

Sugarfire
EVENTS

BREAKFAST

Continental

Bagels with Cream Cheese
Fruit Salad
Pastries
Yogurt Parfait with Granola and Berries

Hot Breakfast Buffet 1

Scrambled Egg
Applewood Smoked Bacon
Sausage Links
Sugared Waffles with Strawberries, Blueberries,
Whipped Cream, and Maple Syrup
Hash Brown Taters
Fruit Salad

Hot Breakfast Buffet 2

Quiche Florentine
Applewood Smoked Bacon
Sausage Patties
Buttermilk Pancakes w/Butter, and Maple Syrup
Hash Brown Taters
Fruit Salad

Hot Breakfast Buffet 3

Quiche Lorraine
Applewood Smoked Bacon
Sausage Links
Biscuits and Gravy
French Toast Casserole
Hash Brown Taters
Fruit Salad



Brunch

Includes Bottomless Mimosas and Bloody Marys with Bacon and Cheddar Skewers. Coke Products and Coffee Bar

Entrees

Choose 1: each additional \$4/person. All benedicts served open faced on English muffin, with house made Hollandaise

- Beef Brisket Benedict
- Pulled Pork Benedict
- Smoked Salmon Benedict
- Spinach, Avocado, and Tomato Benedict **VEG**
- Traditional Eggs Benedict
- Biscuits and Gravy
- French Toast Casserole **VEG**
- Vegetarian Breakfast Burritos **VEG**
- Bacon, Egg and Sausage Enchiladas

FAVORITES: [Included]

- Sugared Belgian Waffles **VEG**
- Applewood Smoked Bacon **GF/DF**
- Sausage Links **GF/DF**
- Quiche Florentine w/Sweet Potato Crust **VEG/GF**

Sides

Choose 2, add another for \$3/Person

- Spring Salad** **VEG** Mixed greens, dried cherries, Feta cheese, house made granola with honey mustard.
- Fruit and Almond Salad** **VEG/DF/GF** Mixed greens, Mandarin oranges, toasted almonds, craisins w/ apple cider vinaigrette.
- Fruit Salad** **VEG/VGN/DF/GF** Pineapple, Cantaloupe, Honeydew, Grapes, Strawberries, and Blueberries.
- Berry Cole Slaw** **VEG/VGN/DF/GF**
- Apple Sauce** **VEG/VGN/DF/GF**
- Roasted Red Potatoes** **VEG/VGN/DF/GF** w/ Rosemary, Parsley, and Garlic
- Roasted Vegetables** **VEG/VGN/DF/GF** Carrot, Celery, Onion, Potato with Rosemary, Parsley, and Garlic
- Brussel Sprouts w/ Bacon & Onion** **GF/DF**
- Macaroni & Cheese** **VEG**
(regular or white cheddar)
- Baked Beans** **VEG/VGN/GF/DF**



LUNCH

Lunches are served platter style with individual wrapped sandwiches, portioned sides and wrapped cookies, with disposable flatware and napkins.
[+1 for individually boxed]

Cold Box Lunch

Sandwiches: Served with one choice of, Potato Salad, Cole Slaw, or Macaroni Salad and a Chocolate Chip Cookie.

Turkey and Provolone on Wheat

Roast Beef and Cheddar on Sourdough

Chicken Salad on Wheat

Tuna Salad on Wheat

Mediterranean Veggie **VEG** with Hummus, Kalamata Olives, Roasted Red

Pepper, Spring Greens, Feta Cheese, and Smoked Vinaigrette

Hot Boxed Lunches

Sandwiches: Served with one choice of, Mac 'n Cheese, Baked Beans, or Sautee Vegetables and a Chocolate Chip Cookie.

Smoked Turkey **DF**

Smoked Pulled Pork **DF**

Smoked Beef Brisket **DF**

Smoked Salmon Croissant [+1/Lunch]

Tuna melt on Sourdough

Smoked Portobello **VEG**

BUFFET

- Lunch -

Entree: [Choose 1]

Smoked Turkey **DF/GF**

Smoked Pulled Pork **DF/GF**

Smoked Beef Brisket **DF/GF**

Smoked Portobellos **VEG/VGN/DF/GF**

Vegetable Rotini Pomodoro **VEG/VGN/DF/GF**

Pasta con Broccoli **VEG**

Salads: [Choose 1]

Caesar Salad

Spring Mix Salad **VEG**

Caprese Spinach Salad **VEG/GF**

Fruit and Almond Salad **VEG/GF/DF**

Sides: [Choose 1]

Potato Salad

Macaroni Salad

Chef Choice Sautee Vegetables

Mac 'n Cheese

Bread: [Choose 1]

Dinner Rolls

Brioche Buns

Cornbread

Hawaiian Rolls

Entrees

[\$4/Head for additional entree]

Specialty Meats available at Market Rate*

Beef

Beef Brisket GF/DF

Beef Tri-Tip [+\$4/Head] GF/DF

Smoked Prime Rib [+\$8/Head] GF/DF

Beef Meatball Stroganoff all beef meatballs served over egg noodles in our classic mushroom gravy.

