sauce – Whipped Horseradish – Apple Cider Gravy –
Cranberry Mayo – Mushroom Marsala Wine Sauce – Wasabi-Ginger

Pasta Station

Choice of pastas and sauces / *toppings or additions can be discussed*

Classic Sauces

Tomato, marinara, Alfredo, tomato-vodka cream, pesto

Pastas

Penne, farfalle, fusilli, orecchiette, cavatelli, cavitappi, rigatoni, tortellini

Almost any pasta creation possible

Station Creation

Ramen Station

Ramen Bowls to create your own bowl and top with hot broth

The Main: *Choose one* Chicken broth – Pork broth – Spicy Miso broth

Proteins: *Choose two* Beef Sukiyaki – Ginger Chicken – Shredded Pork – Cubed Tofu

Fillings: Bamboo Shoots, Shiitake Mushrooms, Bok Choy, Soy-Cured Egg, Cilantro

Toppings:

Green Onion, Jalapeño, Sriracha Sauce

Ramen Noodles

New England Seafood Station /Choose three

New England Seafood Chowder

Shrimp and Scallops Scampi/*rice*

Grilled Atlantic Salmon/*lemon dill beurre blanc*

Rhode Island Clams: *simmered with fresh basil, garlic, sherry*

Petit Buttered Lobster Boats or Lobster Salad Boats (*upcharge may apply*)

Crab Cakes/*classic tartar sauce*

Meatball Bar/Choose three meatballs

Mama's Italian Meatballs/*tomato sauce*

Eggplant Meatballs/*pan-fresh marinara*

Swedish Meatballs/*gravy*

Venison Meatballs/*fig-Balsamic gastrique*

Southwestern Turkey and Roasted Corn Meatball/*cilantro cream*

Lamb Meatballs/*Tzatziki*

Three-Cheese Cavitappi Mac n' Cheese included

Slider Bar/Choose three

Slow-Roasted Pulled Barbeque Pork

Shredded Buffalo Chicken

Grass Fed-Angus Beef Burger

Black Bean Burgers

Toppings

Shredded Cheddar – Diced Celery – Gorgonzola – Caramelized Onions – Cole Slaw – Ketchup

Petite Rolls

Station Creation

Little Italy

Antipasto Abundanza: An extravagant salad display with fresh greens, roasted red peppers, olive, stuffed hot cherry peppers, pepperoncini, artichokes, tomato and fresh mozzarella

Assorted Italian Meats: sopressatta, capicola, prosciutto ham, pepperoni, provolone

Hot Chafing Pan Display items to choose from:

Classic Italian Meatballs, Stuffed Eggplant, Chicken Parmigan

Pasta Display: Tortellini alla Panna or Primavera, Seafood Fra Diavolo

Mashed Potato Bar

Mashed Sweet Potato – Roasted Garlic Mashed – Mashed Peruvian Purple Potatoes

Assorted Toppings to choose from: Sour Cream – Chives – Cheddar

Mushroom Gravy – Crispy Bacon – Chopped Broccoli

China Town

Shrimp or Chicken Stir-Fry in large wok with bean sprouts, snow peas, carrot, water chestnuts, bamboo shoots, mushrooms, vegetable stir-fried rice, sweet & sour pork ribs, classic fortune cookies

Taco/Burrito/Fajitas Station

Southwestern Marinated Grilled Chicken & Marinated Steak

Refried beans, pico de gallo, sour cream, shredded cheese, lettuce and salsa

Salad: Black bean and rice salad with tri-colored bell peppers with fresh cilantro

Tacos/Flour Tortilla Shells, Tortilla Chips in salsa shooters

Paella Station

Giant skillet of paella set on bricks with burners, with large wooden spoons/paddles.

