

A O F



CORPORATE EVENT MENU

[attitudeonfood.com](http://attitudeonfood.com)

402 341 3663

# Cocktail Hour

## Passed Hors D'oeuvres

### Five Spice Seared Tuna Wonton

served with a sweet chili vinaigrette and fresh blackberry

### Candied Bacon Chip

with spiced apples, blue cheese, and honey drizzle

## Stationed Hors D'oeuvres

### Shrimp Bisque Tacos

fire roasted tomato tortilla filled with shrimp bisque, charred sweet corn, bacon, and garnished with green onion curls

### Mini Pear and Prosciutto Pizza

with thyme cream sauce and fontina cheese

### Chili Sweet Potato Coin

chili rubbed sweet potato topped with fresh guacamole

# Dinner + Dessert

## Dinner Stations

### Salad Station

guest choice:

Caesar salad with garlic croutons, parmesan cheese, and a creamy Caesar dressing

or

kale salad with a citrus balsamic vinaigrette, tossed with dried cherries, fresh blueberries, black pepper roasted apples, toasted almond slivers, and roasted pumpkin seeds

### Gourmet AOF Mac 'N Cheese Station

AOF's signature mac 'n cheese made live in front of guests;

toppings include choice of: gouda cheese, bacon, cherry tomatoes, green onion  
blue cheese crumbles, and herbed bread crumbs

### Short Rib Station

cabernet braised short ribs served atop a truffle mashed potato

### Shrimp and Grits Station

smoked shrimp and creamy grits with a spicy creole sauce served in clear orbs

### Vegetable Carving Station

with portobello mushrooms, bell peppers, carrots, asparagus, broccoli, cauliflower, yellow squash, eggplant, artichoke hearts, and zucchini carved in front of guests, served with an assortment of oils and sea salts

## Dessert

### Nitro Ice Cream Station

ice cream pops prepared in front of guests using modern technology and liquid nitrogen

### Flambé Donut Hole Station

Krispy Kreme glazed donut holes flambéed in front of guests with Meyer's rum, vanilla vodka, brandy and butter, served with vanilla ice cream, dessert toppings, and whipped cream

