

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

SMOKED BACON WRAPPED JALAPEÑOS

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

95 MINI CHICKEN "MIGNONS"

Bacon wrapped, harissa sauce **S**

145

P

110

S

95

P

DF

95

P

SPICY GARLIC NOODLES & GINGER

PORK

110

S

Asian stir fry veggies & toasted black sesame

140

P

170 BRAISED BEEF AREPAS SPOON

P

Parmesan Pesto, Crispy Shallot & Potato

150

P

SMOKED PORK TOSTADA

110

with Black Bean Cake, Queso Fresco & Salsa Verde

140

P

THAI CHICKEN SKEWERS

110

S

with scallions, peanuts & Thai dipping sauce

125

S





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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
DF

Chimmichurri Glazed with Dipping Sauce & Red Pepper

190

S
GF DF

120 BRISKET "CHEESESTEAK" EGGROLLS

P

Brisket "Cheesesteak" Eggrolls

130

S

120 MINI FILET MIGNONS

P

Bacon, Horseradish

250

S

GF

95 THAI PORK MEATBALLS

S

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

95

S

DF

110 PORK BELLY ON SWEET POLENTA

S

GF

Bacon feta slaw, rosemary

125

P

110 SAUSAGE & ARTICHOKE STUFFED MUSHROOMS

S

GF

Sausage, artichokes, mushrooms, garlic & parmesan

120

S

SWEET ANGEL BISCUITS

Country ham, fleur de sel

110

S

125

S

GF

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★ Best Sellers

FROM THE SEA

LOBSTER "BLT"

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

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

Shrimp Cocktail served in a "Shooter" with Horseradish Cocktail Sauce

140

P

DF GF

SMOKED SALMON CROSTINI

Topped with Cucumber Dill sauce & fresh Dill

130

P

MINI "FISH & CHIPS"

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

145

P

SHRIMP AND ANDOUILLE SKEWERS

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

150

S

MEXICAN SHRIMP COCKTAIL SHOOTER

Spicy Tomato, Avocado, Cucumber, Saltine

140

P

DF GF

★ MINI LOUISIANA CRAB CAKES

with Cajun Remoulade on the side

180

P

SHRIMP COCKTAIL PLATTER

Shrimp Cocktail served with Horseradish Cocktail Sauce

130

S

DF GF

MINI SHRIMP AND GRITS

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

160

P

BLOODY MARY SKEWER

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

165

P

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FROM THE FIELD

★ Best Sellers

CRISPY POTATO CAKES

Served with crème fraîche, chive, and white truffle oil

110

P

FRENCH ONION GRILLED CHEESE

Gruyère & boursin, caramelized onion, balsamic glaze

105

S

★ SICILIAN ARANCINI WITH TOMATO RAGOUT

Risotto ball with fresh mozzarella, spinach, parmesan

95

P/S

EDAMAME & AVOCADO CROSTINI

Spring pea, radish, herbs, tarragon, soy, chia seed, and Brazil nut crostini

95

P DF
V GF

BRIE, ORANGE & FIG JAM CRUNCH

Spicy pecans, orange dust, tapioca crunch

110

P
GF

★ STRAWBERRY & LEMON RICOTTA CROSTINI

Sautéed strawberries and sage, lemon ricotta, local honey

95

P

PICKLED PEACH & BURRATA BRUSCHETTA 110

house pickled red peppers, crispy mint

P

★ CAPRESE SKEWER

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

110

S
GF

ENGLISH CUCUMBER CUPS

Cucumber cups topped with fresh tomato & olive bruschetta, feta

110

S
V* DF

JALISCO STREET CORN FRITTERS

with elote corn topping & honey crema

110

S

VEGETABLE SPRING ROLLS

Fresh vegetable fried spring rolls with soy ginger dipping sauce.

125

S
DF

PATATAS BRAVAS TOSTADA

Potato, poached tomato, salsa verde, chipotle aioli

105

P DF
V* GF

BRIE, BOURBON PECAN, APPLE, FIG & BERRY JAM WONTONS

Served with Rebecca sauce

105

S

FARM FRESH DEVILED EGGS

Toppings of roasted veggies, smoked salmon, bacon available

95

S
DF GF

FRESH FRUIT SKEWERS

Served with Sweet Rebecca Sauce

95

S DF
V* GF

VEGETARIAN STUFFED MUSHROOMS

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

110

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



Salads

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





Salads

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

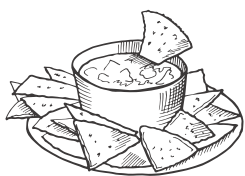


BUILD YOUR OWN SALAD BAR STATION

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

Grilled Chicken Club Sliders

Chicken Bacon & Gouda
Chipotle Mayo

Grilled Pork Tenderloin Slider

with Honey Mustard

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

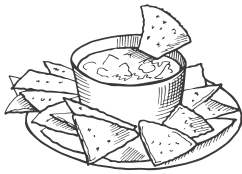
Smoked Leg of Lamb

Poached Salmon*

Chipotle Pork Tenderloin

Lemon Herb 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	

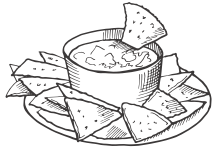
SANTA CRUZ STREET TACO STATION

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 Brisket

Smoked Pulled Chicken

Smoked Catalina Tri-Tip

Smoked Bone in 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

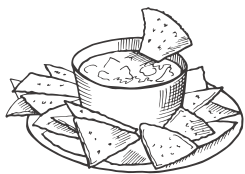
Choose between fresh whipped potatoes & sweet potatoes, or creamy mac & cheese, served in a signature martini glass*

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.

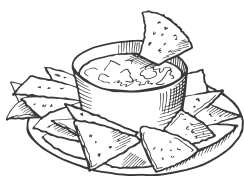
Black Lentil Dal Creamy black lentils in spiced tomato gravy, finished with butter.

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

