

STEPHANYE LAGUNES

Private Chef & Boutique Catering



Chef Stephanye and her team offer a private chef-inspired catering experience designed for intimate gatherings, micro-weddings, and elopements. With a personalized approach to every celebration, menus are thoughtfully curated to reflect each couple's vision, tastes, and dietary preferences.

Cocktail Hour Grazing Tables

Our cocktail-hour grazing tables are designed for couples seeking a relaxed yet elevated celebration. Choose from one of our signature grazing tables, each thoughtfully curated with seasonal ingredients, vibrant flavors, and beautifully presented.

All grazing tables start at \$50 per person and include a Beverage station featuring seasonal lemonade or agua fresca & purified water.

*Final pricing will be based on guest count, menu selections & service requirements.

Signature Grazing Tables

Tapas & Crostini Grazing Table

A beautifully styled cocktail-style grazing experience featuring an assortment of Spanish-inspired tapas, artisan crostinis, and seasonal bruschettas. Guests can enjoy selections such as manchego cheese with figs and honey, jamón serrano, jamón ibérico, burrata, marinated olives, Spanish chorizo, roasted vegetables, and chef-selected seasonal accompaniments.

Add 3 passed appetizers for an additional \$15 per guest

- Gambas al Ajillo (Spanish garlic shrimp)
- Prosciutto Wrapped Dates or Cantalope
- Patatas Bravas
- Chef's Seasonal Crostinis
- Chicken Croquettes





Fiesta Station

A vibrant Mexican-inspired cocktail station featuring house-made guacamole, pico de gallo, roasted salsa, tortilla chips, roasted corn and black bean dip, and warm queso fundido with chorizo and mushrooms. Paired with seasonal bites like poblano corn quesadillas and fresh garnishes.

Add 3 passed appetizers for an additional \$15 per guest

- Chicken or Steak Fajita Skewers
- Mini Chicken Quesadillas
- Shrimp al Ajillo or A la Diabla
- Mini Seafood Ceviche Tostadas
- Avocado Crostinis



Mediterranean Mezze & Antipasto Table

A vibrant Mediterranean-inspired grazing table designed for relaxed cocktail-style dining. Featuring warm pita and pita chips, cured salamis, marinated olives, artichokes, hummus, garlic feta dip, seasonal fruit, fresh crudités, artisan cheeses, and Mediterranean salad skewers, this spread offers a balance of fresh, savory, and colorful flavors.

Add 3 passed appetizers for an additional \$15 per guest

- Chicken or Steak Kebabs
- Bacon-Wrapped Dates
- Chicken Kofta Skewers
- Artichoke, Tomato & Spinach Flatbread
- Chef's Seasonal Bites

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Additional Enhancements



Stroop Haus Experiences

- Selected Mini Dessert Station
- Cheese & Charcuterie Cart
- Coffee Cart Station
- Stroopwafel Cart
- Stroopwafel Ice-cream Sandwich Bar

www.stroophaus.com

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The Boring Bar

- Beer & Wine Bar Services
- Beer, Wine & Full Bar Liquor
- Signature Cocktails
- Custom-designed menus
- Fresh Prep Labor: Fresh- squeezed juices, mixers, syrups

www.theboringbar.com

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