

HORS D'OEUVRES

STATIONARY HORS D'OEUVRES

Platters serve 50 guests

Artisan Wisconsin Cheese Platter – buttermilk blue affinee, aged gouda, mezzaluna fontina, red spruce cheddar, grand cru reserve
\$95

Antipasto Platter – Italian prosciutto, salami, soppressata, gournay, manchego, and provolone cheeses, marinated artichokes, pepperoncini, roasted red peppers, olives, vine grapes, and preserves
\$150

Spanish Gourmet Cheese Platter – manchego, murcia al vino, mahon, iberiico, calderon, quince paste
\$115

Italian Gourmet Cheese Platter – taleggio, provolone, moliterno, tartufo, saracino pepper, parmiagiano
\$115

Jumbo Shrimp Platter – with zesty cocktail sauce and spicy horseradish
\$140

Garden Harvest Crudité Vegetable Platter with Hummus – fresh carrots, broccoli, cucumbers, cauliflower, grape tomatoes, and peppers
\$75

Fresh Assorted Fruit Platter – assortment of sliced watermelon, honeydew, cantaloupe, and pineapple, with red seedless grapes and strawberries. (Items may change based on seasonality)
\$80

Bruschetta – classic Roma tomato, basil, mozzarella pearls, garlic and EVOO with toasted, garlic crostini
\$65

Caprese Skewers – mozzarella pearls and fresh grape tomatoes marinated in garlic and EVOO, with fresh basil and a balsamic drizzle
\$80

Smoked-Fried Wing – BUFFALO or BBQ– dry rubbed with our southern loco seasoning, smoked, and deep fried with your choice of sauce
Half – \$55 / Full – \$105

Stuffed Breads with Marinara – pepperoni, eggplant, spinach & sausage, Italian combo, Buffalo chicken, chicken parmesan
12 slices per loaf – \$25

PASSED HORS D'OEUVRES

Pricing per person

When booked in conjunction with our dinner service:

1 Hour = \$19 | 2 Hours = \$32

When booked as a stand-alone event:

1 Hour = \$25 | 2 Hours = \$45

VEGETARIAN

Avocado Toast (DF) – artisanal crostini, heirloom tomato, everything spice, EVOO and freshly smashed avocado

Fable Shiitake Skewer (VE, GF, DG) – marinated and seared with soy-bbq glaze

Ricotta Crostini Bite – artisanal crostini topped with strawberries & sweet aged balsamic or gorgonzola, bacon, and hot honey

Soft Pretzel Bite – served with IPA cheese

Brie & Raspberry Phyllo– imported brie cheese, with raspberry preserves in a toasted phyllo dough shell

Spanakopita– layered phyllo, garlic, feta, and spinach toasted to perfection

Vegetable Quesadilla– green and yellow zucchini, asparagus and roasted corn, with melted oaxaca cheese

White Truffle Croquette (DF) – potato and white truffle oil and chives, lightly fried and served with our marinara sauce

Penne a la Vodka Bite– battered and fried penne vodka served with our vodka sauce

Four Cheese Arancini (GF) – risotto, served with our marinara sauce

Asparagus Arancini (GF)– **risotto**, asparagus, red pepper & fontina served with our marinara sauce

Grilled Cheese & Gazpacho– munster and pepper jack grilled cheese served with house-made chilled gazpacho

Vegetable Edamame Spring Roll (VG, DF) – edamame, chopped vegetables, garlic, light ginger, served with thai chili sauce

SEA

Elote Corn Fried Shrimp (GF, DF)– fried cornmeal breaded shrimp and served with avocado crema

Ceviche Plantain Cup (GF, DF) – mahi mahi, lime, red onion, cilantro ceviche

Crab Cakes – 100% lump crabmeat with scallions and herbs served with a chipotle aioli

Agave-Sriracha Shrimp (GF, DF)– seared jumbo shrimp glazed with our agave and sriracha sauce

Bacon Wrapped Scallops (GF, DF)– jumbo sea scallops wrapped in applewood smoked bacon

LAND

Sausage and Spinach Stuffed Mushroom (DF) – jumbo white mushroom, with sautéed spinach and sweet Italian sausage

Bourbon Cheeseburger Sliders – caramelized bourbon onions, pepper jack, chipotle aioli

BBQ Pulled Pork Sliders (DF) – Kansas City BBQ sauce and pickled red onion

Buffalo Chopped Chicken Sliders – smoked chopped chicken, Buffalo, ranch, and fresh scallions

Chicken Satay Skewer (DF) – teriyaki marinated chicken breast, grilled and glazed with a sweet chili sauce

Steak Chimichurri Skewer (DF, GF) – grilled fillet tips, with a parsley, chimichurri sauce

Arthur Ave Meatballs (GF) – pork & beef mini meatballs with red peppers and provolone with our marinara

Carnitas Plantain Cup (GF) – slow roasted carnitas, cojita cheese, avocado crema

Empanadas: Beef or Chicken– with onions, peppers and cilantro served with tomatillo verde salsa

Franks in Puff Pastry – served with honey mustard

Habanero Bacon Burnt End Sausage (DF, GF) – burnt end sausage topped with habanero bacon jam

Bacon on a Stick (DF, GF) – thick cut applewood smoked bacon, with a brown sugar glaze

Steak & Hot Relish Crostini (DF) – grilled filet tips, served on a garlic crostini topped with hot relish and Alabama white sauce

Buffalo Chicken Spring Roll– served with ranch

Spanish Figs & Chorizo (DF, GF)– pan seared chorizo topped with a sweet spanish fig preserve

Manchego & Prosciutto Phyllo – layered in phyllo pastry

Mac & Cheese Bite w/ Bacon– battered and fried mac & cheese served with our IPA cheese sauce

Buffalo Chicken Spring Roll – chicken tossed in spicy buffalo with cheddar, served with ranch

Philly Cheesesteak Spring Roll – steak, onions, peppers, and sharp cheddar, served with chipotle aioli

Pork Belly Salsa Verde (DF, GF)– pan seared pork belly, served with our fresh salsa verde

Chicken Tikka Masala Minis (DF) – naan chip, garam masala

Short Rib Smashed Potato – garlicky smashed potato with braised short rib and dill aioli

***Grilled Lollipop Lamb** – mediterranean yogurt and dill marinade, seared and served with our garlic and dill aioli + \$3 per person

(V) Vegan (VG) Vegetarian (DF) Dairy Free (GF) Gluten Free

All of our sauces, and dry rubs are made in house. All meats are smoked on site.