

# Individual Cold Appetizers

fish 🕲 seafood

SHRIMP COCKTAIL CUCUMBER CUPS GF CHOOSE CLASSIC COCKTAIL SAUCE OR LEMON AIOLI \$68 for 24

SWEET AND SPICY ORANGE PRAWN SKEWERS <sup>GF</sup> \$80 FOR 24

ROSEMARY-SKEWERED PRAWNS WITH MINT PESTO <sup>GF</sup> \$80 FOR 24

CAJUN SHRIMP & SAUSAGE SKEWERS WITH ROASTED GARLIC AIOLI GF WITH BELL PEPPER

> can be served cold or hot \$80 FOR 24

GRILLED SHRIMP SKEWERS <sup>GF</sup> CHOOSE FROM LEMON-GARLIC, LEMON-HERB, OLD BAY, OR CHILE-LIME

\$80 FOR 24

SHRIMP & JICAMA SKEWERS WITH LIME & PEANUT SAUCE \$84 FOR 24

MANGO-SHRIMP SUMMER ROLLS WITH THAI-LIME DIPPING SAUCE GF CUCUMBER, SCALLION, MINT, CILANTRO, THAI BASIL \$68 FOR 24

SMOKED SALMON CROSTINI WITH GINGER BUTTER \$78 FOR 24

CUCUMBER CUPS WITH SMOKED SALMON & HERBED CREAM CHEESE GF \$48 FOR 24

SMOKED TROUT CROSTINI WITH CRÈME FRAICHE, LEMON, & DILL \$78 FOR 24

WALLEYE CROSTINI WITH REMOULADE \$78 FOR 24

ENDIVE SPEARS WITH CRAB SALAD <sup>GF</sup> \$75 FOR 24

TUNA SALAD-STUFFED CELERY GF WITH PEAS \$42 FOR 24

beef

SEARED BEEF TENDERLOIN CROSTINI WITH MUSTARD HORSERADISH SAUCE ARUGULA, PARMESAN, CAPERS \$72 FOR 24

MINI BEEF TENDERLOIN SANDWICHES ARTISAN BREAD, ARUGULA, HORSERADISH SAUCE \$168 FOR 24



chicken

CHICKEN SATAY WITH PEANUT
DIPPING SAUCE
\$63 FOR 24
CAN BE MADE GF UPON REQUEST

LEMON-THYME CHICKEN SKEWERS WITH ROASTED GARLIC AIOLI GF \$63 FOR 24

MINI CHICKEN & VEGETABLE SKEWERS<sup>GF</sup> with sherry-almond basting sauce summer squash, tomato, red onion, bell pepper

\$58 FOR 24

CHICKEN SALAD PUFFS choose from curried mango or cashewgrape \$42 FOR 24

MINI LETTUCE WRAPS WITH SPICY
PULLED CHICKEN
WITH PEANUT SAUCE

\$68 FOR 24 CAN BE MADE GF UPON REQUEST

TARRAGON CHICKEN SALAD CANAPÉ TOASTS \$55 FOR 24 pork

PROSCIUTTO WRAPPED ASPARAGUS <sup>GF</sup> \$54 FOR 24

> SMOKED HAM AND BOURSIN ASPARAGUS BUNDLES <sup>GF</sup> \$50 FOR 24

BACON-ONION MARMALADE & CAMBOZOLA CANAPÉ TOASTS \$42 FOR 24

STILTON CHEESECAKE BITES  $^{\mathrm{GF}}$  with bacon-onion marmalade (GF) or dried fruit compote (V)

\$32 FOR 24

WHITE CHEDDAR GOUGERES WITH APPLE, PROSCIUTTO, AND SAGE \$38 FOR 24

ANTIPASTI SKEWERS <sup>GF</sup>
ASSORTED OLIVES, MARINATED VEGETABLES, FRESH
MOZZARELLA, & SALUME

(can be made vegetarian) \$48 FOR 24



### assorted mini sandwiches

MINIATURE TEA SANDWICHES choose one: turkey black bean avocado, classic cucumber<sup>v</sup>, grated vegetable<sup>v</sup>, horseradish roast beef, or pimento cheese<sup>v</sup> \$32 FOR 24

MINI BAGUETTE SANDWICHES
choose one flavor:
chicken avocado cobb; pesto caprese<sup>v</sup>;
bistro steak with blue cheese mayo;
or vietnamese steak with sriracha-lime
mayo
\$72 FOR 24