Pork

Pulled Pork GF/DF

Smothered Pork Loin [+\$4/Head] with provolone cheese, peppercorn mushroom sauce.

Sausage with Peppers GF Smoked jalapeno and cheddar sausage with multi-color bell peppers and onion.

Braised Pork Short Ribs [+\$3/Head] GF w/stewed tomato and vegetable espanole sauce.

Poultry

Smoked Turkey Breast GF/DF

Smoked Pulled Chicken GF/DF

Chicken Modiga lightly breaded and grilled chicken breast with provolone cheese served with white wine lemon sauce with mushrooms and broccoli.

Cranberry Balsamic Chicken lightly breaded and baked chicken breast topped with cranberry compote, served over mushroom risotto with Feta cheese and balsamic glaze.

Hunter's Chicken grilled chicken breast served over gouda mashed potatoes with a mushroom gravy.

Seafood

Smoked Salmon GF/DF

Salmon Picatta Smoked Salmon served with white wine lemon sauce with roasted red peppers and capers.

Lemon Herb Crusted Cod [+2/person] DF lightly breaded baked cod served over wild rice with dill tartar on the side.

New England Seafood Scampi [+4/person] shrimp, bay scallops, lobster and lump crab meat served with campanelle pasta yellow pepper and snow peas in a white wine garlic scampi sauce.

Pasta

Pasta con Broccoli VEG cavatelli pasta with mushrooms and broccoli in a rich rosè sauce.

Cavatappi Spinach Pasta VEG cavatappi pasta with spinach and cherry tomatoes in a light white wine cream sauce.

Butternut Squash Ravioli VEG butternut squash and cheese filled ravioli in a kale pesto cream sauce with sundried tomatoes, topped with goat cheese and fresh sage.

Meat Lasagna layered pasta with Italian sausage, bolengese sauce, provolone and mozzarella cheese, and rich parmesan bechamel.

Vegetable Rotini Pomodoro GF/VGN/VEG/DF Gluten Free red lentil pasta with roasted zucchini, squash, pepper, eggplant, onion, and asparagus in Pomodoro sauce.

Cajun Shrimp and Sausage Penne [+2/person] shrimp, andouille sausage, red peppers and penne pasta in a cajun cream sauce with green onion.

Contact Heather Dougherty / sugarfirelass@gmail.com

Sides

[\$3/Head for additional side]

Bread

Cornbread, Jalapeno and Cream Cheese Cornbread, Assorted Dinner Rolls, Split Top Buns, or Hawaiian Rolls

Salads

House Salad **VEG** Mixed greens, tomato, cucumber, red onion, cheddar cheese, and croutons with red wine vinaigrette.

Caesar Salad Romaine or Kale, parmesan cheese, and croutons, with creamy Caesar Dressing.

Spring Salad **GF** Mixed greens, dried cherries, Feta cheese and house made granola with honey mustard dressing.

Fruit and Almond Salad **VEG/DF** Mixed greens, mandarin oranges, toasted almonds, craisins with apple cider vinaigrette.

Caprese Salad **VEG/GF** Baby Spinach, cherry tomatoes, red onion, pesto mozzarella pearls, with balsamic glaze.

Caesar Pasta Salad Romaine and cavatappi pasta, parmesan cheese, and croutons, with creamy Caesar Dressing.

Mustard Potato Salad **GF/VEG**

Cole Slaw **GF/VEG**

Macaroni Salad **VEG**

Starch

Mashed Potatoes **GF/VEG** (regular, or garlic)

Gouda Mashed Potatoes **GF/VEG** [+1/Head]

Goat Cheese and Herb Potatoes **GF/VEG** [+1/Head]