Ingredients include chicken, sausage, clams, mussels, tilapia and saffron rice

Irish Pub

Irish Lamb Stew with sliced Irish Soda Bread

Colcannon Potatoes: Bacon, red cabbage, cheese & chives

Beer-Battered Fried Fish

Mini Reubens & Guinness beer shooter

Sample Plated Dinner Menu

Three-Course Dinner Service

First Course/Salad

Mixed Field Greens Salad

With garden vegetables and balsamic vinaigrette

Second Course/Entrées*

Grilled Sirloin of Beef

with mushroom Marsala wine sauce

Chicken Saltimbocca

Topped with prosciutto and Fontina, served over spinach

Grilled Firecracker Salmon

Sweet chili glaze over julienne vegetables with a black bean, white rice and tri-color bell pepper medley

Stuffed Eggplant

*Stuffed with herbed goat cheese and spinach,
topped with marinara and mozzarella*

**Served with chef-selected side dishes such as
asparagus and roasted garlic mashed potatoes*

Rolls and Whipped Herb Butter

Third Course

Coffee and Tea service at guest tables

Chocolate French Silk or Bailey's Chocolate Chip Cheesecake

Sample Classic Buffet Menu

Dinner Buffet / Stations

Harvest Greens Salad

Garden vegetables, red onion, toasted pecans, Gorgonzola and Balsamic vinaigrette

Shrimp and Scallop Scampi

Sautéed in a garlic butter wine sauce served over rice

Stuffed Eggplant

Stuffed with herbed goat cheese and spinach, marinara and mozzarella

Chicken Frances

Sautéed with mushrooms in lemon-garlic butter wine sauce

Grilled Marinated Vegetables

Penne Sorgento

Sweet basil cream, broccoli, roasted red pepper, prosciutto

Carving Board

Grilled to perfection, carved to order

Grilled Tenderloin of Beef

Classic Zip Sauce and Horseradish

Roasted Garlic Mashed Potatoes

Fresh Baked Rolls and butter

Entrée Selections

For plated dinners or buffets

Chicken Selections

Boursin Chicken: stuffed with Boursin cheese, asparagus, roasted red peppers with a pinot noir reduction

Nicole's Stuffed Chicken: stuffed with broccoli, sun dried tomatoes and smoked mozzarella, topped with roasted garlic cream sauce

Chicken Francese: sautéed with mushrooms, garlic, lemon, butter and white wine

Chicken Saltimbocca: topped with prosciutto, Fontina in sherry wine sauce

Hazelnut Chicken: coated with toasted hazelnuts in Frangelico-orange cream sauce

Chicken Normandy: with mushrooms in apple-brandied cream, over apple rings

Oven Roasted Jerk Chicken: with a spicy jerk seasoning, over black beans and rice

Chicken Theresa: Lightly battered, topped with prosciutto, mozzarella, marinara

Chicken Antico: lightly battered chicken stuffed with eggplant, garlic and grated cheese topped with mozzarella cheese served over sautéed greens

Chicken Anna: lightly battered in a lemon-tarragon cream sauce with capers over broccoli

Tuscan Chicken Breast: roasted garlic, rosemary, balsamic and herbs

Chicken Marsala: sautéed mushrooms, Marsala wine sauce

Chicken Parmigan: breaded chicken cutlet topped with marinara and mozzarella

Coq au Vin: red wine mushroom sauce

Cuts of Beef Options

Sirloin of Beef, Filet Mignon, NY Strip Steak, Rib Eye Steak, or Prime Rib
Sauce options:

Port wine demi and Gorgonzola

Wild mushroom sauce and dollop of herbed goat cheese, Gorgonzola or Boursin cheese

Marinated with roasted garlic, rosemary, olive oil and a hint of balsamic vinegar

Mushroom Marsala wine sauce

Peppercorn crusted with a peppercorn brandy demi glaze with a touch of cream

Sun dried tomato-wild mushroom cream bourbon cream sauce

Caramelized onion and port wine demi

Lamb, Pork and Veal Options

Herb Crusted Lamb Chops: with fresh mint

Pecan Crusted Lamp Chops: with rosemary au jus

Grilled Lamb Chops: with a balsamic marinade and olive tapenade

Peppercorn & Herb Crusted Pork Loin: with sun-dried tomato wild mushroom bourbon cream sauce

Roasted Garlic and Rosemary Pork Loin: with a peppercorn-Dijon demi

Pork Medallions: served over apple rings with a curried pumpkin cream sauce

Pork Saltimbocca: topped with prosciutto, Fontina in sherry wine sauce over spinach

Stuffed Veal Chop: with prosciutto ham & Fontina cheese in a sherry wine reduction

