

CATERING

Appetizer Platters

- 30 serving minimum -

Fruit & Cheese \$6/person

Seasonal Fruit, Artisan Cheeses, Tomato Jam, Crackers

Bread & 3 Spreads \$7/person

Housemade Focaccia, Pimento Cheese, Caramelized Onion and Bacon Spread, Roasted Eggplant Dip

Antipasti 9\$/person

Chef's Assortment of Cured Meats, Specialty Cheeses, Hazelnut Pesto, Caramelized Onion Jam, House Pickled Vegetables, Marinated Olives, Cornichon, Crackers

Deli \$7/person

Ham, Turkey, Salami, Cheddar, Swiss, Provolone, Crackers

Relish Tray \$6/person

Roasted Squash Hummus, Green Goddess Dip, Assorted Olives, Fresh and Pickled Seasonal Vegetables

9 Layer Dip \$6/person

Refried Black Beans, Slow Roasted Chicken or Smoky Tofu, Roasted Tomato Salsa, Sour Cream, Shredded Cheese, Guacamole, Green Onion, Shredded Cabbage, Roasted Corn - Served with Tortilla Chips

Baked Brie \$70/serves 15-20

Wrapped in Puff Pastry - Choice of Topping

- Hazelnut, Apple, Honey, Coriander -
- Bacon, Caramelized Onion, Cranberry -
 - Maple, Dried Fruit, Pepitas -

Crostini Bar \$5/person

Crispy Sourdough Baguette with a choice of 2 spreads

- Roasted Tomato, Fresh Basil, Extra Virgin Olive Oil, Garlic -
 - Assorted Olives, Provolone, Salami, Garlic, Herbs -
 - Caramelized Onion, Bacon, Goat Cheese -

Hors D'oeuvres

- 30 serving minimum -

Tartlets \$4/per Choice of Filling

- Balsamic Caramelized Onion, Parmesan, Bacon Hazelnut Pesto, Artichoke, Parmesan Ham, Cheddar, Broccoli -
 - Seasonal -

Sliders \$3/per

Cucumber Cups \$2/per Choice of Filling

- Creamy Dijon Chicken Salad -
- Hazelnut Pesto Artichoke Salad -
 - Red Grape Salad, Gremolata -
 - Seasonal -

Prosciutto Wrapped Shrimp \$4/per

Honey Citrus Glaze

Turkey Meatballs \$3/per Choice of Sauce

- House Marinara, Fresh Basil -
 - Honeybrine Barbecue -
 - Marsala, Sour Cream -
 - Apricot Balsamic Glaze -

Loaded Baked Potato Bites \$3/per

Roasted Potato Rounds topped with Bacon, Shredded Cheese, Green Onion, Sour Cream