



Classic Hors D'oeuvres

GRILLED SKEWERS + Handcrafted Sauces

Small /\$150... 2 dozen Skewers

Large /\$275...4 dozen Skewers

Coconut-Curry Chicken Satay with Thai Peanut Sauce + Scallion
Garlicky-Herbed Chicken or Pork Souvlaki with Tzatziki Sauce + Grilled Lemon

Huli-Huli Glazed Chicken or Pork Skewer

Local Sausage with Sweet Pepper + Purple Onion Skewer + Hot Honey

WRAPPED Baked to perfection + dipping sauces

Small /\$75... 2 dozen

Large /\$125... 4 dozen

Bacon wrapped Jalapenos with cream cheese & cheddar + Honey Ranch
Everything Puff Pastry wrapped Cocktail Franks with Ketchup & Honey Dijon
Bacon wrapped Dates stuffed with Whipped Gorgonzola or Goat Crème
Papou's Pepperoni Rolls with Marinara

CRISPY ROLLS Deep fried to golden brown + dipping sauces

Small /\$100... 20 rolls

Large /\$175...40 rolls

Shrimp + Crab Rangoon Rolls with Sweet Chili Sauce
Philly Cheesesteak Rolls with Creamy Horseradish Sauce
Reuben Rolls with Russian Dressing
Red Curry Coconut Chicken Spring Roll with Jalapeno Cilantro Sauce



Classic Hors D'oeuvres

CRISPY + SAVORY Deep fried to golden brown + dipping sauces

5 Lbs./ \$100...serves 20

10 Lbs./\$175...serves 50

Buttermilk Fried Chicken Tenders with Assorted Sauces

Smoked Gouda Mac N Cheese Bites with Bacon Honey Dijon Sauce

Crispy Coconut Shrimp with Tiger Sauce

BAKED + SAVORY

\$90...30 Puffs

\$150...60 Puffs

Puff Pastry Pinwheels

Wild Mushroom & Gruyere

Pimento Cheese & Bacon Jam

Asparagus & Parmesan

Spinach & Feta

Buffalo Chicken & Bleu Cheese

Raspberry Almond & Brie

\$145...4 dozen

Italian Sausage & Four Cheese Stuffed Mushrooms

Spinach & Four Cheese Stuffed Mushrooms

Crab & Shrimp Stuffed Mushroom **\$175...4 dozen**



Classic Hors D'oeuvres

MEATBALLS

\$100/5lbs... Half Pan

\$175/10lbs... Full Pan

Bourbon Beef Cocktail

Keftedes (Greek Meatball) with Tzatziki

Italian Beef & Pork with Marinara

Honey Buffalo Chicken with Bleu cheese + Scallion

Teriyaki Turkey with Sesame + Scallion

Homestyle Beef & Pork with Swedish Style Gravy

BAKED HAWAIIAN ROLL SLIDERS

Small /\$70...32 rolls

Large /\$120...64 rolls

Meatloaf with Cheddar, Sweet & Spicy Ketchup glaze + Caramelized onion

BBQ Pulled Pork & Coleslaw

Pulled Smoked Chicken with Alabama White BBQ sauce

Ham & Swiss + Dijon Mustard with Poppyseed Honey Butter

Meatball Marinara & Mozzarella with Garlic Butter

Pulled Chicken, Bacon, Cheddar + Buttermilk Ranch

All American Cheese Burger with Caramelized Onion, Pickle, Ketchup + Mustard

Mojo Pork with Gouda, Pickled Red Onion + Garlic Mayo



Classic Hors D'oeuvres

FINGER SANDWICHES Croissants, Soft Sliced Bread or Hawaiian Rolls

Classics: \$80...serves 20

Ham + American with Cuban sauce

Classic Chicken Salad

Deviled Egg Salad

Handcrafted Tuna Salad

White Cheddar Pimento Cheese

Cucumber + Herbed Cream Cheese

Signatures: \$120...serves 20

Neptune (Shrimp & Crab)

Turkey + Goat & Cranberry-Orange Relish

Sunshine City Pulled Chicken Salad

Roast Beef + Gouda with Creamy Horseradish

Turkey + Swiss & Bacon with Roasted Garlic Mayo

Italian + Mozzarella with Pesto Mayo

PRESSED CUBAN WEDGES

\$150...30 Wedges Classic Cuban, Grilled Vegetable, Italian



Classic Hors D'oeuvres

PINWHEELS

\$75...2 dozen (1 flavor)