MINI HOAGIE BITES TURKEY, HAM, SALAMI, CHEESE, PICKLE, RED ONION, MAYO \$58 FOR 24

MINI BLT STACKS BACON, LETTUCE, TOMATO, MAYO \$58 FOR 24

vegetarian

ST. ANDRE CHEESE & GINGERED PEAR CROSTINI V \$42 FOR 24

TRIO OF CROSTINI V caprese, fig-olive tapenade, goat cheese with honey & walnuts \$63 FOR 36

TOMATO BRUSCHETTA CROSTINI V, VG \$42 FOR 24 HERBED EGG SALAD PUFFS V \$42 FOR 24

ASPARAGUS-CAMBOZOLA CANAPÉ TOASTS <sup>V</sup> \$36 FOR 24

ROSEMARY-GARLIC POLENTA TRIANGLES  $^{\mathrm{GF},\,\mathrm{V}}$  Topped with goat cheese & fig-olive tapenade \$32 FOR 24

ENDIVE SPEARS WITH CAMBOZOLA, GINGERED PEAR, & WALNUT GF, V \$36 FOR 24

ENDIVE SPEARS WITH BALSAMIC-ROASTED BEETS & ORANGE GF, V \$36 for 24

MINI CAPRESE SKEWERS WITH MARINATED MOZZARELLA, GRAPE TOMATO, FRESH BASIL GF, V \$44 FOR 24

DEVILED EGGS WITH ASSORTED

GARNISHES GF

BACON-CHIVE, BLACK OLIVE-PARSLEY, & RED PEPPER-CAPER

\$42 FOR 24

CHIPOTLE DEVILED EGGS <sup>GF</sup>
CILANTRO GARNISH

\$42 FOR 24

BEET-PICKLED QUAIL EGGS GF, V CELERY LEAF, FLEUR DE SEL GARNISH \$46 FOR 24

COWBOY CAVIAR-STUFFED MINI PEPPERS GF, V, VG \$40 FOR 24



LEMONY-HUMMUS CUCUMBER CUPS  $^{GF}$ ,  $_{V, VG}$ 

WITH TOASTED PINE NUTS

\$36 FOR 24

PIMENTO CHEESE-STUFFED CELERY GF, V \$36 FOR 24 MINIATURE FRUIT SKEWERS DRIZZLED WITH HONEY AND MINT GF, V \$42 FOR 24

Individual Hot Appetizers

fish 🕲 seafood

MINI TRADITIONAL CRAB CAKES WITH YOUR CHOICE OF REMOULADE OR LEMON AIOLI

\$120 FOR 24

MINI SPICY SAMBAL CRAB CAKES
WITH SAMBAL MAYONNAISE AND CHIVES
\$120 FOR 24

BACON-WRAPPED, MANCHEGO-STUFFED PRAWNS \$104 FOR 24

MINI POTATO SKIN BITES WITH SMOKED TROUT & VODKA CRÈME FRAICHE GF FRIED SHALLOTS, FRESH DILL \$68 FOR 24

SESAME SALMON CROQUETTES WITH GINGER REMOULADE \$52 FOR 24 CRAB & SHRIMP TINY TOSTADAS GF QUESO, CILANTRO, CABBAGE, COTIJA \$60 FOR 24



**BACON-CHEDDAR SLIDERS** SERVED WITH KETCHUP, MUSTARD, & PICKLE CHIPS

\$84 FOR 24

BEEF TRI-TIP SLIDERS

SERVED WITH RED WINE BBQ SAUCE AND BALSAMIC

CARAMELIZED ONIONS

\$120 FOR 24

BEEF SATAY WITH PEANUT DIPPING **SAUCE** 

\$72 FOR 24

CREOLE COCKTAIL MEATBALLS

\$36 FOR 48

MINI REUBENS CORNED BEEF, SWISS, SAUERKRAUT, THOUSAND ISLAND

\$48 FOR 24

BEEF TENDERLOIN BITES

WITH BEARNAISE & GORGONZOLA DIPPING SAUCES

\$158 FOR 24

ROASTED CHICKEN WINGS

CHOOSE FROM: CAROLINA REAPER BUFFALO (GF),

KANSAS CITY BBQ (GF), MAPLE CRANBERRY (GF), OR

TERIYAKI

\$96 FOR 5 LBS (APPROX 48)

