

Hors d'Oeuvres

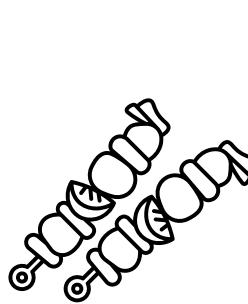


Perfectly Crafted Hors d'Oeuvres

An exquisite selection of refined appetizers, expertly crafted to elevate your dining experience. Prepared with the finest, freshest ingredients and utilizing the latest culinary techniques, our hors d'oeuvres offer a sophisticated introduction to your meal. Each bite is designed to delight the senses, ensuring a memorable and indulgent experience for you and your guests.

Enjoy the selection process as our team helps you create the perfect hors d'oeuvres spread for your event. We offer tailored recommendations based on your event style, guest count, and dietary needs. Choose from passed hors d'oeuvres or stationary selections for a Grazing Table during your cocktail hour. We recommend approximately 3 pieces per person, spread out over the selections you choose—most clients opt for 2-5 choices, or a combination with a grazing table.





Hors D'oeuvres

The listed price is per 50 count

P Ideal with our passing service **S** Good for Stationary

V Vegan **DF** Dairy Free **GF** Gluten Free

★ Best Sellers

FROM THE LAND

★ SMOKED CHICKEN & AVOCADO CROSTINI

Pulled smoked Chicken with Boursin topped with Avocado Salsa on Crostini Toast

MINI GRILLED CHICKEN TACO BITES

Nancho chicken, black beans, tomatoes, avocado, onions, cilantro & crème fraîche

MINI FRIED CHICKEN & WAFFLES

with sriracha & maple drizzle

ALMOND CRUSTED CHICKEN ROULADES

House chicken salad, crushed almonds

★ SIGNATURE MINI BLTS

Toasted sourdough bread round with our signature bacon aioli, vine ripe tomato & fresh parsley

BRIE & BACON JAM TOASTS

House Bacon Jam, triple creme brie, apricot

CHEDDAR AND CHIVE LOADED MINI BISCUITS

with turkey or ham

ROAST BEEF TENDERLOIN CROSTINI

Spiced tomato jam, Dijon creme

MINI KENTUCKY "HOT BROWN"

Smoked Turkey, Cheddar Béchamel, Heirloom Tomato, Parmesan

CHICKEN "CORDON BLEU" MEATBALLS

Kentucky smoked ham & Swiss, béchamel

110 SMOKED BACON WRAPPED JALAPEÑOS 110

P Stuffed with fresh Queso Fresco, wrapped in Bacon & slow smoked **P** **GF**

95 MINI CHICKEN "MIGNONS" 120

P Bacon wrapped, harissa sauce **S**

145

P

110

S

95

P

DF

95

P



SPICY GARLIC NOODLES & GINGER PORK

140 **P**

Asian stir fry veggies & toasted black sesame

170 BRAISED BEEF AREPAS SPOON 150

P

Parmesan Pesto, Crispy Shallot & Potato

110 SMOKED PORK TOSTADA 140

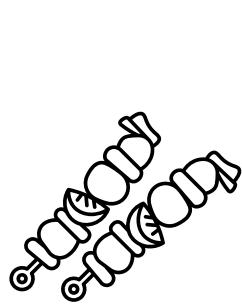
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with Black Bean Cake, Queso Fresco & Salsa Verde

110 THAI CHICKEN SKEWERS 125

S

with scallions, peanuts & Thai dipping sauce



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★ Best Sellers



BBQ MEATBALLS

Seasoned meatballs in slow simmered BBQ sauce

COUNTRY HAM & BURRATA CROSTINI

with apple butter, micro arugula

★SMOKED PORK TENDERLOIN

House Bacon Jam Corn Crisp

MARINARA MEATBALLS

Seasoned meatballs simmered in house marinara & parmesan finished

MINI TWICE BAKED POTATOES

Bacon, Sharp Cheddar and Chives

LEMON MARINATED ANTIPASTO TORTELLINI SKEWERS

Ricotta filled Tortellini with Lemon Vinaigrette and roasted Tomato, Salami and fresh Basil, Olive

