TEA SANDWICHES & PINWHEELS  $2 EACH

southern pimento cheese sandwich | smoked bacon
chicken salad sandwich | almonds | fresh tarragon
open faced olive & grilled focaccia | whipped herb cream cheese - V
buffalo chicken salad pinwheel | celery | red onion | buffalo sauce | blue cheese spread
southwest-inspired pinwheel | chipotle cream cheese | roasted red peppers | black bean corn salsa
grilled vegan pinwheel | hummus spread | seasonal vegetables | baby spinach | olive tapenade

cold

tarragon chicken salad | mini brioche
soy-ginger marinated chicken | sesame wonton | sweet chili aioli
grilled prosciutto wrapped asparagus | feta cheese - GF
loaded potato bite | bacon | asparagus | crème fraiche - GF
house-made chip | smoked salmon | red onion | capers | dill | chipotle crème - GF
bruschetta | white beans | sundried tomatoes | basil - V+
stuffed cherry tomato | whipped herb goat cheese - V, GF
caprese skewer | sweet cherry tomatoes | fresh mozzarella | basil - V, GF
crispy potato cake | roasted pepper salsa | micro cilantro - V+, GF
rosemary-goat cheese phyllo tartlet - V
lemon parsley gourgeres - V

COLD

MINIMUM 2 DOZEN/VARIETY
COLD ITEMS AVAILABLE FOR DROP-OFF
HOT ITEMS REQUIRE ON-SITE STAFFING
V – VEGETARIAN, V+ – VEGAN, GF - GLUTEN FRIENDLY

STATIONARY HORS D’OEUVRES - $3 EACH

tarragon chicken salad | mini brioche
soy-ginger marinated chicken | sesame wonton | sweet chili aioli
grilled prosciutto wrapped asparagus | feta cheese - GF
loaded potato bite | bacon | asparagus | crème fraiche - GF
house-made chip | smoked salmon | red onion | capers | dill | chipotle crème - GF
bruschetta | white beans | sundried tomatoes | basil - V+
stuffed cherry tomato | whipped herb goat cheese - V, GF
caprese skewer | sweet cherry tomatoes | fresh mozzarella | basil - V, GF
crispy potato cake | roasted pepper salsa | micro cilantro - V+, GF
rosemary-goat cheese phyllo tartlet - V
lemon parsley gourgeres - V

HOT

crispy polenta cake | eggplant puree | spicy red pepper jam - V, GF
spanakopita | spinach | fresh herbs - V
fried green tomato | pimento cheese - V
brussels sprout brochette | bacon jam - GF
COLD
brie & poached pear phyllo tartlet - V
cucumber cup | whipped goat cheese | beet relish - V, GF
brioche crostini | apple walnut chutney | danish blue cheese - V
shredded brussels sprout & ricotta toast | pine nuts | golden raisins - V, GF
butternut squash bruschetta | red onion | balsamic caviar | crostini - V
lemon-chicken & feta phyllo tartlet
flank steak | queso fresco | chimichurri | crostini | cilantro
indian-spiced shrimp salad | endive | mango chutney - GF
prosciutto wrapped dates | blue cheese | honey drizzle - GF

HOT
jerk chicken | plantain cup | mango chutney - GF
smoked chicken arancini | red pepper romesco sauce
mini chicken wellington | mushroom duxelle | chicken demi
southwest pulled chicken | potato cake | chipotle crème | green onion - GF
seasonal vegetable mini panini | fresh mozzarella | pesto spread - V
potato puff | braised short rib | horseradish crème
salmon cake | caper tartar sauce | micro herb salad
citrus crab cake | spicy remoulade | micro cilantro
crispy polenta cake | oven roasted tomatoes | ricotta | fennel relish - V, GF
seasonal risotto cake | mint aioli | micro greens - V, GF
roasted vegetable arancini | tomato butter sauce - V, GF
chickpea fritter | tomato chutney | tzatziki sauce - V+, GF
corn fritter | peach-jalapeno chutney - V+, GF
quinoa-zucchini fritter | eggplant caponata - V+, GF

MINIMUM 2 DOZEN/VARIETY
COLD ITEMS AVAILABLE FOR DROP-OFF
HOT ITEMS REQUIRE ON-SITE STAFFING
V - VEGETARIAN, V+ - VEGAN, GF - GLUTEN FRIENDLY
SLIDERS - $4 EACH

certified angus beef slider | smoked cheddar | comeback sauce
shaved beef slider | vermont white cheddar | pickled onions | horseradish-dill cream
bbq pulled pork slider | chef’s selection of bbq sauce
pork belly slider | cabbage-fennel slaw | smoked mayo
croquet-monsieur slider | shaved honey ham | gruyere mornay sauce
pulled jerk chicken slider | mango salsa | garlic aioli
nashville hot chicken slider | slaw | house-made pickles
buttermilk fried chicken slider | house-made pickles | buttermilk dressing
black bean cake slider | roasted red peppers | pimento ranch - V

STATIONARY HORS D'OEUVRES - $5 EACH

cucumber cup | lobster salad | citrus herb aioli - GF
seared tuna | sesame wonton | wasabi aioli | micro cilantro

MINIMUM 2 DOZEN/VARIETY
COLD ITEMS AVAILABLE FOR DROP-OFF
HOT ITEMS REQUIRE ON-SITE STAFFING
V – VEGETARIAN, V+ – VEGAN, GF - GLUTEN FRIENDLY