

APPETIZERS

Small Serves 15-20 People
Large Serves 35 to 40 People

(V) Denotes Vegetarian Options

Cold Appetizers

Charcuterie Board

Gourmet Cheeses: Smoked Gouda, Aged Cheddar,
Creamy Havarti, Goat Cheese, Fresh Mozzarella
Assorted Cured Meats: Salami, Soppressata, Prosciutto, Pepperoni

Small \$105
Large \$210

Cheese Board

Gourmet Cheeses: Smoked Gouda, Aged Cheddar, Creamy Havarti,
Goat Cheese, Fresh Mozzarella, Grapes, Crackers & Mustard

Small \$95
Large \$175

Mediterranean Platter

Roasted Garlic Hummus, Olive Tapenade, Marinated Artichokes,
Roasted Red Peppers, Grilled Pita & Assorted Vegetables

Small \$70
Large \$135

Baked Brie Bite Platter

Assortment of Baked Brie Bites With Berry Compote
& Baked Brie Bites with Crispy Prosciutto & Fig Jam

Small \$50
Large \$110

Caprese Bites (V)

Tomato, Mozzarella, Basil Skewer Drizzled with Balsamic

Small \$35
Large \$65

Hot Appetizers

Pigs in a Blanket

Served with Ketchup

Small \$35
Large \$65

Cheesesteak Spring Rolls

Served with Ketchup

Small \$45
Large \$85

Fried Chicken & Vegetable Potstickers

Served in a Sesame Garlic Sauce & Topped with Green Onions

Small \$40
Large \$75

Beef Wellington Bites

Tenderloin, Mushroom Duxelles Wrapped in Puff Pastry
Topped with Horseradish Creme

Small \$75
Large \$140

Chicken Satay

Sesame Peanut Sauce

Small \$45
Large \$85

Sausage & Herb Stuffed Mushrooms

Balsamic Glaze

Small \$50
Large \$95

Bacon Mac & Cheese Bites

Small \$40
Large \$75

Vegetable Spring Rolls (V)

Served with Sesame Garlic Dipping Sauce

Small \$35
Large \$65

Fried Ravioli Bites (V)

Served with Marinara

Small \$35
Large \$65

Spinach & Artichoke Bites (V)

Small \$35
Large \$65

Asiago Risotto Bites

Small \$40
Large \$75

Spanakopita

Small \$30
Large \$55

Seafood Appetizers

Mini Crab Cakes

Served with Remoulade

Small \$80
Large \$150

Shrimp Cocktail

Small (50 Pieces) \$80
Large (110 Pieces) \$150

Bacon Wrapped Shrimp

Small \$90
Large \$155

THEMED BARS

Price Per Person



Slider Bar \$13.95

Served with House Made Kettle Chips

Buffalo Chicken

Celery Ranch Slaw

Pulled Pork

Provolone, Garlic Sautéed Spinach
Roasted Red Peppers & Garlic Aioli

Korean BBQ Beef

Asian Slaw

Vegetarian Black Bean & Quinoa Sliders

Provolone, Garlic Sautéed Spinach
Roasted Red Peppers & Garlic Aioli



Ramen Bar \$13.95

Traditional Ramen Noodles in a 12 Hour Broth

Includes:

Shredded Pork, Grilled Chicken, Tofu, Soft Boiled Egg, Baby Bok Choy, Scallions
Corn, Ginger, Carrot, Sriracha & House Made Chili Oil

*Vegetarian Broth Available Upon Request



Taco Bar \$13.95

Served with House Made Tortilla Chips

Includes:

Beef, Chicken, Black Beans & Quinoa
Chipotle Salsa, Strawberry Habenero Salsa, Guacamole
Sour Cream, Shredded Lettuce, Cheese & Tortillas

*Corn Tortillas & Fish Tacos Available Upon Request



Mashed Potato Bar \$11.95

Garlic Herbed Mashed & Sweet Potato Mashed

Toppings

Bacon, Broccoli, Cheddar Cheese, Sour Cream, Green Onion & Candied Nuts



Pasta Bar \$12.95

Choice of Pasta Tossed to Order

Toppings

Marinara Sauce, Alfredo Sauce & Blush Sauce
Chicken, Sausage, Meatballs & Additional Assorted Toppings

We Suggest Having a Chef On Site to Prepare Your Food To Order
This Helps Ensure Proper Portion Control & Cleanliness

Our Chef Labor Charge is \$30.00 per Hour