BOURSIN & BRISKET STUFFED YUKON POTATOES

with Spring Onions

95 ★ARGENTINIAN FLANK STEAK SKEWERS

S Chimmichurri Glazed with Dipping Sauce & Red Pepper

120 BRISKET "CHEESESTEAK" EGGROLLS

P Brisket "Cheesesteak" Eggrolls

120 MINI FILET MIGNONS

P Bacon, Horseradish

95 THAI PORK MEATBALLS

S Ginger, lemongrass, spring onion, Thai chilies, Basil broth

110 PORK BELLY ON SWEET POLENTA

S Bacon feta slaw, rosemary

110 SAUSAGE & ARTICHOKE STUFFED MUSHROOMS

S Sausage, artichokes, mushrooms, garlic & parmesan

125 SWEET ANGEL BISCUITS

S Country ham, fleur de sel

190

S

GF DF

130

S

250

S

GF

95

S

DF

125

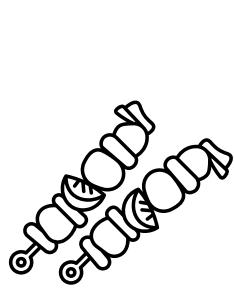
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120

S

110

S



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★ Best Sellers

FROM THE SEA

LOBSTER "BLT"

Butter poached, bacon jam, Belgian endive, **S**
butter crunch

250

MESQUITE GRILLED SHRIMP COCKTAIL

SHOOTER

with pineapple salsa

180

P
DF GF



BACON WRAPPED SHRIMP

Served on a skewer with house made
Remoulade sauce **GF, DF**

140

P

DF GF

TUNA POKE IN BAMBOO CONE

Mango, Avocado, Spring Onions, Black
Sesame, Ponzu Sauce

150

P

DF GF

GRILLED SHRIMP COCKTAIL PLATTER

Mesquite Grilled with Pineapple Mango
Salsa

175

S

DF GF

★ LANGOSTINES WITH CITRUS

AVOCADO MASH

Served on sweet potato crisp

175

P

SHRIMP COCKTAIL SHOOTER

140

Shrimp Cocktail served in a "Shooter" with **P**
Horseradish Cocktail Sauce **DF GF**

SMOKED SALMON CROSTINI

130

Topped with Cucumber Dill sauce & fresh Dill **P**

MINI "FISH & CHIPS"

145

Mini fried Cod bites with fresh pickled
Tartar Sauce and a Potato Straws **P**

SHRIMP AND ANDOUILLE SKEWERS

150

Grilled & seasoned Cajun Style Shrimp & **S**
Andouille Skewers with Cajun Butter dipping
sauce

MEXICAN SHRIMP COCKTAIL SHOOTER

140

Spicy Tomato, Avocado, Cucumber,
Saltine **DF GF**

★ MINI LOUISIANA CRAB CAKES

180

with Cajun Remoulade on the side **P**

SHRIMP COCKTAIL PLATTER

130

Shrimp Cocktail served with Horseradish
Cocktail Sauce **S** **DF GF**

MINI SHRIMP AND GRITS

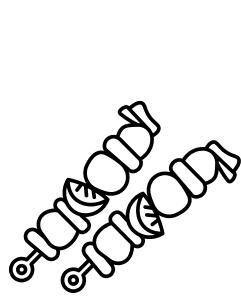
160

Cheddar grits, andouille, mushrooms,
asparagus, and parmesan cheese **P**

BLOODY MARY SKEWER

165

Shrimp & bacon puppy, stuffed olive,
salami, with Bloody Mary chaser **P**



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FROM THE FIELD

CRISPY POTATO CAKES

Served with crème fraîche, chive, and white truffle oil

FRENCH ONION GRILLED CHEESE

Gruyère & boursin, caramelized onion, balsamic glaze

★SICILIAN ARANCINI WITH TOMATO RAGOUT

Risotto ball with fresh mozzarella, spinach, parmesan

PICKLED PEACH & BURRATA BRUSCHETTA 110

house pickled red peppers, crispy mint

★CAPRESE SKEWER

Fresh mozzarella, heirloom garlic marinated tomatoes, fresh basil, drizzled with balsamic vinaigrette

ENGLISH CUCUMBER CUPS

Cucumber cups topped with fresh tomato & olive bruschetta, feta

JALISCO STREET CORN FRITTERS

with elote corn topping & honey crema

VEGETABLE SPRING ROLLS

Fresh vegetable fried spring rolls with soy ginger dipping sauce.

