



AFTERNOON SNACKS/ COCKTAIL HOUR APPETIZERS MENU

AFTERNOON SNACKS

Signature Charcuterie **\$8 Per Person**

A Selection of Cured Meats and Fine Cheeses, Olives, Berries, Jam & Candied Nuts
Served with Artisan Breads and Crackers

Soft Bavarian Pretzel Sticks with Craft Beer Cheese **\$7.50 Per Person (V)**

Fine Cheese and Fruit Tray **\$5.75 Per Person (V)**

Served with Crackers

Fresh Vegetable Platter **\$5.50 Per Person (V)**

A Seasonal Crudite of Orange, Purple & White Cauliflower, Tri-Color Carrots, Romanesco Broccoli,
Watermelon Radishes, Red Pepper and Cherry Tomatoes, Served w/ Ranch and Honey Mustard

Tex-Mex Trio **\$6.50 Per Person (V)**

Tortilla Chips Served w/ Queso, Guacamole & Salsa Roja

*Chips and Queso only **\$4.50 Per Person**

Spinach & Artichoke Dip **\$5.95 Per Person (V)**

Served w/ Tortilla Chips

Red Pepper Hummus **\$4 Per Person (v)**

Served w/ Warm Pita Bread and Sliced Cucumber

Traditional Bruschetta **\$4 Per Person (V)**

Roma Tomatoes, Fresh Basil & Wet Mozzarella Served w/ Crostini

Tea Sandwiches **\$1.50 Each**

¼ Cut White Sandwich Bread w/ Cucumber and Cream Cheese (V) or Chicken Salad

COCKTAIL HOUR APPETIZERS

2oz. Espresso Rubbed Lamb Chop Lollipop **\$9.95 Each**

2oz. Imported Bone-In Lamb Chops Rubbed with Espresso

**72 Hour Notice Required*

Baby Beef Wellington \$5.50 Each

Tender Beef Filet w/ Mushrooms and Shallots Blanketed in a Buttery Puff Pastry w/ Demi-Glace

Blackened Shrimp & Grits Bite \$4.75 Each

**Staffed Events Only*

Chimichurri Tenderloin on Crostini \$4.25 Each

Seared Ahi Tuna Wonton \$4 Each

Peppered and Seared Ahi Tuna on a Crisp Honey Sesame Wonton w/ Wasabi Aioli

Mini Lump Crabcakes \$4 Each

w/ Lemon Aioli

Shrimp Diablos \$3.75 Each

Bacon Wrapped Grilled Shrimp Stuffed w/ Cheese & Jalapenos

Banh Mi Bites \$3 Each

Pork Carnitas on Crostini w/ Carrot, Cilantro, Cucumber, Jalapeno & Cilantro Aioli

Sliders! \$4 Each

Prime Rib w/ Horseradish Aioli and Baby Arugula on Brioche **+\$1**

Slow Braised Brisket w/Bacon Jam, Cheddar and Pickled Red Onion on Jalapeno Brioche **+\$0.50**

Chicken, Bacon & Swiss w/ Honey Mustard on Pretzel Bun

All American Cheeseburger w/ Pickle and Caramelized Onions on Poppy Brioche

Meatball Parmesan on Brioche

Hawaiian Pulled Pork w/ Grilled Pineapple on Onion Brioche

Caprese on Herbed Focaccia (V)

Mini Empanadas \$2.25 Each

Beef, Chicken or Black Bean & Corn (V)

w/ Cilantro Aioli

Thai Meatballs \$2 Each

Ground Pork, Ginger and Cilantro w/ Cilantro Lime Sweet Chili Glaze

Stuffed Meatballs \$2 Each

All Beef w/ Marinara and Mozzarella

Endive Boats \$2.75 Each (V)

Filled w/ Goat Cheese, Mandarin Oranges, Slivered Almonds and Mint

Caesar Salad Cups \$4.50 Each

Served with Parmesan Breadstick

**Staffed Events Only*

Hawaiian Grilled Shrimp Skewers \$4 Each
Teriyaki Grilled Shrimp w/ Pineapple and Sesame Seeds

Mini Mediterranean Chicken Skewers \$3 Each
w/ Tzatziki
Sub Beef Tenderloin **+\$1.50**

Mini Grilled Veggie Skewers \$2.75 Each (v)
w/ Tzatziki (Vegetarian)

Twice Baked Potato Bites \$2.50 Each
Mini Yukon Gold Creamer Potatoes Twice Baked w/ Bacon, Cheddar and Green Onions

Deviled Eggs \$2.50 Each (V)

Caprese Skewers \$2 Each (V)
Mozzarella Pearls Tossed in Pesto w/ Cherry Tomatoes, Fresh Basil and Balsamic Reduction Glaze

Watermelon Skewers \$2 Each (V)
w/ Wet Mozzarella, Fresh Basil and Balsamic Reduction Glaze

Sweet Potato Rounds \$2.50 Each (v)
w/ Red Pepper Hummus and Cherry Tomato Garnish

Blue Cheese Stuffed Mushrooms \$2 Each (V)

Grilled Eggplant Crostini \$2.25 Each (V)
w/ Roma Tomato, Feta Cheese, Balsamic Reduction Glaze and Sea Salt

Strawberry & Herbed Goat Cheese Crostini \$2.25 Each (V)
w/ Balsamic Reduction Glaze

Baked Brie Bites \$1.50 Each (V)
Apricot Preserves w/ Green Apple or Red Pepper Jelly w/ Cilantro

Cucumber Dilly Bites \$1.75 Each (V)
English Cucumber Rounds Topped w/ Dill Cream Cheese and Cherry Tomato Garnish
Sub Vegan Cream Cheese (v) **+\$0.50**

Little Smokies \$1.50 Each
Brown Sugar and Bacon Wrapped Mini BBQ Sausages