Cheesy Scallop Potatoes **VEG**

Caribbean Rice and Beans **GF/VGN/VEG/DF**

Sweet Potato Casserole **GF/VEG**

Roasted Tuscan Red Potatoes **GF/VGN/VEG/DF**

Wild Rice Pilaf **GF/DF**

Vegetarian Cornbread Dressing **VEG/DF**

Macaroni & Cheese (regular or white cheddar) **VEG**

Vegetable

Garlic Green Beans **GF/VGN/VEG/DF**

Brown Sugar Bourbon Glazed Carrots w/ Rosemary **GF/VEG**

Crazy Corn **GF/VGN/VEG**

Zucchini and Squash **GF/VGN/VEG/DF**

Roasted Broccoli w/Parmesan **GF/VEG**

Brussel Sprouts with Bacon and Onion **GF/DF**

Baked Beans **VGN/VEG/DF**

Creamed Brussel Sprouts, Spinach and Artichoke Hearts **VEG**

Cheesy Broccoli and Cauliflower **VEG**

Contact Heather Dougherty / sugarfirelass@gmail.com

Appetizers

Passed -or- Stationed

Caprese Skewers **VEG/GF**

Pickle Fry Shooters **VEG**

Fried Pesto Gnocci Skewers **VEG**

Balsamic Fig & Goat Cheese Flatbread **VEG**

Caprese Bruschetta **VEG/DF**

Spinach and Feta stuffed Mushrooms **VEG**

Bacon Wrapped Brussel Sprouts **GF/DF**

Mini Pigs in a Blanket

Mini French Onion Soup Boule **VEG**

Chicken Brochette **GF**

Brisket and Provel Toasted Ravioli

Proscuitto Mozzarella Wrap **GF**

Grilled Veggie Skewers **VEG/VGN/GF/DF**

Veggie Spring Rolls **VEG/VGN/DF/GF**

BBQ Cocktail Meatballs **DF**

Fruit Platter with Fruit Dip **VEG/GF**

Cheese Platter with Grapes **VEG/GF**

Veggie Platter with Ranch Dip **VEG**

Mini Crab Cakes **DF**

Smoked Salmon Tartine

Blackened Shrimp and Grits **GF**

Bacon Wrapped Shrimp **GF/DF**

Mini Chicken Cordon Bleu

Tomato Basil Arancini **VEG**

Smoked Shrimp Cocktail **GF/DF**

Poblano and Cream Cheese Wontons **VEG**

Beef (or Black Bean) Empanadas

Lobster Grilled Cheese Tomato Soup Shooter

Crispy Asparagus with Asiago Cheese **VEG**

Sausage and Pepper Skewer **GF/DF**

Crispy Pork Belly **GF/DF**

Mini Beef Wellington

Seafood Ceviche **GF**

Buffalo Chicken Spring Roll

Bruschetta Bar Caprese Bruschetta, Olive

Tampanade, Crostini, Crackers, and Garlic Na'an

Stationed Appetizers

Cured Meats Platter

Dip Station: Ranch Dip, Baba Ghanoush, Hummus with Veggies and Pita.

Macaroni and Cheese Bar: Choice of White Cheddar or Regular Macaroni w/ toppings of Bacon Bits, Pulled Pork, Tomato, Scallion, Pepperjack and Cheddar Cheese.

Humus Trio Platter Roasted Red Pepper, Black Bean, and Roasted Garlic Hummus with Veggies, Pita and Crackers

Grazing Station

\$2000 [FEEDS APPROX. 150]

WONDERFUL DISPLAY OF VOLPI CURED MEATS,

MIXED NUTS, CRACKERS, BREAD STICKS,

ARTISANAL CHEESES, VARIETY OF CRAFT

MUSTARDS AND A MIX OF

FRESH AND DRIED FRUITS.

PLEASE CHECK OUT OUR INSTAGRAM FOR PHOTOS

@SugarfireEventsSTL

Contact Heather Dougherty / sugarfirelass@gmail.com

Desserts

Pie Bites

Sugarfire Pie, Mississippi Mud, Pecan, Pumpkin, Key Lime
or Raspberry Marbled Key Lime

Cookies

Chocolate Chip, Sugar, Peanut Butter, or Oatmeal Raisin

Mini Cheesecake Bites

Oreo, Almond, Turtle or Raspberry

Cobbler Shooters

Blackberry, Blueberry, Peach, or Apple

Premium Slices

Tiramisu, Lemon Cake, GF Chocolate Tort, Baklava

Beverages

Open Beer & Wine

Beer, Wine, and Non-Alcoholic Beverages

Choice of 4 Beer Options (Two Craft and Two Domestic)

Choice of 4 Wine Varietals

Full Well, Beer & Wine

Choice of 4 Beer Options

Choice of 4 Wine Options

Liquor: Vodka, Gin, Rum, Bourbon, Tequila, Scotch, and Amaretto

Open Premium Bar

Beer, Wine, and Non-Alcoholic Beverages

Choice of 5 Beer Options (Three Craft and Two Domestic)

Choice of 4 Wine Varietals

Liquor: Tito's Vodka, Flavored Vodkas, Tanqueray Gin, Bacardi Rum, Jack Daniels, Jose Cuervo, Dewars, Amaretto, and Baileys.

