

Tray-Passed or Displayed Hors D'oeuvres

\$3.75++ /per person, per option

- ❖ Grilled corn quesadilla | cilantro | cotija cheese
- ❖ Veggie Spring rolls | sweet & sour sauce
- ❖ Chili tofu summer roll | cucumber | carrots | sprouts | papaya
- ❖ Corn & black bean empanada | cilantro | manchego | salsa roja
- ❖ Mac & Cheese Balls | smoked gouda | poblano peppers
- ❖ Grilled seasonal veggie skewers
- ❖ Spanakopita | spinach | feta cheese | phyllo
- ❖ Cucumber roll | mint | ginger yogurt
- ❖ Bacon | chive | egg | quiche shell
- ❖ Beef & sausage meat balls | smoked mozzarella | marinara | fresh basil
- ❖ Grilled chicken skewer | tabasco butter | blue cheese
- ❖ Chicken pot stickers | citrus ponzu | green onion
- ❖ Popcorn shrimp skewers | sesame chili sauce

\$4.75++ /per person, per option

- ❖ Vine tomato bruschetta | garlic | basil | aged balsamic | toasted brioche
- ❖ Corn dog dipper | grain mustard
- ❖ Caprese skewer | mozzarella | balsamic drizzle | cherry tomatoes
- ❖ Brie | roasted pear | spicy walnut | raspberry | puff pastry
- ❖ Crispy mandarin chicken skewer
- ❖ Prosciutto wrapped pepper shrimp
- ❖ Maine lobster basket | chive | puff pastry
- ❖ Steak empanada | cilantro
- ❖ Ground turkey | cranberry | brioche bun
- ❖ Brisket | coleslaw | brioche bun
- ❖ Pulled pork | bbq sauce | brioche bun
- ❖ Veggie burger | goat cheese | brioche bun

\$5.75++ / per person, per option

- ❖ Filet carpaccio | arugula | meyer lemon aioli
- ❖ Lamb lollipop | chimichurri
- ❖ Filet crostini | horse radish | micro greens
- ❖ Pepper bacon wrapped scallop | roasted garlic
- ❖ Crispy beef skewer | gorgonzola
- ❖ Melon prosciutto skewer
- ❖ Filet skewers | chimichurri
- ❖ Short rib sambusa | red curry
- ❖ Beef | pepper jack cheese | red relish | brioche bun
- ❖ Maine lobster rolls | mini hot dog roll
- ❖ Crab cake | harissa aioli
- ❖ Coconut shrimp | orange glaze

Build Your Own Slider Package-\$25++ per person

- ❖ House Salad
- ❖ Build-Your-Own-Slider Bar
 - Freshly grilled hamburger patties (Beef, Turkey, or Veggie- Choose 2)
 - Cheese: cheddar & swiss. *Add blue cheese for \$1 per person
 - Onion, -, tomato
 - Ketchup, Mayonnaise & Mustard
- ❖ House Fries: Herbs, Parmesan & Garlic.

Stationary Platter/Add Ons (add 21% service charge & 8.75% tax)

- ❖ **Hummus Platter** \$80.00 - Serves approx. 25
Red pepper hummus | pita chips | carrots | cucumber | celery | red peppers *Ranch dressing upon request
- ❖ **Fruit Platter** Small platter \$80.00 - Serves approx. 25 /Large platter -\$110.00 Serves approx. 40
Melons | Strawberries | Grapes | Pineapple
- ❖ **Cheese Platter** \$175.00 - Serves approx. 50
Aged cheddar | Swiss | Smoked Gouda |Brie| crackers | walnuts | strawberries
- ❖ **Cured Meat Platter** Small platter \$180.00-Serves approx. 50/Large platter \$220.00-Serves approx. 75
Prosciutto | ham | smoked turkey | crusty breads | mustard

Desserts

Each additional dessert, add: * \$4.00++/ per person, per option

** \$5.00++/ per person, per option

Mini cup cakes* -Red Velvet, salted caramel, lemon chiffon, chocolate truffle

Cake pops* - Red velvet – butterscotch – cookies & cream

Mini S'mores Bites*

Tres Leches Cake shots** -Chiffon, Grand Marnier crème & whip cream

Chocolate Chip cream cheese Bites**

Salted Caramel Cream Puffs**

Chocolate & strawberry tarts**

Milk chocolate covered Madeleine**

Fresh Fruit tarts* -lemon curd & seasonal fruit

Cake Slices** -Cheesecake, Chocolate Cake, Carrot Cake, or Lemon Cake

-Dessert Platter-

selection of assorted cookies and/or brownies-2 dozen items- \$45++