PATATAS BRAVAS TOSTADA

Potato, poached tomato, salsa verde, chipotle aioli

BRIE, BOURBON PECAN, APPLE, FIG & BERRY

JAM WONTONS

Served with Rebecca sauce

110 EDAMAME & AVOCADO CROSTINI 95

P Spring pea, radish, herbs, tarragon, soy, chia seed, and Brazil nut crostini **P DF V GF**

105 BRIE, ORANGE & FIG JAM CRUNCH 110

S Spicy pecans, orange dust, tapioca crunch **P GF**

95 ★STRAWBERRY & LEMON RICOTTA CROSTINI 95

P/S Sautéed strawberries and sage, lemon ricotta, local honey **P**



110

S

GF

110

S

V* DF

110

S

105

S

125 FARM FRESH DEVILED EGGS 95

S Toppings of roasted veggies, smoked salmon, bacon available **DF GF**

105 FRESH FRUIT SKEWERS 95

P DF V* GF Served with Sweet Rebecca Sauce **S DF V* GF**

105 VEGETARIAN STUFFED MUSHROOMS 110

S Spinach, Basil, Artichokes, and Roasted Garlic, Romano Cheese **V** **S**

Starter Displays



SWEET & SAVORY CHARCUTERIE & BRUSCHETTA BAR

An exquisite al fresco display featuring a selection of local charcuterie, smoked salmon, international cheeses, and vibrant local organic heirloom tomato bruschetta. Accompanied by toasted baguette slices brushed with virgin olive oil, grilled vegetables, marinated olives, tall layered savory tortes, dried fruits, and an assortment of nuts for a truly indulgent spread.

50-100 guests: \$16.95 per person / 100+ guests: \$14.95 per person

Add Ons: Tomato Confit Butter Board/Butter Board Variety (\$40), Pecan-Crusted Baked Brie with Berry Compote (\$45)

FARMERS MARKET GRAZING TABLE

A vibrant spread of international cheeses, goat cheese torte, cheddar-pecan torte, and bouquets of freshly baked baguettes and crackers, with gluten-free options available. Served with Mandarin Orange & Fig Jam, toasted pecans, fragrant seasonal fruits like pears, grapes, apples, and berries, alongside sliced melons and pineapples. A bountiful display of fresh, seasonal veggies with hummus, Boursin cheese, and house-made herbed ranch.

50-100 guests: \$10.95 per person / 100+ guests: \$9.95 per person

Add Ons: Smoked or Poached Salmon (\$160), Antipasto Platter (\$80), Pecan-Crusted Baked Brie with Berry Compote (\$45)



Starter Displays

BOURBON & BISCUIT BOARD

Mini buttermilk biscuits paired with country ham, bourbon pecans, Smoking Goose City ham, local pickles, cheddar-pecan torte, butter board with local honey, cornbread, farm-fresh deviled eggs, gourmet mustards, pimento cheese, seasonal veggies, toasts, and pepper jelly.

50-100 guests: \$9.95 per person | 100+ guests: \$8.95 per person

Add-On: Butter Board (\$40)

CROSTINI STATION

Our Crostini Station features a delightful selection of hand-crafted crostini options for your guests to enjoy. Choose 4 from the following:

Tomato & Olive Bruschetta

French Onion Grilled Cheese & Boursin

Crostini seasonal, with caramelized onion reduction and balsamic glaze

Brie & Bacon Jam Crostini

bacon jam, triple cream brie, and apricot

Strawberry & Lemon Ricotta Crostini

seasonal, with strawberries, sage, lemon ricotta, and balsamic reduction

Caprese Chop Bruschetta

Smoked Chicken & Avocado Toast

smoked chicken with Boursin and avocado salsa

Roast Beef Tenderloin Crostini

spiced tomato jam, Dijon crème; add \$1.50 per person

Salmon Crostini

with cucumber dill sauce and fresh dill

50-100 guests: \$10.95 per person | 100+ guests: \$9.95 per person

Add-Ons: Spinach Artichoke Dip (\$80), Crab Artichoke Dip (\$85), Tuna Poke (\$60), Butter Boards (\$40).

