



A La Carte Menu

Appetizer Trays

Prices based off 25 pieces. [c] denotes cold appetizer

Hoisin-Soy Chicken Skewers w/ teriyaki glaze \$28

Baked Brie and Balsamic Marinated Strawberry Puffs
\$31.5

Spanakopita \$22

Asian Pork Meatballs \$36

[c] Smoked Crab Dip with Sourdough Crostini \$48

Vegetable Dumpling w/ lemongrass dipping sauce \$32

Squash Rangoon w/ sweet and sour sauce \$34

[c] Potato Latkes w/ salmon mousse and dill \$38

[c] Seared Sesame Tuna on sushi rice cakes \$45

Asparagus and Asiago Quiche Bites \$34

Bacon wrapped scallops w/ horseradish crema \$42

Moroccan Chicken Skewers w/ tzatziki \$29

Smoked Sausage en croute \$25

[c] Spanish Shrimp Skewers w/ tomato and olives \$55

[c] Prosciutto wrapped Melon and
aged provolone skewer \$39

Black Bean and Charred Corn Empanada \$32

Award Winning Beer Mac 'n' Cheese Fritters \$38

[c] Tomato and Basil Bruschetta on crostini \$24

[c] Roasted Mushroom and Tarragon Bruschetta \$26

Crispy Four Cheese ravioli w/ tom sauce \$31

Lamb Skewers w/ tzatziki, mint and tahini \$41

Small Plates

Pricing is for each short plate, based off 2 per person
at a minimum of 25 people

Small plate options will be served buffet style

Deviled Eggs w/ pimento and fried capers \$4.5

Shimpy's Pit BBQ Pork w/ Creamy slaw and Cheddar
Crisps \$6

Bulgogi Beef Taco w broccoli slaw and crisp radish \$7

Nashville Hot Chicken and waffle w/ blue cheese cream
\$6

Mojo Pork and Mofungo with chicarrone crisp \$6

Spicy Spanish Shrimp w/ steamed rice and chive oil \$8

Moroccan Chicken on pomegranate cous-cous w/ tzatzi-
ki \$6

Seared Scallop on Mediterranean Farro \$9

Buffalo Cauliflower on Beer Mac and Cheese \$8

Roasted Pork Bangers, garlic mash and spinach \$8

"Fish and Chips" Beer Battered Cod on Roasted Fin-
gerling Potatoes with malt vinegar aioli \$8.5

****If guests count doesn't meet minimum, prices may
vary accordingly****

Platters

Pricing denotes small/large
Small platters feed approx. 12-16 ppl
Large platters feed approx. 18-30 ppl

Sliced Fruit

\$52/\$96

Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, Seasonal Berries

Fruit and Cheese

\$55/105

Honeydew, Cantaloupe, Watermelon, Grapes Seasonal Berries, Dried Cherries and Cranberries, White Cheddar, Pepperjack, Colby Jack, Swiss

Charcuterie

\$75/\$135

Assorted cured meats (*Salami, Pepperoni, Capicola and Soppressata*), Roasted Red Peppers, Mixed Marinated Olives, Pepperoncini, Marinated Vegetables (*artichokes, mushrooms and asparagus*), Roasted Garlic, Marinated Mozzarella, Crostini

Crudite

\$45/\$82

Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce

Mediterranean

\$58/\$110

Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers

International Cheese and

Meat

\$68/125

Brie, Porter Cheddar, Feta, Gorgonzola, Prosciutto, Spanish Chorizo, Giardiniera, Amarena Cherries, Fresh Fruit and Mixed Nuts

Pricing denotes small/large
Small platters feed approx. 12-16 ppl
Large platters feed approx. 18-30 ppl

Salads

Dressings: Creamy Caesar, Honey Balsamic, Spiced Cider Vinaigrette, Honey Mustard, Italian Vinaigrette, French Dressing, Fresh Herb Ranch

Caesar

\$35/\$60

Romaine lettuce, shaved parmesan, garlic croutons, creamy caesar dressing

Arugula and Bleu Salad

\$35/\$60

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

Spring Mix Salad

\$25/\$50

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, balsamic dressing

Chef's Seasonal Salad

Market Price

preparation of greens topped with seasonal vegetables and choice of dressing

Entrees

Price denotes half/full tray
-Half Tray feeds approx. 12-16 ppl-
-Full tray feeds approx. 20-28 ppl-

