



CATERING À LA CARTE

APPETIZERS

- Marinated Olives, orange zest, mint. \$20 / serves 10
- Cheese Platter, Artisan cheeses, fruit, accompaniments, baguette. \$40 / serves 10
- Charcuterie Platter, assorted salami, cured meat, pickles, mustards, baguette. \$40 / serves 10
- House made Chex mix. \$30 / serves 15
- Deviled Eggs. \$30 / serves 15
- Pork Meatballs, marinara parmesan. \$30 / serves 15
- House made Sausage, rotating with sauerkraut and mustards. \$30 / serves 15
- Bacon wrapped dates, blue cheese, almonds. \$30 / serves 15
- House made Hummus, pita and assorted veg. \$40 / serves 12
- Spinach Artichoke Dip with baguette. \$40 / serves 12

VEGETABLE SIDES

- SW Salad, romaine, black bean, corn, avocado, poblano and lime vinaigrette, served with tortilla strips. \$35 / serves 10
- Green Beans, shaved parmesan, spring radish, preserved lemon. \$30 / serves 12
- Caramelized onion and mushroom tart. \$36 / serves 10
- Frisee and Radicchio Salad, cranberry, curry vinaigrette, chevre, apple. \$35 / serves 10
- Radicchio Salad, sherry dressing, castelvetro olive, parmesan. \$35 / serves 10
- Mixed Greens, champagne Vinaigrette, chevre, apple and hazelnuts. \$30 / serves 10
- Mac N Cheese, smoked gouda, bread crumbs. \$30 / serves 10
- German Potato Salad. \$35 / serves 12
- Roasted fingerling Potatoes, fresh herbs, garlic, olive oil. \$30 / serves 12
- Crispy Brussel Sprouts, bacon, dried cranberry, maple syrup, blue Cheese. \$40 / serves 12

PROTEINS

- Smoked Brisket \$75 / serves 12
- Roasted Pork Loin \$45 / serves 12
- Roasted Chicken \$45 / serves 12
- Smoked Salmon \$120 / serves 12