



Classic Hors D'oeuvres

GRILLED SKEWERS + Handcrafted Sauces

Small /\$150... 4 dozen Skewers

Large /\$275...8 dozen Skewers

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

Huli-Huli Glazed Chicken or Pork Skewer

Smoked or Italian Sausage with Sweet Pepper + Purple Onion Skewer

WRAPPED Baked to perfection + dipping sauces

Small /\$75... 2 dozen

Large /\$125... 4 dozen

Bacon wrapped Jalapenos with cream cheese & cheddar + Honey Ranch

Bacon wrapped Dates stuffed with Whipped Gorgonzola or Goat Crème

Papou's Pepperoni + Parm Rolls with Marinara

Small /\$75... 4 dozen

Large /\$125... 8 dozen

Everything Puff Pastry wrapped Cocktail Franks with Ketchup & Honey Dijon

CRISPY ROLLS Deep fried to golden brown + dipping sauces

Small /\$100... 20 rolls

Large /\$175...40 rolls

Krab Rangoon Rolls with Sweet Chili Sauce

Philly Cheesesteak Rolls with Creamy Horseradish Sauce

Reuben Rolls with Russian Dressing



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 (BBQ, Honey Dijon, Ranch)

Smoked Gouda Mac N Cheese Bites with Honey Dijon Sauce

Crispy Coconut Shrimp with Tiger Sauce

BAKED + SAVORY

\$90...2 dozen Puffs

\$170...4 dozen Puffs

Puff Pastry Popovers

Wild Mushroom & Gruyere

Pimento Cheese & Bacon Jam

Asparagus & Parmesan

Spinach & Feta

Buffalo Chicken & Bleu Cheese

Raspberry Almond & Brie

\$90...4 dozen

Italian Sausage & Four Cheese Stuffed Mushrooms

Spinach & Four Cheese Stuffed Mushrooms

Crab Stuffed Mushroom **\$120...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 /\$110...36 rolls

Large /\$210...72 rolls

BBQ Pulled Pork & Coleslaw

Mojo Pork with Gouda, Pickled Red Onion + Garlic Mayo

Ham & Swiss + Dijon Mustard with Poppyseed Honey Butter

Pulled Chicken, Bacon, Cheddar + Buttermilk Ranch

BRIOCHE SLIDERS

Small /\$95...24 rolls

Large /\$175...48 rolls

Meatball Marinara & Mozzarella with Garlic Butter

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

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



Classic Hors D'oeuvres

FINGER SANDWICHES

Classics: \$80...20 pieces

Classic Chicken Salad (mini croissants)

Deviled Egg Salad (soft white)

Handcrafted Tuna Salad (soft wheat)

White Cheddar Pimento Cheese (soft wheat)

Cucumber + Herbed Cream Cheese (soft white)

Signatures: \$120...20 pieces, all dressed with arugula

Neptune (Shrimp & Crab) with avocado smash (mini croissants)

Roast Beef + Swiss with Creamy Horseradish (onion roll)

Italian + Provolone with Pesto (ciabatta)

Holiday! Herb Roasted Turkey + Gouda, Garlic Mayo, with Cranberry Orange Relish (Brioche)

PRESSED CUBAN WEDGES

\$150...30 Wedges

Cuban – Mojo pork, ham, salami, Swiss, pickle, mayo + mustard

Artist – Zucchini, portobello, sundried tomato, spinach, provolone, pesto mayo + balsamic glaze

Italian- Salami, capicola, ham, provolone, Roe's pepper relish + roasted garlic mayo



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PINWHEELS

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

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

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

Mediterranean - herbed chicken, cucumbers, kalamata olives, spinach + whipped feta

Antipasto- salami, capicola, spinach banana peppers+ sundried tomato cream cheese

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

Garden- hummus, 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

Herbed Beef Tenderloin

\$195...Serves 10

\$375 Serves 20

Garlic herb roasted beef tenderloin – sliced medium rare served with creamy horseradish sauce

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



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BAKED DIPS

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

\$125/ Large 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 balls

Warm 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

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

Spring Seasonal! Watermelon Bruschetta – Crostini

Summer Seasonal! Mango-Avocado Salsa- tortilla chips

Fall Seasonal! Pecan Cheddar Cheese Ball – pretzel chips



Classic Hors D'oeuvres

Signature Hors d'oeuvres

PHYLLO CUPS

\$40/dozen, 3 dozen minimum

Kale Caesar + Sundried Tomato

Fig Jam & Brie Crème + Local Honey

Caramelized Onion + Whipped Goat Cheese

CROISTINI BAR

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

L.A. – Avocado Smash, fried garlic, pickled red onion, cherry tomato

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

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

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



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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...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

Chef Carving Station

\$20 guest...30 guest minimum...Onsite Chef Required*

Herbed Shaved Ribeye with Creamy Horseradish & Au Jus + Brioche Roll

Smoked Brisket with Seasonal BBQ Sauce + Skillet Jalapeno Corn Bread

Roasted Turkey Breast with Whipped Herb Butter & Cranberry Relish on Brioche Roll

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

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

Ropa Viejas 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

\$95...4 dozen Wings + accoutrements

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

Garlic Brined...Baked...Fried Wings tossed in Honey Buffalo with Bleu Cheese Dip

\$45/rack (approx. 8 chops per rack)

Lamb Chop Lollipops with Chimichurri + Grilled lemon

\$65/rack (approx. 10 ribs per rack)

Baby Back Ribs with Peach-Poblano BBQ Sauce

\$350... 2 dozen skewers

Beef Tenderloin & Baby Bella 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

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

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