



## EVENT MENU

### APPETIZERS & PLATTERS 20 PERSON/PIECE MINIMUM

**HUMMUS** house made roasted red pepper hummus, extra virgin olive oil, basil pesto. Served with fresh pita and vegetables. \$2/ person

**MEAT & CHEESE BOARD** served with a selection of dried & fresh fruits, berries, candied nuts, olives, pickles, mustards & jams. \$5/ person

**BEER CHEESE NACHOS** house made beer cheese, guacamole, pico de gallo on tortilla chips \$3/ person

**TOMATO BRUSCHETTA** classic Italian tomatoes, basil, & garlic. Served with crostini. \$2/ person

**ITALIAN MEATBALLS** beef meatballs served cocktail style in housemade marinara sauce. \$2/each

**STUFFED SWEET PEPPERS** goat cheese, extra virgin olive oil, balsamic vinegar, green onion. \$2/each

**AHI POKE ON CUCUMBER** ponzu sauce, sweet chili, green onion, & cilantro in a cucumber cup. \$3/each

**CHICKEN SALAD LETTUCE CUPS** herb marinated chicken, avocado, tomato, cucumber, & our house made lemon & herb vinaigrette. Served on romaine lettuce cups. \$3.5/each

**VEGETARIAN SPRING ROLLS** red & green cabbage, cilantro, carrots, bell peppers & cucumber, wrapped in rice paper and served with seasonal dipping sauces. \$3.5/each

**CHICKEN SKEWERS** marinated in our house made teriyaki glaze. \$2/each

**PRETZEL BITES** miniature Bavarian pretzel bites, served hot with our house beer cheese and mustard. \$1/each

**MEAT PIES** puff pastry dough with your choice of Chicken, Bacon & Broccoli; Chicken & Prosciutto; or BBQ Pulled Pork. \$3/each

**SAUSAGE BITES** your choice of chicken Andouille, Bratwurst, or Polish sausages. Bite sized pieces wrapped in puff pastry, baked until golden brown. \$1.5/each

### SLIDERS 12 PIECE MINIMUM

**CLASSIC** 100% certified Angus beef patty, white cheddar, fresh tomato, lettuce, roasted garlic aioli. \$4.5/ each

**PULLED PORK** roasted pulled pork, caramelized onions, house made BBQ sauce. \$4.5/ each

**CHICKEN & SWISS** garlic & thyme marinated chicken breast, Swiss cheese, lettuce, tomato & garlic aioli. \$4/ each

**BUTTERMILK FRIED CHICKEN** (20 piece minimum) buttermilk marinated & then fried chicken breast, fresh herb aioli, tomato, baby greens & red onion \$6.5/ each

**SEARED AHI TUNA** salt & pepper seared ahi tuna, avocado, tomato, baby greens & pickled ginger aioli. \$5.5/ each

**ROASTED PORTABELLO** avocado, tomato, fresh sprouts, pickled onion, baby greens, garlic & chive aioli. \$4/ each

### FROM THE FRYER 20 PERSON MINIMUM

**FRIES** fried until golden brown, dusted with salt and pepper & served with ketchup & mustard. \$2.5/ person

**ONION RINGS** beer battered & served with ketchup & mustard. \$3.5/ person

**FRIED ZUCCHINI** beer battered zucchini sticks, fried until golden and served with house made buttermilk ranch dressing. \$3.5/ person

**FISH FRY** beer battered white fish, fried until golden brown. Served with house made tarter sauce. \$6.5/ person

**FRIED CHICKEN STRIPS** buttermilk marinated chicken breasts, dredged in our own secret seasoned flour & fried. Served with BBQ Sauce & Ranch Dressing. \$6.5/ person

**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. \$1.75/ each

# EVENT MENU

## Flatbreads Cut into 8 Pieces \$10/each

**CHEESE** goat cheese, Saint Andre triple cream brie & blue cheese, roasted garlic.

**PULLED PORK** roasted pork, spicy BBQ sauce, grilled onions & white cheddar.

**Salami** smoked tomato jam, soppressata, New York white cheddar & balsamic glaze.

**BACON & BLUE** roasted garlic, apple wood smoked bacon, blue cheese.

**PORTOBELLO** grilled portobello, roasted red pepper, goat cheese, roasted garlic & balsamic glaze.

**ZUCCHINI** roasted zucchini, roasted red bell pepper, caramelized onion, aged white cheddar, smoked tomato jam

**CHICKEN PESTO** pesto aioli, grilled chicken, caramelized onion, roasted peppers, white cheddar & provolone cheese.

## Salads 10 Person Minimum Add chicken for \$3/Person

**BLUE CHEESE PROSCIUTTO & WALNUT** Fresh spring greens, prosciutto, crumbled blue cheese, candied walnuts, tomato & croutons. \$4/person

**CAESAR** Shaved parmesan, romaine lettuce, Roma tomato & croutons. House made Caesar dressing. \$4/person

**GARDEN** Fresh baby greens, shaved carrot, tomato, broccoli, aged white cheddar, candied pecans & golden raisins. House made buttermilk ranch or lemon & herb vinaigrette. \$4/person

**COBB** Fresh baby greens, Roma tomato, shaved carrot, broccoli, bacon, bleu cheese, hardboiled egg & croutons. House made buttermilk ranch or lemon & herb vinaigrette. \$4/person

## PANINI PLATTERS Cut in halves or quarters. \$10/each

**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, smoked tomato jam.

**GRILLED CHEESE** Swiss cheese, white cheddar & Saint Andre triple cream brie.

## Deli Sandwich Platters Cut in halves or quarters. Prepared with mayo, lettuce, tomato and onion. \$10/each

**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.

**Menus can be customized with additional items upon  
planning your event.**