



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

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

Green Chili Pork Slider

-pork carnitas, jalapeno coleslaw, green chili sauce, pickled red onions, cotija, 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 - \$5 each - served in mini single serving sizes

Gingerbread Cake – pumpkin mousse, pecan crumble, sugared cranberries, molasses caramel

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.