SNACKS, SNACKS, SNACKS

A delightful selection of house-made BLT dip served with fresh fried potato chips, salsa, guacamole, and pico de gallo with crispy tortilla chips. A display of pretzels, bourbon-spiced pecans, celery sticks, carrots, heirloom tomatoes with hummus, and fresh fruit like grapes and strawberries served with Rebecca sauce.

50-100 guests: \$5.25 per person | 100+ guests: \$4.25 per person

Add-Ons: Labamba Tray (\$75), Spinach Artichoke Dip (\$80), Crab Artichoke Dip (\$85)

Salads Breads & Stations

Each menu is accompanied by freshly baked bread and a carefully selected variety of our signature salads. Enjoy a range of options, from classic to unique creations, with the possibility of upgrading to specialty breads and salads for a small additional charge.

To further elevate your dining experience, consider our dinner stations—adding a touch of excitement to your menu or transforming your event into a dynamic station-style buffet. A perfect way to offer variety and create a memorable experience for your guests.





Bread & Butter

Price Per Person

ASSORTED DINNER ROLLS

with Herb Butter (included with most Menus)

FRESH FOCACCIA **1.95**

with Calabria Chili Butter or Balsamic & Oil

HOUSE MADE SWEET ROLLS **1.95**

with Honey Lavender Butter

BISCUITS AND CORNBREAD **1.49**

with Fig Butter

FRESH TORTILLA CHIPS **2.95**

with Salsa and Queso

ADD A MINI BUTTER BOARD

Choose a Board to add to Each Guest Table

Roasted Garlic, Blistered Tomatoes, Capers, Basil Pesto, Black Salt

Sliced Figs, Blackberries, Bourbon Roasted Pecans, Apricot Jam, Honey Drizzle, Lavender Salt

Chipotle, Hot Honey, Cilantro, Crispy Shallots, Lime Zest, Black Salt

Cinnamon, Nutmeg, Slivered Almonds, Maple, Honey, orange Zest, Rosemary, Sage, black Salt

Board serves 8 to 10
\$20 per board





CAESAR SALAD

with asiago croutons & tomatoes

WEDGE SALAD

Iceberg Wedge, tomatoes, eggs, red onions, avocado, bacon, feta cheese, croutons, choice of dressing

STRAWBERRY FETA SALAD

Fresh mixed greens, red onions, pecans, feta, balsamic vinaigrette

FRESH GARDEN SALAD

Mixed greens, cucumbers, red onions, red and yellow peppers, tomatoes, choice of ranch or balsamic vinaigrette

GREEK SALAD

Red onions, black & kalamata olives, cucumbers, iceberg & vinaigrette

SOUTHWEST SALAD

Mixed greens & romaine with fresh tomatoes, eggs, black beans, corn, avocados and southwest ranch dressing





ORANGE & FIG FROLIC SALAD

Mixed greens, fresh goat cheese, grapes, mandarin oranges, pecans, figs, dried cherries, balsamic vinaigrette

SLICED APPLE, PEAR, AND BOURBON ROASTED PECAN SALAD

Field greens, bourbon pecans, red onions & feta with balsamic vinaigrette

SPINACH & MANDARIN ORANGE SALAD

Baby spinach, red onions, almonds, feta, poppyseed dressing

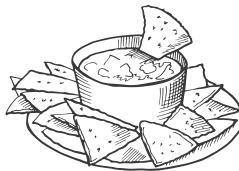


BUILD YOUR OWN SALAD BAR STATION

Romaine mix & fresh Field Greens, Grilled Chicken, Bacon, Turkey, Chopped Eggs, Avocado, Tomato, Cucumber, Red/Yellow Peppers, Strawberries, Pecans, Croutons, Feta, Monterey Jack, Caesar Dressing, Ranch, Balsamic Vinaigrette

Add on: Choose two Soups for \$4.95 per person: Tomato Feta Bisque, Andouille & Sausage Gumbo, Chicken Tortilla Soup, Loaded Potato Soup, Chicken Noodle Soup, Sweet Corn Bisque, Italian Wedding Soup.