Wine Varietals:

Red: Pinot Noir, Merlot, Cabernet

White: Pinot Grigio, Moscato, Sauvignon Blanc, Riesling and Chardonnay

Sliders

Silver Sliders

12 slider/platter, Minimum 12/slider

Mustard, mayonnaise, Dijon, tomato, lettuce, pickle included on the side.

- +Roast Beef w/cheese
- +Turkey w/cheese
- +Veggie Cucumber
- +Chicken Salad
- +Tuna Salad

Gold Sliders

12 slider/platter, Minimum 12/slider

Mustard, mayonnaise, Dijon, tomato, lettuce, pickle included on the side.

- +Mediterranean Chicken (chilled)
- +Smoked Salmon w/dill spread (chilled)
- +BBQ Brisket (served in chafer w/buns on the side)
- +Pulled Pork (served in chafer w/buns on the side)

Sides

Potato Salad **VEG**

Macaroni Salad **VEG**

Cottage Cheese **VEG/GF**

Tomato Cucumber Onion Salad **VEG/GF/DF/VGN**

Chips and Salsa **VEG/VGN/DF/GF**

Lays Potato Chips **VEG/VGN/DF/GF**

Premium Sliders

Grilled Tenderloin Medallion Sliders

with Carmelized onion, fresh arugula and bleu cheese crumbles.

or

Smoked Salmon Filet Sliders

with Herbed Feta Spread, fresh arugula and fresh dill.

Demi glace and creamy horsey on the side.

Mini Burger & Hot Dog Bar

**Mini Beef Sliders and Nathan's Hot Dogs
w/buns, assorted toppings and condiments.**

Chili, Cheese Sauce, Ketchup, Mustard,
Relish, Onion, Jalapenos, Ball Park Peppers
[+.50 Cheeseburger Sliders]

Stations

Greens

BASES: [choose 2]

Romaine, Spring Mix and Baby Spinach

TOPPINGS:

Mushrooms, Tomatoes, Cucumbers, Red Onion, Red Peppers, Black Olives, Artichoke Hearts

CHEESES: [choose 2]

Cheddar Cheese, Parmesan Cheese, Provel Cheese, and Croutons.

DRESSINGS: [choose 3]

Ranch, Honey Mustard, Apple Cider Vinaigrette, Basil Vinaigrette, Casear.

PROTIEN: [+3/head each]

Ham, Chicken, or Salami.

Pasta

PASTA: [choose 2]

Cavatappi, Bow Tie, Cavatappi, Cavatelli, Tri-Color Tortellini or GF Red Lentil Rotini.

SAUCE: [choose 2]

Marinara, Alfredo, Pesto, or White Wine Butter.

PROTIEN: [choose 2]

Chicken Breast, Smoked Portabello, Smoked Sausage, Shrimp [+5\$/head]

VEGETABLES:

Peas, Capers, Roasted Red Peppers, Tomatoes, Spinach, Broccoli, Mushrooms.

Potato Bar

BASES: [choose 2]

Cheesy Hash, Mashed, Crispy Smashed Reds, Scalloped, Baked, Hasselback, or French Fried.

TOPPINGS:

Tomatoes, Scallions, Pico de Gallo, Cheddar Cheese, Pepper Jack Cheese.

MEATS: [choose 2]

Bacon Bits, Pulled Pork, Pulled Chicken, Smoked Beef Brisket

SAUCES: [choose 3]

Texas Hot BBQ Sauce, St. Louie Sweet BBQ Sauce, Cheese Sauce, Brown or White Gravy.

Premium Meat

Uniformed Chef carving smoked meats to order. Variety of BBQ sauces and creamy horseradish.

[choose 2]

Smoked Beef Brisket

Smoked Turkey Breast

Smoked Prime Rib w/demi glace [+8\$/head]

Smoked Tri-Tip w/demi glace [+3/head]

Pork Loin w/peppercorn mushroom sauce [+4\$/head]

Taco/Nacho

BASES:

Tortilla Chips, Corn Tortillas, Flour Tortillas

SALSA: choice of 2

Fire Roasted, Salsa Verde, Peach Mango, Pico de Gallo.

PROTIEN: choice of 2

Ground Taco Beef, Pulled Chicken, or Roasted
Vegetables (tomatoes, bell peppers, onions)

Smoked Beef Brisket [+\$4/head]

TOPPINGS:

Cojita Cheese, Cheddar Cheese, Black
Olives, Tomatoes, Scallions, Guacamole, Sour Cream,
Corn, Black Beans, Jalapenos.

EXTRAS: [+\$3/head each]

Spanish Rice

Refried Beans

Loose Street Corn