\$125...4 dozen (2 flavors)

Westcoast- turkey, avocado, cucumber, alfalfa sprouts, spinach + Swiss

Mediterranean - herbed chicken, hummus, banana pepper, spinach + feta

Antipasto- salami, capicola, roasted red peppers, spinach + herbed cream cheese

Caesar – herbed chicken, shaved parm, crouton crumble, romaine, Caesar dressing

Garden- hummus, red peppers, shredded carrot, spinach, alfalfa sprouts + avocado

Club House – turkey, Swiss, bacon, ham + American

Midwestern- ham, dill pickle + cream cheese

DISPLAYS & PLATTERS

Fresh Seasonal Fruit

\$75...Serves 20-30

\$125...Serves 40-50

\$200...Serves 70-100

Pineapple, Apples, Grapes, Berries & Citrus with creamy coconut dipping sauce

Garden Veggie

\$75...Serves 20-30

\$125...Serves 40-50

\$200...Serves 70-100

Broccoli, bell pepper, cucumber, carrots, celery & cherry tomatoes with buttermilk ranch



Classic Hors D'oeuvres

Balsamic Marinated Veggies & Hummus

\$100...Serves 20-30

\$250...Serves 40-50

Yellow squash, zucchini, rainbow of bell peppers, purple onion, asparagus and portobello mushroom and white bean hummus

Smorgasbord

\$175...Serves 20-30

\$350 Serves 40-50

Early Evening: Citrus Poached Salmon & Crusty French bread

Brunch: Smoked Salmon & Fresh N.Y. Bagels

Both ways served with whipped garlic-herbed cream cheese, freshly sliced tomato, red onion & jammy eggs, arugula + fried capers

Cheese & Seasonal Fruit

\$125...Serves 20-30

\$275...Serves 40-50

Assortment of sliced cheeses & crackers, grapes, apples + berries

Charcuterie Board

\$250...Serves 20-30

\$450...Serves 40-50

Variety of Imported and Domestic hard & soft cheeses, cured meats, assorted nuts, marinated olives, honey, seasonal jams/spreads, crackers, crostini, apples, grapes + berries



Classic Hors D'oeuvres

BAKED DIPS

\$65/ Half Tray...Serves 20-30

\$125/ Full Tray...Serves 50+

Warm Spinach Artichoke dip – pita chips

Warm Buffalo chicken dip – tortilla chips

Warm Bleu Cheese & Bacon + Pecan dip – kettle chips &

Warm Beer Cheese dip – soft pretzels

Warm 3 Pepper + Sausage Queso –tortilla chips

CHILLED SPREADS + SALSAS

\$45 Small (2 Lbs.) ...Serves 15-20

\$75 Medium (5 Lbs.) ...Serves 30-40

\$125 Large (7 Lbs.) ...Serves 50+

Fresh Veggies! +\$20 Small, \$40 Medium, \$60 Large (celery, peppers, cucumber & carrots)

Whipped Feta + Hot Honey – pita chips

Coastal Guacamole –tortilla chips

Tabouleh – multigrain crackers

Seasonal Hummus – pita chips (White Bean, Red Pepper, Beet, Black Bean or Edamame)

White Cheddar Pimento Cheese – pretzel chips

Seasonal! Watermelon Bruschetta – Crostini

Seasonal! Mango-Avocado Salsa- tortilla chips

Seasonal! Pecan Cheddar Cheese Ball – pretzel chips



Classic Hors D'oeuvres

Signature Hors d'oeuvres

PHYLLO CUPS

Medium /\$120...30 cups Large/ \$250...75 cups

Kale Caesar + Cherry Tomato

Fig Jam & Brie Crème + Local Honey

Caramelized Onion + Whipped Goat Cheese

Lobster Salad B.L.T

CROISTINI BAR

\$120/ 2 dozen...2 dozen minimum per flavor

L.A. – Avocado Smash, roasted red pepper, everything spice

C.O. –Whipped Bleu & Ricotta, pear, roasted pistachios, honey

N.Y. – Whipped Boursin, arugula, shaved roast beef, caramelized onion & fig jam

A.Z. – Skirt Steak, chimichurri & pickled red onion

N.C. – Watermelon bruschetta & whipped feta, balsamic glaze (Seasonal)



