

# **Hors D'oeuvers**

Our Hors D'oeuvers options are priced on a "per plate" basis. Serves 3-4 guests and are good for that cocktail hour or shareable lunch where each guest can expect to get a taste of each item.

Guac and Tostadas \$15	Ricotta and Olive Dip \$15	Spinach and Artichoke Dip \$15
Hot Shrimp and Crab Dip \$15	Elote Dip \$15	Smoked Salmon Dip \$15
Cheese Fritter Basket w/ Dips \$17	Deviled Eggs w/ Bacon Jam \$17	Deviled Eggs w/ BBQ Chicken \$21
Butternut Squash Potstickers \$17	Stuffed Jalapenos \$17	Spinach Puffs \$21
Boursin Stuffed Mushrooms \$21	Melon Prosciutto and Mozzarella Skewers \$21	Caramelized Onion and Goat Cheese Bites \$21
Pigs in a Blanket \$17	Mac N Cheese Balls \$21	Chicken Empanadas \$23
French Onion Soup Bites \$21	Parmesan Crusted Brussels Sprouts \$21	Esquites Fritters \$21
Bruschetta \$17	Buffalo Chicken Meatball \$17	Sausage Rolls \$17
Fried Goat Cheese Bites \$17	Roasted Shrimp Cocktail w/ Lemon Aioli \$21	Grape Jelly Meatballs \$17
Southwest Eggrolls w/ Dill Ranch \$17	Bang Bang Shrimp \$21	Savory Mini Dutch Baby w/Salmon and Arugula \$24

## **Sides**

All sides are \$8 per guest.

Mashed Potato	Roasted Potato	Brussels Sprouts	Root Vegetables
Zucchini, Spinach Saute	Green Beans w/Almonds and Garlic	Rice Pilaf	Cilantro Rice

We source from local farms such as Whiffletree, Living Pastures, and Farmers Markets. If you are interested in something not listed, just ask! We are happy to accommodate if possible.



### **Entrée Selections**

Our Entrée Selections are priced on a per guest basis and provide clients the opportunity to order exact amounts of each item. Entrees come with one recommended side but can be substituted from our available Sides list. Guest counts and numbers of each selection are requested.

Beef Steak & Frites (Shoestring Fries) w/ Herb Butter \$27
Chicken Schnitzel w/ Parmesan, Black Pepper Cream Sauce & Roast Potato \$25
Chicken Tetrazzini & Mushroom on Rigatoni w/ Cream Sauce \$21
Chicken Scallopini w/ Penne and Mushrooms \$23
Pasta Primavera on Penne w/ Vegetables in Light Butter Herb Sauce \$19
Southern Braised Pork Chop w/ Mashed Potato \$27

#### **Seafood**

Cajun Shrimp & Rice \$23
Shrimp, Andouille, & Chicken Jambalaya w/ Cajun Rice \$29
Cornmeal Battered Catfish w/ Creole Sauce \$23
Salmon Sauté w/ Dill Creme Sauce and Asparagus \$29
Seared Ahi Tuna Steaks w/Peppercorn & Green Beans \$29

## **Lunch Selections**

Lunch Selections are per guest. Guest counts and numbers of each selection are requested. Soups require a minimum order of 8 per selection.

Burger or Cheeseburger & LTO w/ Fries \$19	Reuben w/ Fries \$19
Buffalo Chicken Sandwich w/ Fries \$19	Pulled Pork w/ Coleslaw & Fries \$19
BBQ Chicken w/ Coleslaw & Fries \$19	Fried or Grilled Chicken w/ Fries \$19
Chicken Salad w/ Fries \$17	Crispy Pork Belly Sandwich w/ Fries \$19
Mac and Cheese \$15	Grilled Cheese (Any Menu Item) w/ Fries \$15
Soup, Stew, or Chili (Any) \$8	Salads-Cast Iron or Mediterranean \$8

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## **Brunch**

Brunch Selections are per guest. Brunch items may be modified to add meats, cheeses, or other items at on request with pricing subject to change. Guest counts and numbers of each selection are requested.

Cast Iron Breakfast \$17

Cast-Fil-A w/ Fries \$15

Cast Iron Breakfast Bake \$15

Texas French Toast \$13

Avocado Toast w/ Tomato \$11

Farmhouse Omelet \$15

Fried Chicken and Waffles \$17

Apple and Cinnamon Pancake Stack \$13

Breakfast Sandwich w/ Home Fries \$13

**Breakfast Tacos \$11** 

### Available Soups, Stews, or Chilis

Our Soups, Stews, and Chilis come with a side of cornbread.

Beef Stew w/ Potato & Vegetables

Beef Bean Chili

White Chicken Bean Chili

Chicken & Dumplings

White Bean & Ham Soup

Minestrone Soup

Sausage Cabbage Potato Soup

Spinach & Corn Soup

Broccoli and Cheddar Soup

Lentil & Vegetable Soup

Seafood Gumbo

Maryland Seafood Chowder

Vietnamese Beef Ginger Lemongrass Stew

Kale White Bean Soup

Yucatan Pork Stew

Tuscan Beef Stew

Chickpea Spinach Chorizo Stew

Polish Hunter's Stew



### **Dessert Selections**

All desserts are \$8. Our desserts are priced and served per guest.

Pecan Pie Chocolate Budino

Carrot Cake Vanilla Cake w/ Strawberry Cream Filling

Guinness Chocolate Cake Apple Caramel Cake

Crème de Caramel Flan GF Lemon Polenta Cake

## **Buffets and Other Event Information**

Our event menu is designed to cater your event to your scope and budget. Buffet options are available upon request. Not all items on our menu are able to be provided in buffet form, however we will work to accommodate your requests as available. Please do not hesitate to ask! A guest count is required for any buffet requests. Cost estimates for buffets will be provided 24-48 hours after receipt of request and guest count.

Additionally, please feel free to request other items not listed in our menu. We are happy to source ingredients and items for your event and will provide cost estimates accordingly.