

# catering menu



## SALADS | serves 20 guests

### HOUSE SALAD (V) | \$40

Chopped crisp romaine lettuce blended with a mixture of baby lettuces. Topped with red onion, cucumber, and cherry tomatoes.

Dressing Options: Homemade Ranch, Bleu Cheese, Raspberry Vinaigrette, French, Balsamic Vinaigrette

### PECAN, GOAT CHEESE, & BERRY SALAD (V) | \$50 (no cheese is Vegan option)

House greens topped with crumbled goat cheese, fresh berries, and candied pecans.

Suggested with Balsamic Vinaigrette

### APPLE & BLEU CHEESE (V) | \$50 (no cheese is Vegan option)

House greens topped with fresh sliced apples, crumbled bleu cheese, cranberries, and walnuts.

Suggested with Raspberry Vinaigrette

### CAESAR SALAD | \$50 (no cheese is Vegan option)

House greens tossed in Caesar dressing, topped with croutons & fresh shredded parmesan



## APPETIZERS | serves 20 guests

### 1 LARGE HUMMUS PLATTER (V) | \$50

With three soft pretzels & assorted veggies for dipping

### 50 SHRIMP WITH COCKTAIL SAUCE | \$75

### 50 SMOKED HAM & SWISS SLIDERS | \$125

With Honey Dijon mustard

### 1 VEGGIE TRAY (V) | \$50

With Homemade Ranch

### 1 LARGE CHARCUTERIE BOARD | \$75

Wide selection of meats, artisan cheeses, unique jams & sauces, nuts & pickles, baguette & crackers

\*Specific requests welcomed but not guaranteed



## APPETIZERS (cont.) | serves 20 guests

1 FRESH FRUIT TRAY (V) | \$50

With homemade fruit dip

50 BEEF & PORK MEATBALLS | \$60

Choice of up to 2 sauces: BBQ, Sweet Chili, Marinara

50 BRAISED SHORT RIB & MANCHEGO EMPANADA | \$145

50 STUFFED MUSHROOMS WITH SPINACH & BOURSIN CHEESE | \$130

50 PROSCIUTTO-WRAPPED ASPARAGUS | \$75

With brie, basil, & balsamic

1 LARGE GOAT CHEESE, BACON, & DATE DIP | \$75

Served with warm naan dippers

1 LARGE SHRIMP & CRAB DIP | \$85

Served with warm naan dippers



## FLATBREADS | serves 1-4 guests each

MARGHERITA | \$12

Nut-free pesto, fresh mozzarella, tomatoes, topped with balsamic glaze

SPICY SALAMI | \$13

Olive oil & garlic base, ricotta & fresh mozzarella, topped with arugula & hot honey

MEDITERRANEAN | \$13 (no feta is Vegan option)

Red pepper hummus, cucumber, sweet pepper, tomato, mushrooms & kalamata olives topped with feta & balsamic

PROSCIUTTO & SPROUTS | \$14

Olive oil & garlic base, mozzarella, shaved brussels sprouts topped with balsamic & crumbled goat cheese



## SPECIALTIES

### **SMOKED PORK & MAC 'N CHEESE | \$20/person**

Includes smoked pork, buns, BBQ sauces and generous portion of mac and cheese

### **BAT & CHEESY POTATOES | \$16/person**

Includes gourmet BAT with applewood smoked bacon, avocado & tomato jam with goat cheese and generous portion of cheesy potatoes



## DESSERTS

### **FONDUE | \$6/person**

Chocolate, white chocolate & butterscotch fondue with assorted pairings such as strawberries, blueberries, blackberries, apples, grapes, graham cracker, marshmallow, wafers, pretzels

### **CANNOLI DIP | \$5/person**

Ricotta, mascarpone, chocolate chips and wafers

**\*Specific catering requests welcomed but not guaranteed.**

# drinks and florals



## BAR SERVICE OPTIONS

1. Each guest can open their own tab for drinks- cocktails, wine by the glass, wine by the bottle, beer, NA drinks, mocktails, and sodas
2. The host can open a communal tab for entire party
3. The host can buy a “welcome drink” round or a few bottles of wine/champagne/mimosas to begin the party with and guests will be responsible for the rest of their beverages

**\*Looking for something different? Specific requests welcomed but not guaranteed.**



## FLORAL OPTIONS

1. Each guest can make their own floral arrangement and pay for this separately - inventory limited to what we have available
2. The host can purchase floral arrangements for guests - inventory limited to what we have available
3. The host can buy a floral bulk package - I receive discounts on bulk orders, so you can give me a price point for this activity and I will purchase as much as I can with this budget. All flowers must go at the end of the party!

**\*Vases sold separately, range from \$3-7/each**