



APPETIZERS

PARTY TRAYS

Sold Per Platter: Small serves 10-14, Medium serves 15-19, Large serves 20-25

Charcuterie Board • Sm: \$110, Md: \$170, Lg: \$225

Hand-Crafted Selection of Meats, Cheeses, Breads and Vegetables

Chef's Charcuterie Grazing Board • Sm: \$265, Md: \$370, Lg: \$495

Premium Cured Meats, Ultra-Premium Artisanal Cheeses, Fresh Honeycomb, Figs, House-made Mustards and Jams, Marcona Almonds, Candied Nuts, 'Nduja, Grilled Local Sourdough, Artisan Crackers, Seasonal Fruits

Cheese Platter • Sm: \$90, Md: \$130, Lg: \$175

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Seasonal Fruit Tray • Sm: \$60, Md: \$85, Lg: \$115

Seasonal Sliced Fruits with Spiced Whipped Cream

Crudité • Sm: \$60, Md: \$85, Lg: \$115

Assortment of Fresh, Seasonal Vegetables with Southwest Ranch and Hummus

House-Made Queso • \$6.5

With Tortilla Chips

Green Chili Chorizo Dip • \$7

With Toasted Baguette Crostinis

Signature Clam Chowder Bar • \$9

With Crackers, Sourdough Crostini, Crumbled Bacon, Hot Sauce

Pinwheel Tray • Sm: \$90, Md: \$130, Lg: \$165

(minimum order of a small platter for each flavor)

Buffalo Chicken

Buffalo Chicken, Avocado, Bacon, Iceberg, Ranch

Gobbler

Turkey, White Cheddar, Tomato, Pepperoncini, Avocado, Iceberg, Herbed Aioli

Cubano

Pork, Ham, Swiss, Pickles, Mustard

Balsamic Veggie

Grilled Zucchini, Bell Peppers, Red Onion, Mozzarella, Balsamic

Cali

Turkey, Avocado, Bacon, Lettuce, Tomato, Ranch

Chef's Charcuterie Grazing Board



Mini Chicken Salad Croissants



Antipasto Skewers



Avocado Goat Cheese Crostini



COLD APPETIZERS

Sold per guest, 12 guest minimum

Caprese Skewers • \$5

Mozzarella, Cherry Tomato, Basil

Bruschetta • \$6

Tomato, Basil, Garlic, Balsamic Glaze

Prime Beef Crostini • \$7.5

Blue Cheese Mousse, Toasted Pine Nuts, Shaved
Parmesan, Rosemary, Cracked Pepper

Antipasto Skewers • \$7.5

Italian Meats, Cheeses, Tomato, Basil, Marinated
Olives, Balsamic Glaze

Rhubarb Cranberry Brie Bites • \$6.5

Phyllo Cups Filled with Brie, Local Rhubarb & Cranberry
Sauce

Chips, Salsa & Guacamole • \$8.75

Deconstructed Cubano Crostini • \$6

Mojo Pork, Ham, Swiss, Mustard, Pickle

Deviled Eggs • \$7

Cucumber Sandwiches • \$5.75

Herbed Cream Cheese

Shrimp Cocktail • \$8.5

Horseradish Cocktail Sauce

Whipped Honey Ricotta Crostini • \$7

Whipped Honey, Lemon-Herb Ricotta, Chives,
Toasted Garlic

Avocado Goat Cheese Crostini • \$7

Balsamic Glaze, Pickled Radish

Mini Chicken Salad Croissants • \$5

Caesar Salad Cups • \$5

Romaine, Parmesan, Crouton, Caesar Dressing

Ancho Citrus Shrimp • \$7.5

Chipotle Lime Aioli



*Looking for something unique, or “off menu”? Let us
know! We’d love to craft a menu tailored to your event.*

Sold per guest, 12 guest minimum

HOT APPETIZERS

Chicken & Andouille Gumbo Cups • \$7.5

Crab Cake Bites • \$8

Old Bay Aioli

Thai Chicken Satay • \$5

Skewered, Marinated Chicken Grilled with a Thai Peanut Sauce

Chicken Wings • \$6.5 (3 wings pp)

Choose from the following varieties (*Minimum 10 wings per sauce*)

Served with Celery, Carrots and Ranch

Classic Buffalo

Chipotle BBQ

Mango Habanero

Jerk Dry Rub

Spicy Korean Gojuchang

Lemon Thyme Za'atar

Pineapple Guajillo

Mini Potato Skins • \$5.5

Baby Red Potato Cups, Bacon, Cheddar, Green Onions

BYO Pulled Pork Sliders • \$6.5

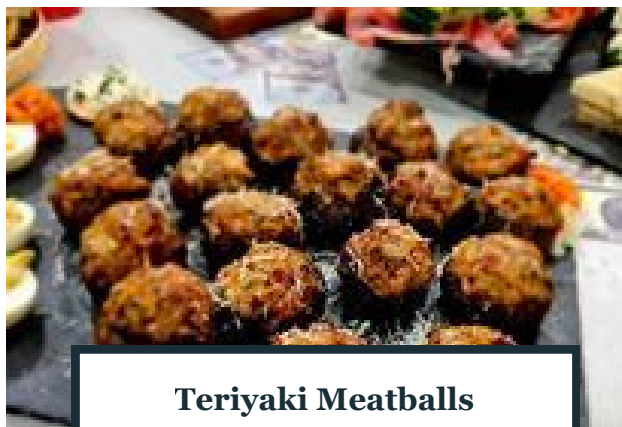
House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Bacon Wrapped Medjool Dates • \$7.5