Grilled Veal Chop: with a Marsala fig sauce

Veal Saltimbocca: with prosciutto ham & Fontina in sherry wine sauce over spinach

Veal Theresa: lightly battered, prosciutto ham & mozzarella in pan-fresh marinara

Fish/Seafood Selections

Salmon Angelina: with a pistachio crust topped with shrimp in a lemon-dill beurre blanc over spinach

Grilled Salmon: with a citrus beurre blanc over julienned vegetables

Oven Roasted Sea Bass: over caramelized shallots and spinach with a port wine reduction

Oven Roasted Sea Bass: with a roasted red pepper coulis

Grilled Swordfish: with a pineapple-oriental sauce over Asian slaw or pineapple mango salsa

Sesame-seared Ahi Tuna: with ginger sauce and seaweed salad

Tuscan Tuna: with a fresh thyme and olive tapenade

Horseradish Crusted Salmon

Oven Roasted Salmon: with a Polynesian barbecue glaze

Asian Sesame Salmon: over white and wild rice

Oven Roasted Orange: Salmon with fennel

Salmon Dijonnaise: coated with toasted pecans, Dijon mustard and bread crumbs

Firecracker Grilled Salmon: with a sweet spicy pepper glaze

Shrimp and Scallop Scampi: sautéed in a garlic butter wine sauce, served over rice

Cod Francese: lightly battered, lemon-butter wine sauce over spinach

Vegetarian Entrées

Three Cheese Eggplant: layered with Romano, provolone, smoked mozzarella & Gorgonzola topped with mozzarella, baked served with a roasted red peppers coulis

Stuffed Eggplant: with herbed goat cheese and spinach with marinara and mozzarella

Grilled Vegetable Napoleon: eggplant, portobello, squash, zucchini, spinach and fresh mozzarella

Stuffed Portobello Mushroom: with spinach, diced tomato and Gorgonzola

Vegetarian Lasagna Rolls: with a tomato basil cream sauce

Tofu, Spinach and Roasted Red Pepper Lasagna Rolls: with a roasted red pepper coulis

Vegetarian Medley: a trio of stuffed portobello, stuffed pepper, stuffed artichoke

Arancini: A twist to an Italian Classic. Rice balls stuffed with peas, broccoli, pesto and Romano cheese baked and served with marinara sauce

Spaghetti Squash & Eggplant "Meatballs": Vegetable bolognese, Mediterranean herbs, crisp basil

Broccoli Rabe Cavatelli: Broccoli rabe, fresh pesto, chili flakes, Parmesan

Vegan Entrées

Stuffed Portobello Mushroom: quinoa, toasted pecans, spaghetti squash and roasted vegetables

Vegetarian Trio: quinoa, spinach and tofu-stuffed Portobello mushroom, bell pepper, summer squash or zucchini, topped with spaghetti squash

Carrot Risotto: with grilled pineapple and toasted almonds

Wild Mushroom and Spinach Risotto: topped with braised fennel

Quinoa Stuffed Portobello: with spaghetti squash

Pumpkin Risotto: toasted pumpkin seeds

Pesto Arancini: roasted red pepper coulis and fresh basil, garlic and olive oil

Butternut Squash Gnocchi: asparagus ribbons and sage faux beurre noisette

Seared Cajun Tofu: hot and nutty noodles and roasted vegetables

Stuffed Cabbage: smoky paprika, Crimini mushrooms, saffron, jasmine rice, apple cider, green chilies, zucchini-tomato fricassee

Pasta Selections (*Gluten free pasta available)

Tortellini alla Panna: cheese filled tortellini with prosciutto, peas in tomato cream sauce

Tortellini Primavera: tossed with vegetables in roasted garlic cream sauce

Penne Sorgento: tossed in a sweet basil cream sauce with broccoli, roasted red peppers, hazelnuts & prosciutto

Pesto Pasta: with diced tomatoes, toasted pine nuts and grated Romano cheese

Penne Sauté: with sausage, pancetta, mushrooms, spinach and Gorgonzola cream

Penne Puttanesca: with olives, red onion, capers, olives, anchovies in a pan-fresh marinara

Penne Arrabiatta: with pan-fresh marinara with capers, hot peppers, and red onions