Classic Hors D'oeuvres

CHILLED BITES

\$45/dozen...2 dozen Minimum

Deviled Eggs + Chive & Smoked Paprika

Truffled Goat Cheese Stuffed Peppadew Peppers + Local Honey

Rice Dolmades (Stuffed Grape Leaves)

Smoked Salmon + Lemon Crème, Cucumber Cups + Fried Capers ...**\$65/dozen**

+ SKEWERS

\$120...2 dozen full...4 dozen minis

Classic – Cherry tomato, fresh mozzarella, fresh basil, balsamic glaze drizzle

Antipasto – Salami, provolone, marinated olives + artichokes

\$150...2 dozen

Signature –Seasonal fruit, prosciutto, fresh mozzarella, fresh basil, balsamic glaze drizzle

SOIREE SHOOTERS

\$120...2 dozen...Onsite Chef Required*

Seasonal Hummus or Buttermilk Ranch + Crudité

Charcuterie Chalace

Seasonal Veggie Salads & Signature Pasta Salads

\$250...2 dozen

Citrus Poached Shrimp Cocktail

Shrimp Ceviche with Plantain Chips



Classic Hors D'oeuvres

SMALL PLATES

\$12 guest...50 guest minimum...Onsite Chef Required*

Herbed Shaved Ribeye with Creamy Horseradish & Au Jus on a Brioche Roll

Smoked Brisket with Blueberry BBQ Sauce on a griddled Corn Arepa

Roasted Turkey Breast with Whipped Herb Butter + Cranberry Relish on Sourdough

Fried Green Tomato & Bacon Jam + Pimento Cheese on a Buttermilk Biscuit

Braised Lamb, Cucumber Dill Salad + Whipped Feta on Grilled Pita

Ropa Vieja Street Taco with Onion + Cilantro & Chipotle Crema on Flour Tortilla

Honey Glazed Salmon + Avocado Tomato Salad, Lemon Crème

Bacon Wrapped Scallop with Cajun Citrus Remoulade and Avocado-Mango Salsa

Liv's Pan Seared Crab Cakes with Key West Tarter & Arugula Salad

ELEVATED GRILL

\$150...50 Wings + accoutrements

Citrus Brined...Smoked...Grilled Chicken Wings with Alabama White BBQ Sauce

Garlic Brined...Grilled Wings... Honey Buffalo with Bleu Cheese Dip

\$250... 4 racks

Lamb Chop Lollipops with Chimichurri + Grilled lemon

Baby Back Ribs with Peach-Poblano BBQ Sauce

\$350... 30 Skewers

Beef Tenderloin & Cremini Mushroom Kebobs with Boursin butter



Classic Hors D'oeuvres

ARTISNAL GRAZING EXPERIENCE

Brunch in Bloom

Variety of local breakfast pastries & breads, spreads, jams and butters, fresh fruit, yogurt and local honey, quiche bites & candied bacon

Leisurely Lunch

Craft your own sandwich or salad spread with variety of meats, cheeses, sauces/dressings, fresh veggies, toppings and local breads

Cocktail Hour

Imported and Domestic cheeses, meats, olives, spreads, jams, local honey, variety of nuts, crackers, dried and fresh fruits (Italian, Greek, Spanish, French, American)

Dessert Bar

Variety of seasonal desserts, cookies, brownies/ bars and shooters

... Let us bring your vision to life! Grazing Experience Pricing

25 Guests...\$500

50 Guests...\$950

75 Guests...\$1,350

100 Guests \$1,700

150 Guests \$2,400

200 Guests \$3,000



Classic Hors D'oeuvres

***Onsite Chef Fee \$250**

Onsite Chef required for Small Plates & Shooters

Servers (each) \$150

Servers are required for Passed Service and Café events

1 Server is required per every 25 guests

1 hour set up, 2 hours service and 1 hour clean up for a total of 4 hours... +\$50 per additional hour per staff member

10% Service Fee – Pick Up

18% Service Fee - Delivery with Set Up

All items will be delivered on disposable platters and aluminum pans, labeled accordingly with hand written food description table tents and warming chaffers.

25% Service Fee – Café Full Service

Details provided on Catering + Event Fee's & Policies

35% Service Fee – Offsite Full Service

All staff is included within fee, fine plasticware, utensils and napkins with service from start to finish