



EACH PLATTER CAN SERVE APPROXIMATELY 15-20 PEOPLE AND REQUIRE AT LEAST A ONE WEEK NOTICE

LIGHT APPETIZERS

VEGETABLE PLATTER with choice of dressing for dipping	\$30.00
SEASONAL FRUIT PLATTER	\$30.00
TORTILLA CHIPS with salsa	\$25.00
GREEK SALAD-romaine lettuce, artichokes, olives, pepperoncini, tomatoes, feta cheese	\$30.00
CAESAR SALAD-romaine lettuce, tomatoes, garlic crouton, parmesan cheese	\$30.00
FIELD GREEN SALAD- mixed greens, pecans, goat cheese, and red wine vinaigrette	\$30.00
TOMATO PESTO AND MOZZARELLA CROSTINI (20 PCS)	\$35.00
COLD CUT PLATTER with assorted cheeses and breads	\$45.00
WING PLATTER (SMOKED OR CONFIT) choice of ranch or bleu cheese (40 wings)	\$55.00
MINI CRAB CAKES (20 Crab Cakes)	\$50.00
FRIED MAC & CHEESE BITES (25 bites)	\$40.00
BEER DIPPED PRETZELS with stout mustard (10 pretzels cut to bite size)	\$35.00
HAND BREADED CHICKEN FINGERS with honey mustard and bbq sauce (20 tenders)	\$50.00
FRIED CALAMARI with fried jalapenos, chili garlic sauce	\$35.00
QUESADILLA PLATTER choice of veggie, chicken, or steak	\$40.00
ROASTED PORTOBELLO MUSHROOM TART with goat cheese, balsamic and basil	\$35.00
PIMENTO CHEESE & CORN FRITTERS (25 fritters)	\$40.00
CHILLED JUMBO SHRIMP with traditional cocktail sauce (5 lbs.)	\$60.00
SAGE RUBBED TURKEY MEATBALLS with brown pan gravy (25 meatballs)	\$45.00
BUFFALO CHICKEN MEATBALLS with bleu cheese dip (25 meatballs)	\$45.00
PEPPERCORN BBQ SKEWERS (steak 25 skewers) OR (chicken 25 skewers)	\$45.00
SEARED BEEF TENDERLOIN CROSTINI with béarnaise and basil	\$55.00

DESSERTS

\$45.00 EACH OR 3 DESSERTS FOR \$55.00

APPLE CRUMB BAR, CARROT CAKE, GLUTEN FREE CARROT CAKE, CHOCOLATE CAKE, GLUTEN FREE CHOCOLATE CAKE,
KEY LIME TART, PECAN TURNOVER, MINI STRAWBERRY SHORTCAKES