



## EVENT CATERING MENU

### *Plated Appetizers*

**Stuffed Sweet Peppers**\_ goat cheese, extra virgin olive oil, balsamic pearls

**Cured Salmon on a Cucumber**\_ dill infused goat cheese & beet cured salmon on a fresh slice of cucumber

**Grilled Chicken Lettuce Cups**\_ Herb marinated grilled chicken, avocado, tomato, cucumber, sprouts & our house made lemon & herb vinaigrette. Served inside baby butter lettuce "cups"

**Chicken Skewers**\_ Marinated in our house made teriyaki glaze, grilled & then glazed again.

**Pretzel Bites**\_ Miniature bavarian pretzel bites, served hot with our house beer cheese and mustard.

**Ceviche**\_ Citrus marinated locally caught yellowtail, mexican bay scallops, pickled onion and jalapeno, cucumber, tomato, cilantro & avocado.

**Hummus**\_ roasted red pepper hummus, extra virgin olive oil, basil pesto. Served with fresh pita and vegetables

**Vegetable Platter**\_ Cauliflower, Broccoli, Carrots, Celery, Cucumbers, Cremini Mushrooms & Bell Peppers. Served with our house made ranch dipping sauce.

**Meat Pies**\_ Our meat pies are handmade daily using fresh puff pastry dough, fillings made from scratch, and are baked to order. Choose between between our Chicken, Bacon & Broccoli, Chicken Prosciutto, or our BBQ Pulled Pork.

**Sausage Rolls**\_ Delicious handmade sausages which are wrapped in puff pastry, brushed with egg and baked until golden brown.

**Antipasto Salad**\_ Porchetta, Soppressata, Spicy Capicola, Swiss Cheese, Aged White Cheddar, Roasted Red Peppers, Castelvetrano Olives, Kalamata Olives, Fresh Basil & Thyme. Diced and tossed with our house made lemon & herb vinaigrette and served with fresh warm bread.

## *From the Fryer*

**Fries\_** Fried until golden brown, dusted with salt and pepper & served with ketchup & mustard

**Onion Rings\_** Beer battered & served with ketchup & mustard

**Fried Zuchinni\_** Beer battered zucchini sticks, fried until golden and served with our house made buttermilk ranch dressing

**Fried Chicken Strips\_** Buttermilk marinated chicken breasts, dredged in our own secret seasoned flour & fried. Served with BBQ Sauce & Ranch Dressing

**Fish & Chips\_** Beer battered locally caught **Rockfish** or **Yellowtail**, beer batter and fried until golden brown. Served with house made tartar sauce

**Chicken Wings\_** Jumbo chicken wings, fried & tossed in your choice of sauce: **Buffalo, Garlic & Sriracha, Orange Chicken, Habanero, Teriyaki & Spicy BBQ**. Served with Ranch or Bleu Cheese Dressing

## *Cheese & Charcuterie Boards*

served with our Chef's selection of dried & fresh fruits, berries, candied nuts, olives, pickles, mustards & jams

**4 meat or cheese selections**

**6 meat or cheese selections**

**8 meat or cheese selections**

## *Sliders*

(minimum order of 25)

All of our sliders are served on a Brioche slider bun. Whole wheat slider buns are available upon request. 12 piece minimum per menu selection.

**Pub Slider**\_ 100% Certified Angus Beef patty, white cheddar, roasted tomato, baby greens, roasted garlic aioli

**Classic Slider**\_ 100% Certified Angus Beef patty, American cheese, shredded lettuce, tomato, red onion, ketchup & mustard

**Bacon & Blue Cheese**\_ 100% Certified Angus Beef patty, aged blue cheese, applewood smoked bacon, roasted tomato, baby greens, roasted garlic aioli

**Mushroom & Swiss**\_ 100% Certified Angus Beef patty, Swiss Cheese, grilled mushrooms, baby greens, roasted garlic aioli

**Roasted Portobello**\_ Avocado, tomato, fresh sprouts, pickled onion, baby greens, garlic & chive aioli

**Pulled Pork**\_ Roasted pulled pork, grilled onions, house made BBQ sauce, fresh spring greens & tomato

**Seared Ahi Tuna**\_ Salt & pepper seared local yellowfin tuna, pickled daikon radish, fresh sprouts, tomato, baby greens, pickled ginger aioli

**Beer Battered Fish**\_ Beer battered locally caught seasonal white fish, fresh lemon dressed cabbage, tomato, red onion & fresh tartar sauce