Penne Pomodora: in a pan-fresh marinara with white onions and fresh basil

Mediterranean Pasta: with olives, red onions, sun dried tomatoes, capers, and fresh oregano in a pan-fresh marinara topped with crumbled feta cheese

Rigatoni Bolognese: an Italian meat sauce tossed with penne pasta

Penne Alla Vodka: with a tomato cream sauce with white onions and baby shrimp

Penne alla Salmon: with capers, white onions & dill in a lemon cream sauce tossed with penne

Short Rib Ragù: Braised short ribs, pappardelle, tomato gravy, Pecorino-Romano

Linguini Clam Sauce: Littleneck clams, pan-fresh marinara or garlic-wine fume

Pumpkin Ravioli: Gorgonzola sage cream or maple walnut cream

Lobster Ravioli: Sherry beurre blanc, white truffle

Pasta & Meatballs: Tomato sauce, classic meatballs

Make Your Own Pasta Creation

Classic Sauces

Tomato, marinara, Alfredo, tomato-vodka cream, basil pesto

Pastas

Penne, pennette, farfalle, fusilli, orecchiette, cavatelli, cavitappi, rigatoni, tortellini

Dessert Stations

Typically paired with coffee/tea station/service to end the evening

Nicole's Classics

Chocolate French Silk, Key Lime, Chocolate Bourbon Pecan Tart, Raspberry Linzar Tart
Assorted Cheesecakes: Bailey's Chocolate Chip, New York Style Vanilla, Frangelico
Hazelnut, Grand Mariner, Chocolate Kahlua, or Raspberry Swirl

Little Italy Desserts

Fresh Filled Cannoli, Assorted Italian Pastries and Cookies, Tiramisu (Full-size or Individual), Choice of Gelato with mini dishes or petit cones

Mini Desserts

Assorted Mini Desserts: Fruit tartlets, chocolate mousse cups, mini cheesecakes, key lime tartlets, chocolate Hazelnut nut tartlets, Cream puffs, brownie bites, Flourless Chocolate Cake Bites, French macaroons, Mini Tiramisu, Mini Crème Brule

Over-the-Top Ice Cream Sundae Bar

Your choice of ice cream, sorbet, or gelato flavors

Choose from a selection of sweet of toppings including hot fudge, macerated fruits, assorted candies, sprinkles, nuts, cherries and fresh whipped cream

Add a base, such as cookies or brownies if served in a cup (cones also available)

Frozen Yogurt Bar

Assortment of frozen yogurt flavors with toppings for guests to choose, such as:

Macerated Strawberries – Fresh Blueberries – Pineapple Tidbits – Roasted Almonds – Crushed Pecans – Dark Chocolate Shavings – Shaved Coconut – Whipped Cream – Angelfood Cake

All-American

Chocolate Chip Cookies, Peanut Butter Cookies, Brownie Bites, Lemon Bars

Flambé Station

Cherries Jubilee – Bananas Fosters – Vanilla Ice Cream

Apple Cider Station

Orchard-fresh Local Hot or Cold Apple Cider

Orchard-fresh Local Apple Cider Doughnuts

Mini Pies

Apple Crumb, Pumpkin, Blueberry, Banana/Coconut Cream, Chocolate-Bourbon Pecan

Bar & Beverage Services

Nicole's offers an array of bar services for you to choose from. Customized bar packages and limited bar services available based on the type of event, time/location

Beer & Wine Bar

A selection of three to four beers from our current list of beers and a selection of four to five types of wines from our list of wines. This bar package also includes an assortment of soft drinks, glassware, ice licensing, insurance and complete bar set up

Full Service Bar

Various levels of full open bar are available based on house, premium and ultra-premium liquors. A selection of three to four beers from our current list of beers and a selection of four to five types of wines from our list of wines. This bar package also includes an assortment of soft drinks, assorted juice, mixers, bar fruits and condiments, various styles glassware, ice, licensing, insurance and complete bar set up.

Specialty Bar

A specialty bar is perfect for Sunday brunch. Bar menu may include champagne, mimosas, Chambord & champagne cocktail, screwdrivers, bloody Mary's, white wine sangria or coffee & cordial station

Signature Cocktail & Martini Stations

Create an interesting bar menu, signature cocktail or even just a couple of fun martinis for your guests to enjoy!