

HORS D'OEUVRES

Our store offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, or wheat allergies

BY THE BITE

24 count minimum

Build Your Own Bruschetta

tomato + basil -or- whipped ricotta + berries -or- fennel crusted beef tenderloin

Deviled Eggs

bacon | dill + caper

Housemade Empanadas

choice of beef picadilla -or- seasonal veggie + goat cheese served with salsa roja and salsa verde

Roasted Root Vegetables Cakes

chimichurri

Gazpacho Shooters

classic | cucumber-lime | peach

Bacon Wrapped Dates

stuffed with almonds

Vietnamese Shrimp Cakes

ponzu

Mini Meatballs (HOT)

choice of beef meatballs in san marzano sauce -or- lamb + pork with harissa tomato sauce + mint

Grilled Shrimp Skewers

blackened | garlic | lemon-herb remoulade

Fried Chicken Bites

nashville hot honey + pickled vegetables

Falafel Bites

lemon tzatziki

Flautas

choice of chicken -or- mushroom + mozzarella served with lime crema

Beef Satay -or- Chicken Satay

housemade peanut sauce

Sliders (HOT)

bbq beef, bbq -or- green chili pulled chicken, bbq or green chili pulled pork, black bean served with coleslaw + cheddar jack cheese

Chicken Leg Lollipops (HOT)

Choice of garlic parmesan, buffalo, -or- korean barbeque

Buffalo Cauliflower Bites

With blue cheese on the side

Curried Chicken Salad

phyllo shells

Speck Wrapped Asparagus + Manchego

salmon sashimi | guacamole | furikake crispy wonton

Hush Puppies

chipotle crema

Loaded Twice Baked Fingerling Potatoes

sour cream, cheddar, + chive



dish

— G O U R M E T —

We can provide service staff at an additional cost. Bartending services are partnered with Cocktail Caravan.

PLATTERS + DIPS

Chef's Board

Artisan cheeses | cured meats | pickled red onion | chef's choice mustarda | nuts | 'frasca' jelly | GF crackers

Vegetable Antipasti

Marinated vegetables | kalamata olives | artisan cheeses

Shrimp Cocktail

housemade cocktail sauce | lemons

Fresh Fruit Platter

honey yogurt on the side

Brie en Croute

blueberry chutney, served with sliced baguettes

Bagels + Lox

house cured lox | bagel chips | dill cream cheese

Vegetable Crudite

fresh cut vegetables with choice of goddess or romesco

Mediterranean Platter

garlic + herb hummus | tzatziki | pita | olives | fresh veggies

House fried tortilla chips + Guacamole + Salsa Roja

Homemade Grilled Flatbreads

pepperoni -or- 'dish mozzarella -or- seasonal 'cure' farm vegetables

SNACKS

24 count minimum

House Popped Popcorn

butter | cinnamon sugar | spicy cajun

Chili Roasted Nuts + Dried Fruit

Mini Muffins (gluten free available for \$\$)

Blueberry, chocolate chip, poppyseed