**

*Tray Passed Hors d’ oeuvres*

*Choice of Two*

*15$ per person per hour*

*Choice of Three*

*20$ per person Per Hour*

**Chicken & Waffle Sliders**- Red Velvet Waffles, Buttermilk Battered Fried Chicken Breast & Spicy Remoulade Slaw.

**Korean BBQ Pork Belly Bao Buns**- Roasted Pork Belly, Korean BBQ Sauce & Spicy Kimchi. (Vegan Available)

**In the Gnudi**- Ricotta and Parmesan, Truffle Fig Jam, Toasted Almonds, Cranberry Batard. (vegetarian)

**Chicken Meatballs**-Crispy Meatballs, Cilantro Lime Pesto, Fresh Parmesan.

**Oxtail Empanadas**- Braised Oxtail, Jalapeno & Scallion Filled Pastry Served With a Harissa Lime Sauce.

**Fried Mac & Cheese Croquettes**- Crispy Mac & Cheese Croquettes, Bacon Tomato Jam, Spicy Siracha Aioli. (Vegetarian Available)

**Drunken Tofu-** Therapy IPA Marinated Tofu, Sesame & Spicy Peanut Sauce. (Vegan)

**Devil On Horseback-** Bacon Wrapped Dates Stuffed with Truffle Goat Cheese & Almonds on a Bed Romesco Sauce.

**Roasted Beets-**Roasted Baby Beets, Orange Ash, Hearts of palm, Goat Cheese & Hazelnuts. (Vegetarian-Vegan Available)

**Filet Tartare-** Raw Filet Mignon, Capers, Cornichons, Shallot & Chive on a Crispy Gaufrette.

**Sexy Sliders-** Wagyu Beef Sliders, Boston Bib Lettuce, Roasted Tomato’s, Scallion Aioli & Brie Cheese.

**Chimichurri-** Grilled Angus Flat Iron Steak, Charred Scallion Chimichurri Sauce, Fried Onion Strings.

**The Shorty-** Red Wine Braised Short rib, Roasted Heirloom Carrots, Yukon Pommes Puree. (Add 5.00 Per person)

**Chocolate Bread Pudding**- Creamy Chocolate Bread Pudding, Therapy Whisky Salted Caramel, Caramelized Banana. (Vegetarian)

**Carrot Cake**- Crumbled Carrot Cake, Cream Cheese Frosting, & Candied Pecans. (Vegetarian)

***Displays***

***Charcuterie Board***

Selected Artisanal Cheese & Meat Platter

Grilled Batard, House Made Pickles & Jams

**300$ Serves 25-30 people**

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