



3gs APPS

QTY MINIMUMS 50 EACH



HAND PIES \$6ea

- buffalo chicken w blue cheese
- cherry bbq pulled pork
- pesto mozzarella w marinara; V
- ham & gruyere w creamy dill mustard

FLATBREADS \$7.50pp

margarita; V

cherry-prosciutto-arugula

caramelized apple & brie + pistachios; V



skewers

FOOD ON A STICK

- balsamic-berry caprese: mozzarella, strawberry, basil + balsamic reduction; GF, V \$4.00
- basque chorizo & shrimp skewer; GF \$6.50
- mini wedge salad: iceberg, gorgonzola dressing, bacon, tomato; GF \$4.00
- chicken satay: choice of cherry bbq (GF) or miso-orange glaze \$4.00
- spicy beef: ginger, garlic + sweet chile sauce; GF \$4.20
- charcuterie: cheese, olive, salami, pickled veg; GF \$4.00

yummy bites

MOST ARE 1-2 BITE ITEMS, MAY BE TRAY PASSED

- huckleberry caviar on mini pancake w herbed chevre; V \$4.00
- creamy polenta spoons, black truffle, aged parmesan; GF, V \$5.00
- mini assorted spring quiche bites; V option \$3.50
- cucumber cups filled w avocado-feta mousse; GF, V \$3.75
- poached pear w brie bite, in puff pastry; V \$4.00
- french onion soup puffs w warm soup pipette \$3.85
- cocktail meatballs: choice of zesty marinara or cherry bbq \$4.20
- beef wellington bites in puff pastry; w horsey sauce \$4.50
- puff pastry pinwheels: pepperoni pizza &/or ham & gruyere w creamy herb dip \$3.55
- creamy crab pinwheel w house tartar \$4.00
- sliders: mini roast beef w cherry compote, arugula + chevre &/or ham & brie w figgy jam \$4.50
- cheddar-chive biscuit bites w whipped honey butter; V \$2.75
- sushi: ahi tuna, cucumber, spicy mayo + soy sauce, by the piece; GF \$4.75
- fresh spring rolls filled w rice noodles + fresh asian veggies & herbs; GF, Vegan \$5.00

iconic party platters

READY-TO-SERVE PARTY PLATTERS; serves 20 - 25 / \$450

charcuterie: min 1oz per person asst gourmet meats plus salami flowers + disco bacon w cornichon, stuffed peppadews, sweetie drops &/or pepperoncini

cheeses: min 1.5oz per person asst cheeses w honey & house jam or compote, grape clusters & dried apricots

fresh veggie crudites w radish flowers + seasonal hummus

bread spread: fresh focaccia, crostini, crackers &/or crisps (presented separately to remain gluten free)

*assembled on high quality disposable platters w disposable serving utensils + edible flowers, micro herbs & edible greens; additional servings added at \$22pp

*iconic party platters should be considered for snacking, if more of a meal is desired please add appetizers

late night

PRICED PER PERSON

- mashtini bar w roasted broccoli, bacon, scallions & shredded cheese; GF \$6.50
- mac bar: buffalo chicken or bbq pulled pork + shredded cheese, scallions & flamin hot cheetos dust \$10.75
- 7 layer cups: beans, sour cream, guac, cheese, tomatoes, scallions + cilantro w tortilla chips; GF, V \$5.00
- potato skins w melted cheddar, bacon, scallions + queso drizzle; GF \$6.00
- popcorn bar: buttered & caramel popcorn w seasoning additions + flavor shakers; GF, V \$5.50