Goat Cheese Stuffed Date, Bacon Wrap, Branch & Barrel Bourbon Glaze



Coconut Shrimp



Teriyaki Meatballs



Mango Habanero Wings

HOT APPETIZERS

Stuffed Mushrooms • \$6.5

Italian Sausage, Cream Cheese, Garlic, Herbs and Bread Crumbs

Teriyaki Meatballs • \$6

House-blend of Pork and Beef, Teriyaki Sauce

Fried Green Tomatoes • \$5

Alabama White Sauce

Pork Belly Bites • \$7.5

House Dry Rub, Signature Chipotle BBQ Glaze

Pork & Veggie Potstickers • \$6

Sweet Chili Dipping Sauce

Chicken Drumstick Lollipop • \$7

Frenched Drumstick, Glazed & Roasted, House Spice Rub

Beef Kofta Kabobs • \$7

Skewered Middle Eastern Meatballs, Tzatziki

Pulled Chicken Sliders • \$6

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Coconut Shrimp • \$8

Sweet Chili Dipping Sauce

Mini French Onion Bowls • \$8

Sold per guest, 12 guest minimum

TRADITIONAL • \$24

Cheese Platter

Locally Sourced Cheeses, Fruits and Gourmet Crackers

Seasonal Fruit Tray

Seasonal Sliced Fruits with Spiced Whipped Cream

Pork Belly Bites

House Dry Rub, Signature Chipotle BBQ Glaze

Pulled Chicken Sliders

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

TAILGATE SAMPLER • \$24

Chicken Wings *(2 wings pp, minimum 12 per sauce)*

Served with Celery, Carrots and Ranch. Choose from the following varieties:

Classic Buffalo, Chipotle BBQ, Mango Habanero, Jerk Dry Rub, Spicy

Korean Gojuchang, Lemon Thyme Za'atar, Pineapple Guajillo

Mini Potato Skins

Baby Red Potato Cups, Bacon, Cheddar, Green Onions

House-Made Queso

Tortilla Chips

Stuffed Mushrooms

Italian Sausage, Cream Cheese, Garlic, Herbs and Bread Crumbs

AMERICAN REGIONAL • \$26

Green Chili Chorizo Dip

Toasted Baguette Crostinis

Pulled Pork Sliders

House Chipotle BBQ Sauce on a Hawaiian Sweet Roll

Fried Green Tomatoes

Alabama White Sauce

Chicken & Andouille Gumbo Cups

INTERNATIONAL • \$25

Thai Chicken Satay

Skewered, Marinated Chicken Grilled with a Thai Peanut Sauce

Teriyaki Meatballs

House-blend of Pork and Beef, Teriyaki Sauce

Coconut Shrimp

Sweet Chili Dipping Sauce

Bruschetta

Toasted Crostini, Tomato, Mozzarella, Garlic, Basil, Balsamic Glaze

Pulled Pork Sliders



PETITE DESSERT CUPS

Beautifully composed desserts served in individual containers

Pots de Crème • \$5

Classic Dark Chocolate

Deep, silky dark chocolate custard with whipped cream

Old Fashioned

Butterscotch bourbon custard, house bitters, Luxardo cherry, candied orange peel

Mocha

Dark chocolate custard infused with roasted espresso

Crème Brûlée • \$5

Vanilla Bean

Silky vanilla custard with a crackling caramelized sugar crust

Lavender Honey

Delicate honey custard infused with lavender

Espresso

Smooth coffee custard with brûléed sugar top

Panna Cotta • \$5

Vanilla Bean Berry

Fresh berry compote

Coconut Mango

Mango purée

Strawberry Chocolate

Strawberry base, dark chocolate ganache

Bread Pudding • \$5

Classic Bourbon Vanilla

Brioche bread pudding with bourbon vanilla crème anglaise

Triple Chocolate

Dark chocolate custard, chocolate chunks, chocolate creme anglaise

Apple Cinnamon (fall/winter)

Baked apples, cinnamon and bourbon caramel drizzle

Strawberry Lemon (spring/summer)

Brioche, macerated strawberries and lemon creme anglaise

Chocolate Pots de Crème



Trifle Cups • \$5

Banana Puddin'

Vanilla custard, fresh bananas, whipped cream, and wafer crumble

Key Lime Pie

Tangy key lime custard with merengue and graham cracker crumble

Black Forest

Chocolate cake, cherry compote, chocolate cherry ganache

Tiramisu

Espresso-soaked ladyfingers layered with cocoa powder and mascarpone cream

Tres Leches

Light sponge cake soaked in sweet three-milk custard and cinnamon whip

Carlota de Limón

Mexican lime icebox cake layered with maria cookie crumble and citrus cream