**Buttermilk Fried Chicken**\_ Buttermilk marinated & then fried chicken breast, fresh herbed "Ranch" Aioli, tomato, baby greens & red onion

**Grilled Chicken & Swiss**\_ Garlic & thyme marinated chicken breast, swiss cheese, baby greens, tomato & garlic aioli

**Teriyaki Chicken & Jack**\_ Grilled chicken breast, teriyaki sauce, jack cheese, lettuce & tomato

**Spicy Chicken**\_ Grilled chicken breast, teriyaki sauce, jack cheese, lettuce & tomato

**Grilled Chicken**\_ Herb & garlic marinated chicken breast, swiss cheese, garlic aioli,

## *Flatbreads*

**Cheese**\_ Goat cheese, Saint Andre triple cream brie & blue cheese, roasted garlic, lemon dressed wild arugula

**Portobello & Blue**\_ Red onion jam, balsamic marinated portobello mushroom, blue cheese, lemon dressed wild arugula

**Pulled Pork**\_ Roasted pork butt, spicy BBQ sauce, grilled onions & white cheddar

**Salami**\_ Smoked tomato jam, soppressata, truffle salumi, New York white cheddar, balsamic dressed wild arugula

**Bacon & Blue**\_ Red onion jam, apple wood smoked bacon, blue cheese, lemon dressed wild arugula

**Portobello**\_ Grilled portobello, roasted red pepper, goat cheese, roasted garlic, balsamic dressed wild arugula

**Zucchini**\_ Grilled zucchini, roasted red bell pepper, caramelized onion, aged white cheddar. lemon dressed wild arugula

## *Panini Platters*

Choose your flavors, mix and match. We will cut each panini into halves or quarters and arranged them on a platter.

**Brie**\_ Saint Andre triple cream brie, bacon & wildflower honey

**Blue Cheese**\_ Blue cheese, prosciutto, caramelized onions, smoked tomato jam, wild arugula and aged balsamic vinegar

**Pulled Pork**\_ Hickory smoked pulled pork, caramelized onions, aged white cheddar, tomato wild arugula

**Grilled Zucchini**\_ Grilled zucchini, fire roasted red bell pepper, Red Dragon cheddar, smoked tomato jam & arugula

**Roasted Chicken**\_ Oven roasted & deli sliced Chicken, bacon, herb pesto aioli, gruyere, roasted tomato

**Grilled Cheese**\_ Swiss cheese, white cheddar & Saint Andre triple cream brie

## *Deli Sandwiches*

Choose your flavors, mix and match. We will cut each sandwich into halves or quarters and arranged them on a platter.

**Club\_** Roasted Chicken, Porchetta, Apple wood Smoked Bacon, Avocado & White Cheddar

**Italian\_** Soppressata, Prosciutto & Provolone Cheese

**Spicy Italian\_** Porchetta, Spicy Capicola, Spicy Coppa & Provolone

**Ham\_** Porchetta, Apple wood Smoked Bacon & Gruyere

**Chicken Ranch\_** Marinated & Grilled Chicken, Aged White Cheddar & Ranch Dressing

**Chicken Caesar\_** Marinated & Grilled Chicken, House Made Caesar Dressing, Shaved Parmesan

**Cheese\_** Red Dragon Cheddar, Saint Andre Triple Cream Brie, Chevre Goat Cheese

## *Salads*

**Blue Cheese, Prosciutto & Walnut\_** Fresh spring greens, prosciutto, crumbled blue cheese, candied walnuts, roma tomato & croutons.

**Caesar\_** Shaved parmesan, romaine lettuce, Roma tomato & croutons. House made Caesar dressing.

**Garden\_** Fresh baby greens, green leaf kale, shaved carrot & radish, Roma tomato, broccoli, aged white cheddar, candied pecans & golden raisins. House made buttermilk ranch **or** lemon & herb vinaigrette.

**Cobb\_** Fresh baby greens, Roma tomato, shaved carrot, broccoli, bacon, bleu cheese, hardboiled egg & croutons. House made buttermilk ranch **or** lemon & herb vinaigrette.

## *Desserts*

**Cookies\_** Double Fudge Chocolate, Oatmeal Raisin, Toffee & Walnut

**If you are looking to plan a special event with us and would like to inquire about a special food package, please let us know.**

**Taco Parties - Fish Taco Parties - Lobster & Shrimp Boils Crab & Crawfish Boils - Burgers & Sausages**