



HOR D'OUVRES

***can be passed or set on app table*

***priced per 2 dozen*

DIPS AND SPREADS

Hawaiian dip | \$48

delectable mix of diced ham, pineapple, cheese, and herbs; served with an assortment of crackers

Spinach dip | \$60

served with carrots, celery, cucumber, mini peppers, broccoli, & gluten free baguette chips

Spicy onion dip | \$48

whipped cream cheese infused with onion & spicy tomato

ELEGANT EDGES

Shrimp canapes | \$60

perfect harmony of jumbo shrimp, creamy avocado, & crisp cucumber

Margherita bruschetta | \$36

margherita salsa topped bruschetta

Sweet potato crostini | \$36

whipped feta spread over a crispy sweet potato, then topped with spicy pecans and honey

Chicken salad crostini | \$48

homemade chicken salad over crunchy baguette then topped with a cranberry walnut crunch

Candied bacon | \$72

Is it a dessert, appetizer, or side????

SLIDE, WRAP, & ROLL

Luau Pinwheel | \$24

tropical twist combining the sweetness of a whipped mango spread and Hawaiian style pork wrapped in a tortilla

Portobello and Provolone sliders | \$72

Portobello mushrooms, grilled onions, w/melted provolone & balsamic glaze on a slider roll

Aloha slider | \$48

features tender kalua pork paired with a refreshing pineapple coleslaw on a pretzel bun

Vegetable spring rolls | \$48

colorful medley of vegetables wrapped in translucent rice paper and drizzled with a curry aioli

Dolmas | \$48

tender grape leaves wrapped around seasoned rice and fresh herbs

Piggy poppers | \$60

blend between stuffed jalapenos and pigs in a blanket

Bacon wrapped mozzarella | \$72

Mouthwatering fusion of gooey mozzarella cheese encased in a crispy bacon shell & served with marinara

PIERCED PERFECTIONS

Sweet & sour meatballs | \$48

succulent meatballs with tangy pineapple, creating a delightful blend of sweet and sour flavors

Teriyaki chicken & pineapple skewer | \$60

juicy chunks of marinated chicken and pineapple, grilled and glazed with teriyaki sauce

**can do a bacon wrapped version for same price, but on a smaller skewer

Shrimp shooters | \$72

butter poached shrimp served in a spicy bloody mary sauce then garnished with celery and lime; each shooter is served in a disposable shot glass

Prosciutto wrapped dates | \$36

plump juicy stuffed dates wrapped in thinly sliced prosciutto

Olive & cheese skewer | \$36

Castelvetrano olives, salami, and cheese on a skewer, and drizzled with balsamic glaze

Chorizo balls | \$48

gouda-filled chorizo nibbles drizzled with plum jelly sauce

Salty sweet kebab | \$36

salty prosciutto, sweet melon, and soft mozzarella on a skewer

Bacon wrapped shrimp | \$60

Juicy jumbo shrimp wrapped in crispy bacon and served with sweet chili sauce

STUFFED BITES

Caprese stuffed peppers | \$36

blend of mozzarella, tomatoes, and basil stuffed into mini peppers

Crab stuffed mushrooms | \$60

Tender caps filled with succulent crab meat, savory seasonings, & a hint of zesty spices

**can do a bacon wrapped version for an additional \$12

Deviled potato skins | \$36

Crispy skins filled with a heavenly blend of creamy, tangy goodness topped with bacon and chives

Stuffed jalapenos | \$48

cheddar and spice stuffed jalapenos topped with bacon

Mini blt cups | \$48

Cherry tomatoes stuffed with arugula, bacon, & whipped bleu cheese

Strawberry Guacamole Bites | \$48

guacamole stuffed strawberries

PLATTER PLEASURES

Bruschetta tray | \$96

served with bruschetta bread, prosciutto, humboldt fog cheese, honey nut brie, herb crusted chevre, mixed berries, grapes, margherita salsa, greek olives, & pepperoncini

Charcuterie | \$120

3 smoked meats, 4 variety cheeses, 4 variety crackers, olive variety, & pickles

Fruit & veggie tray | \$48

seasonal fruit with fruit dip; carrots, celery, cherry tomatoes, mini peppers, pea pods & broccoli with ranch dip

Pickled varieties | \$72

variety of olives, sweet & dill pickles, pickled okra, spicy pickled green beans, and pepperocini

MAINS

***can be served buffet or plated*

***priced per person with a 24 person minimum per item*

***each main comes with your choice of 2 sides and a bread*

BEEF FILET | \$36

***beef filet cooked on site*

SEA SALT & HERB CRUSTED PORK TENDERLOIN | \$24

CORNISH HEN | \$30

POT ROAST | \$27

PANEER CURRY | \$18

PASTA BAR | \$21

***choose 1 option from each category*

PASTA CHOICES

Penne rigate, fettucini, farfalle, spaghetti, cavatappi

(gluten free options \$1 more)

SAUCE CHOICES

Marinara, alfredo, pesto

MEAT CHOICES

Chicken, shrimp, meatballs, Italian sausage, portobello mushrooms

BREAD CHOICES

Butter & herb breadsticks, cheesy garlic bread, parmesan black pepper dinner rolls

SALAD CHOICES

Avocado Caesar salad, spinach berry salad, garden salad, cranberry pear crunch salad

ADD-ONS

***priced per 24 ppl*

SIDES

CREAMY MASHED POTATOES | \$48

blend of buttery red & gold potatoes mashed perfectly

ROASTED BRUSSEL SPROUTS | \$48

savory, slightly caramelized brussels w/sea salt & pepper

BUTTER & HERB RED POTATOES W/GREEN BEANS | \$48

harmonious medley of tender red potatoes, crisp green beans, & blend of herbs

RICE DRESSING | \$48

fusion of long grain & wild rice w/a rich, nutty flavor

HONEY GLAZED CARROTS | \$48

tender baby carrots coated in a honey glaze

SMOKED GOUDA MACARONI | \$48

combines tender macaroni with a creamy sauce infused with smoky Gouda cheese

BIRYANI RICE | \$48

south Indian inspired basmati rice infused w/over 20 spices

SPINACH BERRY SALAD | \$72

spinach, blueberries, strawberries, feta, slivered almonds, w/raspberry vinaigrette

AVOCADO CAESAR SALAD | \$72

crisp romaine & baby iceberg, cherry tomatoes, fresh avocado, shaved grana padana, house made croutons – tossed in a homemade Caesar ranch dressing

CRANBERRY PEAR CRUNCH SALAD | \$72

mixed greens, fresh pear, walnuts, dried cranberries, w/ maple vinaigrette

GARDEN SALAD | \$72

mixed greens, cherry tomatoes, English cucumbers, shredded carrots, American padana cheese, with honey lemon vinaigrette

BREADS

BLACK PEPPER PARMESAN DINNER ROLLS | \$36

2 dozen rolls served w/butter pads

BUTTER & HERB BREADSTICKS | \$36

2 dozen breadsticks

CHEESY GARLIC TOAST | \$36

2 dozen pieces

DESSERTS | \$75

CHERRY CHEESECAKE

sweet, tangy cherry topping over a silky smooth cheesecake w/ a buttery almond crust

***cut into 24 slices or 96 bites*

PEANUT BUTTER CHEESECAKE

peanut butter cheesecake over a triple chocolate graham cracker crust

***cut into 24 slices or 96 bites*

PEACH COBBLER

combination of sweet, ripe peaches & delectable pastry

APPLE CRISP

tender baked cinnamon apples topped w/a golden oat crumble

LEMON BAR

thin shortbread crust with a lemon curd filling

***cut into 24 slices or 96 bites*