50 -100 guests \$6.50 per person, 100+ \$5.75 per person



Stationary Displays



SWEET & SAVORY SLIDER BAR

Please select three options along with a vegetarian choice.

Beef Tenderloin Slider
with Horseradish
Adds \$2 per person

Crab Cake Slider
with Remoulade
Adds \$1 per person

Nashville Hot Chicken Sliders Fried & marinated in hot sauce with pickle slaw

Grilled Cheeseburger Slider with Gouda, Tomato, "Kicked Up" sauce

Smoked Pulled Pork sliders with Slaw & BBQ drizzle

Grilled Portobello Sliders with Pesto Mayo

Indiana Fried Pork Tenderloin Slider with Tomato, Lemon Aioli

50-100 guests: \$16.95 per person | 100+ guests: \$15.95 per person

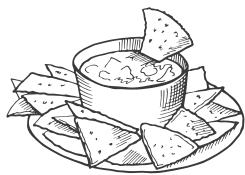
CARVING STATION

A selection of freshly sliced meats served with seasonal toppings and sauces. Choose 2 to 3 options from the following:

Brown Sugar Glazed Ham
Beef Tenderloin
Fresh Smoked Turkey
Smoked Tri Tip
Oven Roasted Turkey
Horseradish Crusted Prime Rib

Flank Steak
Smoked Leg of Lamb
Poached Salmon*
Chipotle Pork Tenderloin
Lemon Her Pork Loin

Pricing varies based on selection



Stationary Displays

SEAFOOD BAR

Enjoy the Fresh Catch Selection

Served with lemon slices, tartar sauce and remoulade

Chilled Shrimp Cocktail

Warm crab cakes

Seared tuna poke
with wonton chips

Langoustine ceviche
with tortilla chips

Mornay in seashells

Oysters & mussels
(available for an additional cost)

Pricing is set according to the current market rate



BUILD YOUR OWN PASTA BAR

Add on: Live chef cooking for \$4.95 per person

venue approval dependent

Guests may select from the following options

Pasta Penne Pasta, Fettuccine Noodle

Sauce Marinara, Alfredo Sauce

Protein Lemon Butter Grilled Chicken,
Italian Meatballs, Bacon
Mesquite Shrimp, Andouille
Sausage

Toppings Tomatoes, Fresh Herbs,
Garlic, Scallions, Mushrooms,
Peppers, Baby Spinach,
Asparagus, Parmesan Cheese

50-100 guests: \$18.95 per person / 100+ guests: \$16.95 per person

SANTA CRUZ STREET TACO

STATION

Select two items from the list provided below.

Flank Steak

Mesquite Shrimp

Taco Ground Beef

Grilled Mesquite Chicken

Lime & Honey Glazed Tilapia

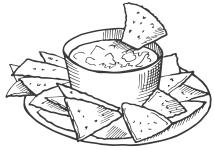
Taco Impossible Meat

Santa Cruz Smoked Chicken

Pork Carnitas

Served with Fajita Veggies, Queso, Guacamole, Pico de Gallo, Salsas, Lettuce,
Sour Cream, Cheddar, Queso Fresco, Cilantro Slaw, Pickled Veggies, Jalapeños,
Corn & Avocado Salad, Tacos & Chips

50-100 guests: \$16.95 per person / 100+ guests: \$15.95 per person
Prices may vary depending on selection



Stationary Displays



BOURBON BBQ STATION

Choice of protein accompanied by sweet and savory slaw and sweet corn muffins.

Select two items from the list provided below.

Smoked Pork

Smoked Catalina Tri-Tip

Smoked Brisket

Smoked Bone in Chicken

Smoked Pulled Chicken

Baby Back Ribs

Come with a delicious array of sauce options, including Smoky BBQ Sauce, Spicy BBQ Sauce, Cherry BBQ Sauce, Mustard BBQ Sauce, and Buffalo Sauce.

50-100 guests: \$18.95 per person | 100+ guests: \$16.95 per person

Prices may vary depending on selection

AROUND THE WORLD CEVICHE STATION

A global flavor journey with three vibrant ceviche creations, each served in mini martini glasses* for a refreshing, world-inspired experience.

