



Stationary Hors d'oeuvres

Cucumbers, Mixed Peppers, Baby Carrots, Celery & Tomatoes
Tomato Ranch \$160

Cheddar Powder Popcorn
Mesquite Butter \$65

Spinach Dip
Tortilla Chips \$75

Bacon, Rosemary & Onion Dip
Flaky Crackers \$85

Strawberry Baked Brie, Short Bread Cookie Crumble
Graham Crackers \$75/\$95

A Selection of Imported Cheese & Quince Paste
Spring 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 Cashews & Smoked Almonds
Mini Everything Bagel Crackers \$65

Lemon-Lime Roasted Olives
Oregano \$60

Smoked Gouda Cheese Straws
Chives \$1.75

Amish Blue Stuffed Olives
Toasted Shallots \$1.75

Passed Hors d'oeuvres

Pastrami, Jarlsberg & Pickle Grilled Cheese

Coleman's Mustard Butter

Caramelized Pear, Onion & Gorgonzola

Tartlets

Tween Baked Potatoes, Malt Vinegar Onions

Maldon Sea Salt

Stuffed & Breaded Artichoke Hearts

Herbed Buttermilk Dipper

Raclette & Hot Pepper Jam Tartlets

Micro Greens

Buffalo Bleu Cheese Deviled Eggs

Celery Seeds

Asparagus Risotto Arancini

Barnaise

Griddled Chicken Apple Sausage, Crispy Tater Tots

Sweet Mustard

Fontina & Vodka Sauce Flatbreads

Tuscan Herbs

Gochujang Chicken Thigh Skewers

Scallions

Corned Beef Reuben Spread, Rye Crackers

306 Island Dressing

Quesadillas

Mango, Black Beans & Red Onions

Jalapeno Chicken, Mexican Cheese Blend & Charred Corn
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Carolina Gold BBQ Beef, Vermont Cheddar & Onion Rings
\$42 per dozen (above selections)

Sherriged Shrimp Cocktail
Creamy Chile Sauce

Lemon Pepper Crusted Tuna, Yuzu Kewpie
Sesame Rice Crackers

Avocado Dry Rubbed Mahi Tacos, Latin Slaw
Morita Pepper Salsa

Spicy Salmon Spread, Sambal Oelek & Cornichons
Cucumber Chips

Garlic Herb Lamb Leg Skewers Arrostitini
Brushed with Sea Salt, Olive Oil & Rosemary

Wagyu Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Whiskey Seasoned Cauliflower & Chili Crunch Hummus
Chicken Parm, Mozzarella & Banana Peppers
Beer Brats, Caraway Mustard & Kraut
Cracked Pepper Cocktail Burgers, Worcestershire Mushroom & Onions
\$45 per dozen (above selections)

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"Philly" in Phyllo, Cheesesteaks
Whiz

BBQ Corn Chip Crusted Crab Cakes
Dilled Crème Fraiche
\$54 per dozen

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Creamy Steakhouse Dry Rubbed Lamb Chops
Horseradish Drizzle
\$96 per dozen

Plates/Bowls/Spoons & Forks

(one bites on little dishes and vessels)

Garlic Potato Soup Shots, Cracked Pepper

Fontina Toast

\$48 per dozen

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Open-Faced Beef Wellington, Duxelles

Pink Peppercorn Demi-Glace

Shrimp & Chips, Cajun Dusted Sweet Potato

Old Bag Mayo

Pork & Panko Meatballs, Sweet & Sour

Water Chestnuts

\$60 per dozen (above selections)

Suggested Spring Cocktails

Gold Rush (prosecco/bourbon/pineapple liqueur/lemon juice/honey/edible glitter)

Bekka Highball (lillet blanc/apple brandy/tonic/champagne/frozen grapes & juice)

Una Buena Noche (tequila/lime/peach schnapps/honey-ginger syrup/limbrusco)

Oh My Darling (white rum/elementine juice/orange curacao & bitters/club soda)

Ginger Rogers (gin/grapefruit & lime juice/simple syrup/ginger/club soda)

Verjus Whiskey Sour (bourbon/verjus/simple syrup/egg white)

Flavored Waters

Dill & Cucumber

Grapefruit & Honey