



AFTERNOON SNACKS/ COCKTAIL HOUR APPETIZERS MENU

AFTERNOON SNACKS

Signature Charcuterie \$6 Per Person

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

Cheese and Fruit Tray \$5 Per Person

Served with Crackers

Fresh Vegetable Platter \$5 Per Person

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 \$5.75 Per Person

Tortilla Chips Served w/ Queso, Guacamole & Salsa Rojo

Spinach & Artichoke Dip \$5.50 Per Person

Served w/ Tortilla Chips

Red Pepper Hummus \$3.25 Per Person

Served w/ Warm Pita Bread

Traditional Bruschetta \$2.75 Per Person

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

COCKTAIL HOUR APPETIZERS

Bahn Mi Bites \$3 Each

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

Chimichurri Tenderloin on Crostini \$4.95 Each

Baby Beef Wellington \$4.25 Each

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

Bacon Jam Brisket Bite \$4 Each

Soft Baguette topped w/ Slow Braised Brisket, Bacon Jam, Cheddar, Pickled Red Onion & a Jalapeno Slice

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

Sliders! \$3.50 Each

Prime Rib w/ Horseradish on Brioche +\$1.45

Slow Braised Brisket on Jalapeno Brioche

Chicken, Bacon & Swiss on Pretzel Bun

All American Cheeseburger on Poppy Brioche

Meatball Parmesan on Brioche

Hawai'i'n Pulled Pork on Onion Brioche

Caprese on Herbed Focaccia (Vegetarian)

Mini Empanadas \$2 Each

Beef, Chicken or Black Bean & Corn (Vegetarian)

w/ Cilantro Aioli

Thai Meatballs \$1.75 Each

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

Stuffed Meatballs \$2 Each

All Beef w/ Marinara and Mozzarella

Endive Boats (Vegetarian) \$2.75 Each
Filled w/ Goat Cheese, Mandarin Oranges, Slivered Almonds and Mint

Hawai'i'n Grilled Shrimp Skewers \$4 Each
Teriyaki Grilled Shrimp w/ Pineapple and Sesame Seeds

Mini Mediterranean Chicken Skewers \$2.75 Each
w/ Tzatziki
Sub Beef Tenderloin +\$1.50

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

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

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

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

Sweet Potato Rounds (Vegetarian) \$2.50 Each
w/ Hummus, Feta Cheese and Cherry Tomato Garnish

Blue Cheese Stuffed Mushrooms (Vegetarian) \$1.75 Each

Grilled Eggplant Crostini (Vegetarian) \$2 Each
w/ Roma Tomato, Feta Cheese, Balsamic Reduction Glaze and Sea Salt

Strawberry & Herbed Goat Cheese Crostini (Vegetarian) \$2 Each
w/ Balsamic Reduction Glaze

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

Cucumber Dilly Bites (Vegetarian) \$1.50 Each
English Cucumber Rounds Topped w/ Dill Cream Cheese and Cherry Tomato Garnish
Sub Vegan Cream Cheese (Vegan) +\$.50

Little Smokies \$1 Each
Brown Sugar and Bacon Wrapped Mini BBQ Sausages