Peruvian Ceviche with fresh mahi mahi, sweet potato, and roasted corn,

Belizean Ceviche with chilled shrimp, cucumber, carrot, and tomato,

Hawaiian Ceviche with sweet mango, avocado, and salmon, served with a crispy corn tortilla chip

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person

THE MASH OR MAC MARTINI EXPERIENCE

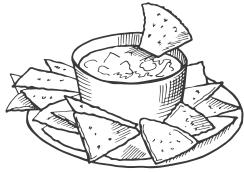
Choose between fresh whipped potatoes & sweet potatoes, or creamy mac & cheese, served in a signature martini glass*

A variety of toppings included such as bacon, chorizo, assorted cheeses, gravies, broccoli, mushrooms, tomatoes, scallions, sour cream, granola crunch, and marshmallows.

50-100 guests: \$7.95 per person | 100+ guests: \$6.95 per person

Add-On Option: Can't choose? Have both Mac & Cheese and Mashed Potatoes for just \$1.95 more per person!

*Please note: Martini glasses are available for rent at an additional fee.



Stationary Displays

GRILLED POLENTA STATION

Our onsite chef prepares enticing small plate servings featuring a selection of savory polenta.

Smoked Pork with Cherry BBQ Sauce over
Grilled Asiago & Rosemary Polenta

**Chipotle Rubbed Shrimp & Chorizo with
Asparagus Tips** over Grilled Asiago &
Rosemary Polenta

**Sautéed Heirloom Tomato, Burrata, Basil,
and Baby Arugula** over Grilled Asiago &
Rosemary Polenta

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person

POUTINE STATION

Enjoy your selection of crispy french fries or sweet potato fries, topped with a delicious selection of savory and flavorful ingredients:

Pulled Pork	Cheese Curds	Cheddar
Smoked Chicken	White Queso	Tomatoes
Bacon	Beef Gravy	Mushrooms
Andouille	Scallions	Salsa Verde
	Jalapeños	

Can be substituted with a Nacho Bar if weather does not permit.

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person



SAFFRON & SPICE STATION

Enjoy a selection of traditional Indian dishes, prepared and served with Jasmine Coconut Rice and freshly baked Garlic Naan.

Chicken Tikka Masala Boneless chicken in a creamy spiced tomato sauce.

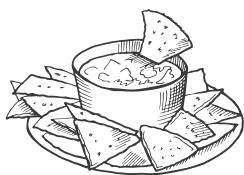
Black Lentil Dal Creamy black lentils in spiced tomato gravy, finished with butter.

Curried Cauliflower & Potatoes Roasted cauliflower and potatoes in curry sauce.

Aloo Gobi Spiced cauliflower and tender potatoes.

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person





Stationary Displays

POKE BOWL STATION

Select two items from the list provided below.

Ahi Poke Tuna in Ponzu

Chicken Teriyaki

Ginger Pork

Thai Shrimp

Tofu

Served with White Rice & Brown Rice, Asian Sautéed Veggies, Seaweed Salad, Scallions, Tomatoes Avocados, Nori Strips, Carmelized Onions, Sesame Seeds, Pickled Ginger, Basil & Cilantro, Soy Sauce, Sriracha Sauce, Yum Yum Sauce Served with Asian Slaw & Wonton Chips

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person

BOUGIE BURGER BAR

Freshly Grilled **Beef Burgers**,

Salmon Burgers, & Turkey Burgers

Assortment of toppings including: Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Gouda Cheese, Bacon, Ketchup, Mustard, Remoulade, Honey Mustard, Onion Straws, Onion, Pickles, Guacamole, Slaw

50-100 guests: \$19.95 per person

100+ guests: \$18.95 per person

VALENCIA PAELLA STATION

Select two items from the list provided below.

Served with Garlic Toasts

Butter Poached Lobster & Chorizo

Seafood Extravaganza of Shrimp, Mussels & Mahi

Smoked Chicken Thighs & Andouille

Vegan Sausage & Veggies with Saffron Scented Rice & Veggies

*Cooking on-site is subject to venue approval

50-100 guests: \$25.95 per person

100+ guests: \$23.95 per person

