



## SPECIAL EVENT MENU

selection of four of the following \$16 per person

selection of five \$19 per person

selection of six \$22 per person

selection of seven \$25 per person

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### **Tomato and Fresh Mozzarella Bruschetta**

- extra virgin olive oil, fresh basil, balsamic glaze

### **Smoked Salmon Bruschetta**

-lemon chive cream cheese, caper, tomato

### **Steak and Gorgonzola Bruschetta**

-mixed greens, tomato, blue cheese crumbles, radish, balsamic glaze

### **Mini Veggie Sandwich**

-roasted red pepper hummus, avocado, roasted tomato, zucchini, squash and onion on mini ciabatta

### **Mini Turkey Sandwich**

- dill havarti, cranberry chutney, roasted tomato, cole slaw, dijonaise on a mini pretzel roll

### **Classic Slider**

-mini burger with american cheese, lettuce, tomato and spicy mayo on a mini pretzel roll

### **Black & Blue Slider**

-mini burger with bacon, port onions, creamy blue cheese, whiskey bbq, arugula on mini brioche

### **Mini Teriyaki Chicken Sandwich**

-soy marinated chicken breast, purple slaw, pickled red onions and cucumbers,  
hoisin mayo on mini brioche

### **Mini Chicken BLT**

-grilled chicken breast, bacon, arugula, swiss, chipotle mayo on mini ciabatta

### **Artichoke Dip**

-artichoke, kale & roasted jalapeno cheesy dip served with tortilla chips

### **Hot Vings**

– choice of traditional, thai sweet chili or honey bbq; ranch or blue cheese for dipping

### **Grilled Chicken or Carne Asada Quesadilla**

– white cheddar, queso cotija, cilantro, pico de gallo

### **Mac & Cheese**

–campanelle pasta with american, white cheddar, gruyere cheeses

### **Flatbread**

–chef's weekly creation on traditional naan bread

### **Charcuterie Board**

–selection of meats, cheeses, fruits and nuts served with crostini  
add'l \$2 per person

### **Steak & Potatoes**

– lime and coconut marinated steak, crispy fries, chimichurri  
add'l \$4.00 per person

### **Maple Glazed Salmon**

-broccolini, red pepper, lemon beurre blanc, sesame chili oil  
add'l \$4.00 per person

### **Fresh Seasonal Fruit Platter**

### **Fresh Crudités Platter**

- fresh seasonal vegetables, ranch dressing

### **House-Made Guacamole**

– served with freshly made corn tortilla chips

### **Hummus Platter**

– served with pita bread

### **Salad**

-choose from our Greek Salad or Asian Chop

### **Dessert - \$4 each**

served in mini single serving sizes

**Chocolate Caramel Budino** – chocolate custard, caramel, ricotta whipped cream, chocolate caviar, caramel crunch cookie

**7 Layer Chocolate Cake** – dark chocolate cake, chocolate chip mousse, chocolate ganache

### **Beverages**

Non-Alcoholic \$2.50

Beer \$4 and up

Wine \$7 and up

Liquor \$6 and up

Looking for other options? Let our chef create a custom menu for your event. Pricing to be determined based on menu.