ADD CELERY STICKS WITH BLUE CHEESE OR RANCH

\$20

PULLED SMOKED CHICKEN SLIDERS\*

SERVED WITH PICKLE CHIPS AND YOUR CHOICE OF KANSAS

CITY BBQ SAUCE OR CHIPOTLE MAYO

\$84 FOR 24

MINI CHICKEN POT PIES

\$48 FOR 24

CHICKEN FETA PHYLLO CUPS WITH

**TZATZIKI** 

\$42 FOR 24

KANSAS CITY BBQ PULLED PORK

SERVED WITH PICKLE CHIPS

\$84 FOR 24

KOREAN BBQ PULLED PORK SLIDERS\*

SERVED WITH SESAME CUCUMBER CHIPS

\$84 FOR 24

PRETZEL-WRAPPED SAUSAGE BITES

with raspberry honey mustard dipping

sauce

WITH SAUSAGE SISTERS PORKETTA MARIE SAUSAGE

\$36 FOR 24

BACON-WRAPPED JALAPEÑO POPPERS

WITH HERBED RANCH SAUCE

STUFFED WITH SAUSAGE SISTERS TEXAS TWO STEP

SAUSAGE & MONTEREY JACK CHEESE

\$52 FOR 24



BACON MAC & CHEESE BITES \$30 FOR 24

MINI BACON-CHEDDAR POTATO SKIN BITES <sup>GF</sup> served with ranch dipping sauce \$38 FOR 24

> BBQ LIL' SMOKIES <sup>GF</sup> \$48 FOR 120

MINI CROQUE MONSIEUR HAM, GRUYERE CHEESE, PARMESAN BECHAMEL \$48 FOR 24

ASPARAGUS, PROSCIUTTO AND GOAT CHEESE TARTLETS \$48 FOR 24 HAM AND GRUYERE GOUGERES \$30 FOR 24

BACON WRAPPED PINEAPPLE GF \$38 FOR 24

CANDIED BACON WRAPPED ROASTED BRUSSELS SPROUTS <sup>GF</sup> \$42 FOR 24

BACON WRAPPED WATER CHESTNUTS<sup>GF</sup> \$24 FOR 24

assorted meats 🕲 veggies

 $\begin{array}{c} \text{MINI PIZZA BITES} \\ \text{YOUR CHOICE OF UP TO 3 TOPPINGS, OR CHEF'S CHOICE} \\ \text{\$38 FOR 24} \end{array}$ 

MAKE-YOUR-OWN MINI STREET TACOS
PULLED CHICKEN & PULLED PORK
KOREAN BBQ SAUCE, CILANTRO-LIME CREMA,
APPLE SLAW, KOHLRABI-RADISH SLAW, & COTIJA CHEESE
\$96 FOR 48 MINI TACOS

SAUSAGE SISTERS MOROCCAN
MEATBALL & PROVOLONE STUFFED
MUSHROOMS
MADE WITH BEEF & PORK

\$45 FOR 24



MINI QUICHE choose from lorraine or artichoke & roasted red pepper<sup>v</sup> \$38 FOR 24

MINI EMPANADAS choose from: beef, chicken & corn, or spinach & cheese<sup>v</sup> \$48 FOR 24

PINWHEEL PUFFS choose from: ham, provolone and spinach; roasted red pepper and artichoke<sup>v</sup>; sun-dried tomato and boursin<sup>v</sup> \$32 FOR 24

ITALIAN SWEET-SOUR CHICKEN & SALAMI COCKTAIL MEATBALLS WITH CANDIED LEMON & ALMONDS IN A LIGHT WHITE WINE SAUCE

\$48 FOR 48

vegetarian

MINI GRILLED CHEESE V CHEDDAR & PROVOLONE \$40 FOR 24

MINI GRILLED CHEESE WITH VEGGIES V CHEDDAR, PROVOLONE, SPINACH, CARAMELIZED ONION, ROASTED RED PEPPER

\$48 FOR 24

MINI VEGETABLE EGG ROLLS  $^{\rm V}$  served with sweet & sour dipping sauce \$34 FOR 24

FLORENTINE STUFFED MUSHROOMS V SPINACH, CHEESE, & LEMON \$33 FOR 24 MINI BUFFALO-BLUE CHEESE POTATO SKIN BITES GF, V SERVED WITH CELERY-RANCH DIPPING SAUCE