Chicken and Pork

Chicken Parmigiana \$55/\$105
Chicken Marsala \$50/\$100
Pork Loin Picatta \$55/\$105
Italian Sausage and Peppers(hot or mild) \$54/\$102
Pit BBQ Chicken Thigh \$45/\$95
Tandoori Chicken \$58/\$110
Nashville Hot Fried Chicken \$65/\$125
Herb Roasted Pork Tenderloin \$58/\$110
Roasted Tomato and Goat Cheese Chicken Breast \$68/\$118

Beef

Meatballs in marinara \$62/\$120
Shimpy's Pit BBQ Brisket \$95/\$180
Braised Short Rib \$105/\$202

Seafood

Maryland Style Lump Crabcakes \$99/\$185
Char-Grilled Atlantic Salmon \$75/\$125

Pasta

Tortelloni Alfredo \$89/\$160
Pesto Tortellini \$45/\$85
Seasonal Vegetable Lasagna \$68/\$118
Bolognese Lasagna \$74/\$128

Side Dishes

Price denotes half/full tray
-Half Tray feeds approx. 12-16 ppl-
-Full tray feeds approx. 20-28 ppl-

Sauteed Seasonal Vegetables \$40/\$75	Rosemary Roasted Red Bliss Potatoes \$30/\$55
Steamed Broccoli \$35/\$65	Roasted Root Vegetables \$45/\$85
Honey Glazed Carrots \$30/\$55	Walnut and Brown Sugar Yams \$55/\$100
Roasted Cauliflower \$40/\$75	Caramelized Garlic Mashed Potatoes \$35/\$65
Toasted Garlic Green Beans \$35/\$65	Craft Beer Mac and Cheese \$55/\$105

Sandwich Trays

Hoagies

CHOICE OF 3 OPTIONS

\$1/PP FOR EACH ADDT'L OPTION

All hoagies trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

\$8/pp

Honey Roasted Turkey and Swiss

Black Forest Ham and Cheddar

Italian (Genoa Salami, Soppressata, Capicola, Aged Provolone, Italian long hot peppers, lettuce, tomato and herb oil)

Herb Roasted Pork, broccoli rabe, roasted red peppers, aged provolone and garlic aioli

Roast Beef, Tomatoes, Sautéed Spinach, aged cheddar and Horseradish Cream

Smoked Turkey, Gouda, lettuce, cranberry mayo
Grilled Vegetables, shaved parmesan and rosemary aioli

Artisan Sliced Bread

CHOICE OF 2 OPTIONS

\$1/PP FOR EACH ADDT'L OPTION

All sliced bread trays are based off 4 quarters per person and come with a side of mustard, mayo and herb oil on request

\$7/pp

Honey Roasted Turkey Club

Black Forest Ham Club

BLT

Roasted Beef Club

Three Cheese Club

Tea Sandwiches

CHOICE OF 3 OPTIONS

\$1/PP FOR EACH ADDT'L OPTION

All tea sandwich trays are based off 4 pcs per person and come with a side of mustard, mayo and herb oil on request

\$9/pp

Smoked Salmon and dill

Cucumber and caper

Smoked Whitefish Salad

Smoked Salmon Salad

Waldorf Chicken Salad

Smoked Paprika Egg Salad

Cream Cheese and Heirloom Tomato

Hummus and Red Pepper

Wraps

CHOICE OF 2 OPTIONS

\$1/PP FOR EACH ADDT'L OPTION

All wrap trays are based off 2 pcs per person and come with a side of mustard, mayo and herb oil on request

\$8/pp

Chicken Caesar

Guacamole Chicken

Roasted Squash, Goat Cheese and Arugula

Ancho Pepper Chicken with pico de gallo, cheddar and lettuce

Assorted Hoagie and Wrap Tray

CHOICE OF 5 SANDWICH OPTIONS
(not including sliced bread or tea sandwiches)

\$9/pp

****All orders require a minimum of 20 people**

****Prices Effective 8/31/20 and are subject to change without notice**

****Prices are based off PICK-UP ONLY. Any Deliveries are subject to a delivery fee**

****Prices are not valid with a service package**

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**