



— SMALL BITES —

Small plates mean big flavor! A beautifully presented array of tasty bites gets the party rolling and sets the tone for the entire event. From polished starters to casual platters and sliders, we'll make sure your gathering gets off to a delicious start. Choose a few to serve as guests mingle, or a full variety to make a meal.

— Stationed Selections —

- › Mediterranean platter with roasted garlic hummus, ratatouille, mozzarella, roasted red peppers, artichoke hearts. Served with crackers and flatbreads. — \$5
- › Charcuterie and cheese board - Chef's selection of assorted cured meats and cheeses, dried and fresh fruit, assorted nuts, whole grain mustard and grilled bruschetta. — Small includes 4 meats, 4 cheeses (serves 30) — \$200 · Large includes 6 meats, 6 cheeses (serves 60) — \$375
- › Charcuterie Board - Chef's selection of assorted cured meats, dried and fresh fruit, assorted nuts, whole grain mustard and grilled bruschetta. — Small includes 4 meats (serves 15) — \$100 · Large includes 6 meats (serves 30) — \$190
- › Cheese Board - Chef's selection of assorted cheeses, dried and fresh fruit, assorted nuts, whole grain mustard and grilled bruschetta. — Small includes 4 cheeses (serves 15) — \$100 · Large includes 6 cheeses (serves 30) — \$190
- › Brie baked in puff pastry, with choice of filling. Served with crackers and flatbreads. \$50 (half wheel, serves 15) or \$90 (full wheel, serves 30) Chipotle, apricot, hazelnut or Fig, walnut, rosemary
- › Meatballs with choice of sauce: Spicy Marinara, Swedish with nutmeg and mushroom cream or Kansas City Red or Carolina Gold BBQ — \$5
- › Crab cakes served with beet and horseradish remoulade — \$6
- › Sliders on a rich buttery roll - Pulled pork and pickles with choice of Kansas City Red or Carolina Gold BBQ sauce or Beef with buffalo sauce, cheddar, pickles, ketchup and mustard on the side — \$5
- › Dips & spreads - Served with crackers and flatbreads, or tri-color tortilla chips. Choose three: Chunky red salsa with medium spice, Zesty guacamole, Honey gorgonzola, Spinach and artichoke, Roasted red pepper, Pistachio goat cheese, Roasted garlic hummus — \$5

— *Passed Selections* —

- › Phyllo Shells — \$5
 - Shrimp, avocado, radish and lime
 - Adobo spiced buffalo and pimento cream cheese
 - Ricotta, roasted wild mushroom, arugula and extra-virgin olive oil

- › Crostini — \$5
 - Smoked salmon, horseradish cream cheese, dill and lemon zest
 - Goat cheese, wine marinated figs and bacon
 - Ricotta, ratatouille and basil

- › Cucumber rounds — \$5
 - Smoked trout, capers, dill and lemon zest
 - Roasted garlic hummus, olive, almond with orange zest

- › Chilled soup shooters — \$5
 - Seasonal market gazpacho • Fresh raw vegetables spiked with southwest spice and served chilled.
 - White gazpacho • blended almonds, bread, cucumbers, garlic, shallots, sherry vinegar, and extra-virgin olive oil, garnished with green grapes.
 - Creamy sweet corn • Buttery sweet corn cooked with a dash of cream and blended to a smooth sweet sip.

- › Skewers — \$5
 - Chicken satay with peanut sauce, sesame and green onion
 - Spicy shrimp with mango dipping sauce
 - Chorizo stuffed dates wrapped in bacon
 - Caprese with tomato, basil, mozzarella, and balsamic reduction