\$32 FOR 24

CREAMY ARTICHOKE PHYLLO CUPS V \$28 FOR 24

GOAT CHEESE & FIG PHYLLO CUPS V \$42 FOR 24

CHEESY MUSHROOM & CARAMELIZED ONION PHYLLO CUPS V \$42 FOR 24

TRUFFLED MAC & CHEESE BITES V \$38 FOR 24

WILD MUSHROOM & SAGE TARTLETS V \$42 FOR 24

MINI BRIE EN CROUTE WITH ROASTED GRAPES AND WALNUTS V \$60 FOR 24

> SPANAKOPITA V \$34 FOR 24

MINI ZUCCHINI PIZZA BITES V TOMATO, MOZZARELLA, & HERBS \$38 FOR 24

POTATO, OLIVE, AND PEPPER PHYLLO CUPS <sup>V, VG</sup> \$42 FOR 24

BUFFALO CAULIFLOWER BITES GF, V, VG WITH VEGAN RANCH \$70 FOR 3 POLINDS

\$70 FOR 3 POUNDS about 15-18 servings





### \*ADD A SLAW TO ANY OF OUR SLIDERS: CLASSIC COLE SLAW, APPLE SLAW, OR CUMIN KOHLRABI-RADISH SLAW

\$24 PER ORDER OF SLIDERS





## Fruits, Vegetables, Cheeses, Dips and Snacks

SEASONAL FRUIT PLATTER GF, V, VG SERVES 20-25 \$70

FARMERS' MARKET CRUDITÉ PLATTER WITH DILL DIP GF, V SERVES 20- 25 \$75

SEASONAL ROASTED VEGETABLE

 $\begin{array}{c} PLATTER \xrightarrow{GF,\,V} \\ \text{WITH CHOICE OF ROASTED GARLIC AIOLI} \end{array}$   $\begin{array}{c} BALSAMIC \text{ AIOLI} \end{array}$ 

SERVES 20-25 \$90

SHRIMP COCKTAIL WITH A TRIO OF DIPPING SAUCES GF COCKTAIL SAUCE, ROASTED GARLIC AIOLI, & CHIPOTLE

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SERVES 20-25 \$145

ANTIPASTO PLATTER
ASSORTED ITALIAN MEATS AND
CHEESES, OLIVES, FRUITS & MARINATED
VEGETABLES

SERVED WITH BAGUETTES AND/OR CROSTINI

SERVES 20-25 \$150

MEAT & CHEESE CRACKER PLATTER ASSORTED CHEESES, SALAMI, SUMMER SAUSAGE, &

PEPPERONI WITH ASSORTED CRACKERS

SERVES 20-25 \$100 GOURMET CHEESE BOARD WITH ASSORTED CRACKERS AND HERBED FLATBREAD V SERVES 20-25 \$125

FRUIT AND CHEESE PLATTER GF, V SERVES 20-25 \$125

DOUBLE CRÈME BRIE WITH RASPBERRIES AND CRACKERS V SERVES 15-20 \$45

> SLICED CHEESE PLATTER WITH CRACKERS V CHEDDAR, SWISS, CO-JACK, MONTEREY JACK SERVES 20-25 \$50

CHEESE BALL TRIO
CHOOSE 3: CLASSIC CHEDDAR WITH ALMONDS, BACONRANCH, LEMON-HERB GOAT CHEESE, PORT WINE BLUE
CHEESE, OR BEER CHEESE
SERVED WITH CRACKERS & PRETZELS

SERVES 40 FOR \$80

LEMON-GARLIC HUMMUS AND PITA CHIPS <sup>V, VG</sup> SERVES 20-25 \$40

GREEK LAYER DIP WITH PITA CHIPS V WHITE BEAN SPREAD TOPPED WITH CUCUMBER, TOMATO, OLIVES, FETA & HERBS

SERVES 20-25 \$65





## ROASTED RED PEPPER, BACON, & SMOKED ALMOND CHEESE SPREAD WITH CRACKERS

SERVES 20-25 \$50

SPINACH DIP WITH ARTISAN BREAD V SERVES 15-20 \$50

LAYERED MEXICAN BEAN DIP GF, V SERVED WITH CORN TORTILLA CHIPS

> SERVES 20-25 \$60

CARAMELIZED ONION DIP GF, V SERVED WITH KETTLE CHIPS

> SERVES 20-25 \$40

HOT CREAMY ARTICHOKE DIP AND PITA CHIPS V
SERVES 20-25
\$55

SUN DRIED TOMATO AND PESTO TORTA WITH CROSTINI V SERVES 25-30 \$55

#### DIPS & SPREADS SAMPLER V CHOICE OF 3 SERVED WITH ASSORTED CHIPS & CRACKERS:

ROSEMARY-WHITE BEAN DIP, SUN DRIED TOMATO &
ARTICHOKE SPREAD, CHUNKY GUACAMOLE, SPINACH DIP,
SPICY BLACK BEAN-CILANTRO SPREAD, CARAMELIZED
ONION DIP, LEMON-GARLIC HUMMUS, ROASTED GARLIC
HERB DIP, OR PIMENTO CHEESE

