



Stationary Hors d'oeuvres

Persian Cucumbers, Mixed Peppers, Baby Carrots, Celery & Tomatoes
Pesto Swirled Yogurt \$160

Old Bay Popcorn
Lobster Butter \$65

Spinach Dip
Tortilla Chips \$75

Creamy Gardiniera Dip
Hurricane Seasoned Ruffle Potato Chips \$55

Turtle Baked Brie, Caramel, Chocolate & Pecans
Pretzel Chips \$80/\$100

A Selection of Imported Cheese & Quince Paste
Summer Fruit & Crackers
\$180/\$210/\$240

Genoa Salami, Molinari Pepproni, Capicola & Aged Provolone Board
Grain Mustard, Caper Berries, Tuscan O.O., Baguette & Pretzel Bread \$345.00

Pick Up Snacks

Dill Pickle Almonds & Honey Cashews
Mini Everything Bagel Crackers \$65

Mango Roasted Olives
Oregano \$60

Green Tomato Jam & Locatelli Cheese Straws
Smashed Fennel Seeds \$1.75

Roquefort Stuffed Queen Olives
Crispy Onions \$1.75

Passed Hors d'oeuvres

Mortadella & Formaggio Crucolo Grilled Cheese

WFD Famous Garlic Bread Spread

Caramelized Pear, Onion & Gorgonzola

Tartlets

Tzatzy Baked Potatoes, Blistered Shishitos

Butter Rubbed

Four Cheese Risotto Arancini

Corn Purée

Black Bean & Green Chile Tostadas, Queso Fresco

Refrigerator Pickled Radish

Stuffed & Breaded Artichoke Hearts

Herbed Buttermilk Dipper

Cucumber, Charred Tomato & Pine Nut Chow Chow, Pita Flatbreads

Dilled Hummus

Prosciutto & Humboldt Fog Tartlets

Honeycomb

Buffalo Pulled Chicken on Blue Cheese Crostini

Celery Marmalade

Molè Chicken Thigh Skewers

Pepita Dust Sprinkle

Swizz Italian Sausage, Bocconcini & Tomato Skewers

Basil Oil & Balsamic Syrup

Quesadillas

Mojo Grilled Portobellos, Pinto Bean & Cubanelles

Carolina BBQ Chicken, Double Gloucester & Beer Batterd Onion Strings

Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream

Jerk Flank Steak, Vermont Cheddar & Skittled Peaches

\$42 per dozen (above selections)

Tuscan Shrimp Skewers
Peppercornini Mignonette

Orange Pepper Crusted Tuna, Yuzu Kewpie
Sesame Rice Crackers

Pork Shoulder & Chicharrones Tacos, Gingered Bermudas
Charred Pineapple Salsa

Scallops on Bamboo, Citrus Butter
Fennel Compote

Guava & Green Peppercorn Glazed Lamb Arrosticini
Toasted Shallot Confetti

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Red Devil Zucchini & Celery Slaw
Kalamata Turkey Burgers, Cucumber Tahini Relish
Thai Shrimp Salad, Soy & Lime
Cocktail Burgers, Griddled Onions & Horseradish Sauce
\$45 per dozen (above selections)

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"Philly" in Phyllo, Cheesesteaks
Whiz

Flaky Cracker Crusted Crab Cakes
Cajun Remoulade
\$54 per dozen

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Lawry's Rubbed Lamb Chops
County Fair Drizzle
\$96 per dozen

Plates/Bowls/Spoons & Forks

(one bites on little dishes and vessels)

Sweet Potato Fries Poutine

White Cheese Curds

Miełzłada Braised Clams, Tajin & Lime

Cilantro

\$48 per dozen (above selections)

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Paprika Mahi-Mahi, Chorizo Crumble

Parmesan Crisp

Salmon Escabèche, Grilled Olives

Vodka, Red Wine Vinegar, Tarragon & Chives

\$60 per dozen (above selections)

Suggested Summer Cocktails

Whiskey Daisy (bourbon/cointreau/lemon/agave/orange & maraschino)

Belizean Rum Sour (white rum/campari/lime & grapefruit juice/simple syrup)

Cowgirl V&T (vodka/elderflower liqueur/eucumber/tonic)

Watermelon Brèze (dark rum/watermelon/vanilla/sugar)

Łowzick Crocodile (vodka/anecho ryzys liqueur/pickle juice/cornichon)

Honey Trap (reposado tequila/mezcal/bèe pollen/honey/lemon & ginger juice)

Flavored Waters

Green Apple & Basil

Watermelon