displays

minimum of 15 guests

domestic cheese display - $ 6.00 per guest
artisan cheese display - $ 8.00 per guest
assortment of cheeses | fresh and dried fruits | artisanal bread and crackers | pumpkin seeds | seasonal jams - V

antipasto and charcuterie display - $ 8.00 per guest
cured italian and spanish meats | pickled seasonal vegetables | assorted olives | artisanal bread and crackers

mediterranean board - $ 8.00 per guest
hummus – V+, GF | fiery feta – V, GF | olive tapenade – V+, GF | marinated vegetables – V+, GF | grilled pita

crudité display - $ 4.00 per guest
assortment of crisp vegetables – V+, GF | green goddess – V, GF | romesco dip – V+, GF

fresh fruit display - $ 4.00 per guest
sliced fresh fruit – V+, GF
hors d’oeuvres

minimum 2 dozen

$ 3.00 each

lemon parsley gourgeres - V
spanakopita | spinach | fresh herbs - V
rosemary-goat cheese phyllo tartlet - V
fried green tomato | pimento cheese - V
stuffed cherry tomato | whipped herb goat cheese – V, GF
crispy polenta cake | eggplant puree | spicy red pepper jam – 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
brussels sprout brochette | bacon jam - GF
grilled prosciutto wrapped asparagus | feta cheese - GF
loaded potato bite | bacon | asparagus | crème fraiche - GF
citrus crab cake | spicy remoulade | micro cilantro
house-made chip | smoked salmon | red onion | capers | dill | chipotle crème - GF

$ 4.00

brie and poached pear phyllo tartlet - V
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
cucumber cup | whipped goat cheese | beet relish – V, GF
brioche crostini | apple walnut chutney | danish blue cheese - V
seasonal vegetable mini panini | fresh mozzarella | pesto spread - V
crispy polenta cake | oven roasted tomatoes | ricotta | fennel relish – V, GF
shredded brussels sprout and ricotta toast | toasted pine nuts | golden raisins – V, GF
butternut squash bruschetta | caramelized red onion | balsamic caviar | crostini - V
lemon-chicken and feta phyllo tartlet
jerk chicken | plantain cup | mango chutney - GF
mini chicken wellington | mushroom duxelle | chicken demi
flank steak | queso fresco | chimichurri | crostini | cilantro
crostini
potato puff | braised short rib | horseradish crème
prosciutto wrapped dates | blue cheese | honey drizzle - GF
salmon cake | caper tartar sauce | micro herb salad
indian-spiced shrimp salad | endive | mango chutney - GF
smoked chicken arancini | red pepper romesco sauce
southwest pulled chicken | potato cake | chipotle crème | green onion - GF

$ 5.00 each
mini kentucky hot brown | turkey | bacon | tomato jam | mornay sauce | toasted bread
mini beef wellington | mushroom duxelle | demi
mini prosciutto and mozzarella panini | pesto spread
braised lamb shoulder | tomato chutney | cilantro aioli | naan
chili-lime shrimp skewers | lime | fresno chilis - GF
cucumber cup | lobster salad | citrus herb aioli - GF
seared tuna | sesame wonton | wasabi aioli | micro cilantro
sliders - $ 4.00 each

minimum 2 dozen

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