SERVES 25-30 \$65

### BASKET OF GLUTEN-FREE CRACKERS GF \$10 FOR 6-8 SERVINGS

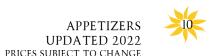
(many of our dips/spreads are naturally gluten-free (ask us!), so add this basket to for a great gluten-free option)

ROSEMARY-SPICED ROASTED NUTS GF, V ALMONDS, CASHEWS, PISTACHIOS, HAZELNUTS, PECANS, AND WALNUTS

2 POUNDS (SERVES 25-30) \$40

CHEWY S'MORES SNACK MIX V
A FUN MIX OF KETTLE CORN, CEREALS, MINI
MARSHMALLOWS, & TOOTSIE ROLLS
SERVES 20-25
\$50

SPICE-GLAZED PRETZEL & NUT SNACK MIX <sup>V</sup> SERVES 20-25 \$50





## spring & summer additions

available april-september only

RICOTTA & CHERRY SALSA CROSTINI V \$38 FOR 24

THAI BASIL CAPRESE CROSTINI  $^{\rm V}$  sesame, shallot, tomato, fresh mozzarella

\$42 FOR 24

NECTARINE & BURRATA CROSTINI V WITH ARUGULA \$38 FOR 24

SUMMER TRIO OF CROSTINI V
CAPRESE, MEXICAN CORN & COTIJA, & STRAWBERRY
BALSAMIC WITH MASCARPONE
\$56 FOR 36

MELON, MOZZARELLA, & PROSCIUTTO SKEWERS GF

WITH FRESH BASIL & BALSAMIC DRIZZLE

\$54 FOR 24

GAZPACHO SHOOTERS GF, V, VG TOMATO, CUCUMBER PEPPERS, ONIONS

\$30 FOR 24

HEIRLOOM TOMATO & RICOTTA TARTV SERVED AT ROOM TEMPERATURE

\$72, SERVES 12-16

tall 🕲 winter additions

available october-march only

MEYER LEMON CHICKEN SKEWERS GF WITH SPICY CUCUMBER-MEYER LEMON SALSA

\$63 FOR 24

BUTTERNUT SQUASH & GOAT CHEESE V STUFFED MUSHROOMS V \$33 FOR 24

WINTER TRIO OF CROSTINI V WINTER RADISH, BUTTER & SALT; BURRATA WITH PERSIMMON & POMEGRANATE; BRIE WITH THYME-ROASTED GRAPES & WALNUTS

\$66 FOR 36

TURKISH LAMB KÖFTE SKEWERS GF WITH POMEGRANATE-YOGURT DIPPING SAUCE \$106 FOR 24

CRANBERRY GOAT CHEESE CANAPES V WITH TOASTED PUMPKIN SEEDS \$36 FOR 24





chefs' notes

- MANY OF OUR APPETIZERS CAN BE MADE GLUTEN-FREE AND/OR VEGETARIAN UPON REQUEST.
- \* PLEASE NOTE: WE DO NOT WORK IN A GLUTEN-FREE/ALLERGEN-FREE KITCHEN. WHILE WE WILL DO OUR VERY BEST TO CAREFULLY PREPARE YOUR FOOD, WE CANNOT GUARANTEE CROSS-CONTAMINATION WITH GLUTEN/ALLERGENS.
- \* ALMOST ALL OF OUR FOOD IS MADE FROM SCRATCH, SO WHEN NECESSARY, WE WILL WORK TO OMIT ALLERGENS AND CUSTOMIZE MENU ITEMS UPON REQUEST.
- \* HALF ORDERS OF CERTAIN APPETIZERS ARE AVAILABLE IF YOU ORDER A FULL ORDER OF THAT SAME APPETIZER
- \* PRICES ARE FOR FOOD ONLY; FOR PLATEWARE OPTIONS, PLEASE REFER TO OUR SERVICEWARE MENU, OR ASK US ABOUT RENTAL OPTIONS.
  - **\*** SERVING UTENSILS ARE INCLUDED AS NEEDED.