



Stationary Hors d'oeuvres

Persian Cukes, Peppers, Carrots, Radish & Tomatoes
Lemon Hummus \$135

Chive & Cheddar Popcorn
Alder Smoked Salt \$55

Spinach Dip
Tortilla Chips \$65

Skillet Artichoke Parmesan Dip
Flaky Crackers \$75

Macerated Strawberry & Pecan Praline Baked Brie
Wheat Crackers \$65/\$85

A Selection of Imported Cheese & Honeycomb
Summer Fruit & Crackers
\$150/\$180/\$210

Genoa Salami, Molinari Pepperoni, Capicola & Aged Provolone Board
Grain Mustard, Caper Berries, Tuscan O.O., Baguette & Pretzel Bread \$285.00

Pick Up Snacks

Thai Cashews, Wasabi Peas & Peanuts
Chinese Crackers \$65

Oregano & Vermouth Mixed Olives
Cocktail Onions \$55

Cheese Straws
Asiago, Fennel & Dried Basil \$1.75

Amish Blue Stuffed Olives
Fried Shallot Flakes \$1.75

Passed Hors d'oeuvres

Mortadella & Provolone Grilled Cheese, Pistachio Cream
Tuscan Butter

Caramelized Pear, Onion & Gorgonzola
Tartlets

Chorizo & Queso Potato Skins
Crystal Hot Sauce

Shitake & Leek Spring Rolls
Sweet Chile Dipping Sauce

Pimiento Cheese Deviled Eggs
Smoked Paprika

Stuffed Artichoke Hearts
Mexican Street Corn Relish

Jerk Chicken & Plantain, Bamboo
Mango Marinade

Three Onion & Briz Tartlets
Rhubarb Compote

Flatbreads, Sicilian Goat Cheese & Chianti Cherubs
Summer Pesto Oil

Pretzel Chicken Lollipops, Colman's Mustard
Buttermilk Ranch

Open Faced PLT...Pancetta, Grilled Romaine & Sun-Soaked Tomatoes
Duke's Mayo

Quesadillas

Poblano, Charred Scallions & Black Bean Purée
Marinated Pork, Griddled Pineapple & Chihuahua Cheese
Tequila Lime Shrimp & Pepper Jack, Chipotle Sour Cream
Steakhouse Crumbled Beef, Port Wine Cheddar & Scallions
\$39 per dozen (above selections)

Watermelon-Jalapeno Ceviche Shrimp, Chopsticks
Sizzled

Paglia Risotto Bites
Saffron, Shrimp & Chorizo

Blackened Chicken Tacos, Horseradish Cheddar
Jicama & Cilantro

Everything Bagel Spiced Tuna on Rice Crackers
Wasabi Smear

Short Rib Hand Pies
Roquefort

Chicken & Cheddar Empanadas, Blue Corn
Poblano Salsa

Robe Beef Dogs
In a Pastry Blanket, Brown Mustard

Sliders
Soy Marinated Baby Portobello, Mirin Kewpie & Lime Cabbage
Lawry's Turkey Burgers, Roma Tomatoes & Green Sauce
Carolina BBQ Pulled Pork & Maple Refrigerator Pickles
Worcestershire Burgers, Thick Cut Bacon & Corona Simmered Vidalia
\$45 per dozen (above selections)

BBQ Corn Chip Crusted Crab Cakes
Dilled Tartar Sauce
\$54 per dozen

Bourbon Brown Sugar Rubbed Lamb Chops
Dijon Drizzle
\$85 per dozen

Plates/Bowls/Spoons & Forks

(one bites on little dishes and vessels)

Escalivada, Sherry Buttered Breadcrumbs

Catalan Grilled Veggies

Lil' Pork Steam Buns

Duck Sauce

\$48 per dozen (above selections)

Crab "Boil" on a Potato Chip

Corn, Chives & Old Bay

Smoked Trout Mousse, Radish, Yogurt & Dill Pollen

Grilled Naan

Turkey & Zucchini Meatballs

Fra Diavolo

\$60 per dozen (above selections)

Suggested Summer Cocktails

Boozy Lemon Tea (gin/tea/lemon/sugar/thyme)

Strawberry Beer Cocktail (lager/elderflower liqueur/bitters/muddled strawberries)

Citrus Daiquiri (white rum/grapefruit/tangerine/lemon muddled w/brown sugar)

Kentucky Ginger (bourbon/ginger beer/bitters/rosemary/candied ginger)

Yellow Jacket (gold tequila/chartreuse liqueur/lemon bitters/honey)

Kiwi Vodka Tonic (vodka/kiwi/mint simple syrup/tonic/lemons)

Flavored Waters

Key Lime & Mango

Meyer Lemon & Blackberry