

EVENT MENU

Platters

Small-10 guests Medium-20 guests Large-30 guests

Shrimp Cocktail*G* SM: \$75 M: \$125 L: \$175
Poached Tiger Shrimp, cocktail sauce, lemon

Antipasto Platter*G* SM: \$75 M: \$125 L: \$175
Assorted meats, cheeses, and accompaniments

Artisan Cheese Platter*V* SM: \$75 M: \$125 L: \$175
Assorted fruit, cheese, crackers, and accompaniments

Santa Fe Platter*G*V* SM: \$75 M: \$95 L: \$115
Black bean dip, guacamole, pico de gallo, queso, house tortilla chips

Mediterranean Platter*V* SM: \$75 M: \$95 L: \$115
Hummus, chipotle hummus, tzatziki sauce, tabbouleh, pita bread

Fruit Platter*G*V* SM: \$35 M: \$50 L: \$75
Cantaloupe, honeydew, pineapple, berries

Vegetable Platter*G*V* SM: \$35 M: \$50 L: \$75
Celery, cucumber, peppers, carrots, cauliflower, ranch dipping sauce

Smoked Salmon Platter*G* SM: \$100 M: \$135 L: \$185
Smoked Scottish Salmon, capers, cucumber, red onion, tomatoes, cream cheese

***G* Gluten Free *V* Vegetarian**

HOT APPETIZERS

***One order feeds approximately 12 of your guests with two pieces each ***

<u>Fried Chicken Wings-</u> served with celery sticks and ranch	\$50/24pcs	*G*
<u>Fried Chicken Tenders-</u> served with honey mustard and ranch	\$50/24pcs	
<u>Pork BBQ-</u> served with slider buns and sauces	\$60/24pcs	
<u>Angus Sliders*</u> - served on slider buns with cheddar cheese	\$60/24pcs	
<u>Braised Beef Sliders-</u> served with slider buns and sauces	\$60/24pcs	
<u>Crab Cake Sliders-</u> served with slider buns and sauces	\$80/24pcs	
<u>Buffalo Chicken Sliders-</u> dipped in hot sauce served on slider buns	\$55/24pcs	
<u>Old Bay Crab Cakes-</u> served on slider buns with chipotle aioli	\$80/24pcs	
<u>Stuffed Mushrooms-</u> stuffed with creamed spinach and onions	\$50/24pcs	*G*V*
<u>Crab Stuffed Mushrooms-</u> stuffed with creamed spinach and onions	\$65/24pcs	*G*V*
<u>Bacon Wrapped Shrimp-</u> served with whiskey BBQ	\$80/24pcs	*G*V*
<u>Spanakopita-</u> served with Tzatziki sauce	\$40/24pcs	*V*
<u>Fried Mac & Cheese -</u> served with whiskey BBQ	\$40/24pcs	*V*
<u>Cheese Quesadillas-</u> served with sriracha cream	\$40/24pcs	*V*
<u>Hushpuppies-</u> served with whipped honey butter	\$40/24pcs	*G*V*
<u>Pigs in a Blanket-</u> served with honey mustard	\$40/24pcs	

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COLD SIDES

These items will be provided with a minimum of 15 guests

<u>Pasta Salad-</u> rotini, cucumber, tomato, Italian dressing, feta	\$4/pp	*V*
<u>Macaroni Salad-</u> elbow macaroni, onion, pepper, mayonnaise	\$4/pp	*V*
<u>Thai Pasta-</u> cappellini, pepper, cilantro, Thai dressing	\$5/pp	*V*
<u>Potato Salad-</u> potato, onion, celery, mayonnaise, chives	\$4/pp	*G*
<u>Coleslaw-</u> cabbage, carrots, celery seed, mayonnaise	\$4/pp	*G*
<u>Celery Root Slaw-</u> cabbage, carrots, jalapenos, truffle oil	\$5/pp	*G*V*
<u>Citrus Slaw-</u> cabbage, carrots, citrus, olive oil, almonds	\$5/pp	*G*V*

HOT SIDES

These items will be provided with a minimum of 15 guests

<u>Mashed Potatoes-</u> potatoes, butter, cream	\$6/pp	*G*V*
<u>Brown Rice-</u> carrots, onions, celery, butter	\$6/pp	*G*V*
<u>Roasted Potato-</u> herbs, garlic	\$6/pp	*G*V*
<u>Asparagus-</u> olive oil, seasoning	\$6/pp	*G*V*
<u>Creamed Spinach-</u> bacon, spinach, milk, parmesan	\$6/pp	
<u>Creamed Corn-</u> corn, milk, butter	\$6/pp	*V*
<u>Macaroni and Cheese-</u> elbow macaroni, cheddar béchamel	\$6/pp	*V*
<u>Grilled Vegetables-</u> grilled seasonal vegetables	\$6/pp	*G*V*

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