ENGLISH TEA SANDWICHES AND PINWHEELS $2 EACH

COLD

- southern pimento cheese | bacon
- tarragon chicken salad | almonds
- olive and grilled focaccia | whipped herb cream cheese - V
- shredded 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 grilled vegetables | baby spinach | olive tapenade

MINIMUM 2 DOZEN/VARIETY
COLD ITEMS AVAILABLE FOR DROP-OFF SERVICE
HOT ITEMS REQUIRE ON-SITE STAFFING
HORS D’OEUVRES
$3 EACH

COLD

lemon parsley gourgeres – V
rosemary-goat cheese phyllo tartlet – V
stuffed cherry tomato | whipped herb goat cheese – V, GF
caprese skewer | sweet cherry tomatoes | fresh mozzarella | basil – V, GF
soy-ginger marinated chicken | sesame wonton | sweet chili aioli
tarragon chicken salad | mini brioche
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

HOT

spanakopita | spinach | fresh herbs – V
fried green tomato | pimento cheese – V
crispy polenta cake | eggplant puree | spicy red pepper jam – V, GF
brussels sprout brochette | bacon jam – GF

MINIMUM 2 DOZEN/VARIETY
COLD ITEMS AVAILABLE FOR DROP-OFF SERVICE
HOT ITEMS REQUIRE ON-SITE STAFFING
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 | toasted pine nuts | golden raisins - V, GF
butternut squash bruschetta | caramelized 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

jerk chicken | plantain cup | mango chutney - GF
mini chicken wellington | mushroom duxelle | chicken demi
seasonal vegetable mini panini | fresh mozzarella | pesto spread - V
crispy polenta cake | oven roasted tomatoes | ricotta | fennel relish - V, GF
potato puff | braised short rib | horseradish crème
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
salmon cake | caper tartar sauce | micro herb salad
smoked chicken arancini | red pepper romesco sauce
southwest pulled chicken | potato cake | chipotle crème | green onion - GF
citrus crab cake | spicy remoulade | micro cilantro
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

COLD

$5 EACH

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

HOT

mini beef wellington | mushroom duxelle | demi
mini prosciutto and mozzarella panini | pesto spread
mini kentucky hot brown | turkey | bacon | tomato jam | mornay sauce | toasted bread
braised lamb shoulder | tomato chutney | cilantro aioli | naan
chili-lime shrimp skewers | lime | fresno chilis - GF