

2026 CATERING MENU

<i>Charcuterie & Boards</i>	♦ CHARCUTERIE BOARD large display of brie, point Reyes blue cheese, our handmade thyme ricotta, bacon peach jam, grilled olives, assorted meats, roasted rosemary almonds, fresh honeycomb, assorted crackers/croccantini \$250.00 no minimum ♦ SIMPLE CHEESE & BERRY PLATE - V/GF brie, aged cheddar, mozzarella rounds, strawberries, blueberries, raspberries, figs & nuts \$65.00 no minimum ♦ HUMMUS BOARD 'our very own' hummus, assorted crackers, carrots, celery sticks, mediterranean flavors \$215.00 no minimum (select three) INDIAN SPICED cilantro pesto ROASTED CARROT maple accents CILANTRO JALAPENO a little spicy ROASTED GARLIC & PARMESAN rosemary oil BAKED SWEET POTATO roasted red pepper PUMPKIN & GOAT CHEESE crispy prosciutto, fresh sage
<i>Poultry</i>	♦ CHICKEN, PEPPER-JACK CHEESE AIR FRIED WONTONS sesame oil ponzu drizzle \$4.00 ♦ CHICKEN LOLLIPOPS - GF air-fried, maple-honey-bourbon sauce \$6.00 ♦ CHICKEN SATAY w/ SPICY PEANUT SAUCE - GF grilled marinated chicken, spicy peanut sauce \$4.75 ♦ MINI CHICKEN TACOS fresh tortilla, jalapeno battered fried chicken, slaw, cotija cheese, avocado crema \$4.50 ♦ WONTON CHICKEN TACO CUPS roasted chicken, asian spiced slaw, baked wonton shells, hoisin drizzle \$4.50 ♦ NASHVILLE HOT CHICKEN DIP cream cheese mozzarella base, fried chicken, in a spicy hot sauce \$28.00 / QT ♦ CHICKEN SALAD shredded roasted chicken breast, green onions, grapes, greek yogurt and mayonnaise dressing IN OUR FRESH PHYLLO CUP \$4.75 IN MINI FRESH BAKERY CROISSANT \$5.50 ♦ CHICKEN WINGS (flat & drumette) ♦ CLASSIC BUFFALO lightly fried chicken wings are tossed in our very own buffalo sauce \$4.50 ♦ HONEY BAKED SRIRACHA - GF honey and sriracha sauce baked into tender chicken wings \$4.50 ♦ THAI SPICED - GF baked sweet chile sauce marinated chicken wings \$4.50 ♦ LEMON-PEPPER - GF roasted chicken wings sprinkled with our very own lemon-pepper \$4.00
<i>Seafood</i>	♦ AHI TUNA TARTARE fresh sushi grade tuna tartare in a crispy baked wonton cup \$5.50 ♦ TUNA TARTARE CORNET - V/GF sashimi tuna, avocado, wasabi in crunchy cornet \$5.50 ♦ TUNA TARTARE - V/GF sashimi tuna, avocado, wasabi, croccantini \$45.00 / QT ♦ SMOKED SALMON CROSTINI tarragon aioli, capers, dill \$6.25 ♦ LEMON-HERB ROASTED SALMON - V/GF grilled lemon ♦ SMOKED SALMON - GF tarragon aioli & assorted crackers \$90.00 ♦ LOBSTER LOLLIES lobster tail chunk, garlic herb butter, chili flake battered and fried, served on a skewer, lemon cream \$6.50 ♦ ROASTED ROSEMARY SHRIMP - GF served on a rosemary skewer \$4.75 ♦ ROASTED GULF SHRIMP - GF served with classic cocktail sauce \$35.00 / lb ♦ SHRIMP SKEWER - V/GF lemon aioli \$5.00 ♦ CRAB HUSH PUPPIES jumbo lump crab meat, spicy remoulade \$5.25 ♦ NOLA SPICED SHRIMP crispy grit cake \$5.50 ♦ MARYLAND PETIT CRAB CAKE BITE - V/GF spicy remoulade, classic cocktail sauce \$4.50 ♦ SHRIMP FRITTERS lemon aioli \$4.25 ♦ BACON-WRAPPED SHRIMP jumbo shrimp, bacon \$5.00 ♦ MINI LOBSTER ROLLS fresh lobster in a creamy, herby dressing on a soft mini roll \$6.00

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Meat	♦ MINI SWEET POTATO BISCUIT roasted honey ham, local honey drizzle \$5.25 ♦ MINI BEEF WELLINGTON dijon horseradish sauce \$6.25 ♦ BACON WRAPPED DATE - GF applewood thick sliced bacon, aged cheddar cheese \$3.50 ♦ BUTTER ROASTED BEEF TENDERLOIN CROSTINI rosemary chive aioli \$6.50 ♦ BUTTER ROASTED WHOLE BEEF TENDERLOIN - GF mustard horseradish sauce, yeast rolls \$195.00 ♦ PORK WELLINGTON pork tenderloin, mushroom duxelle wrapped in puff pastry and baked to a flaky golden brown, dijon cream sauce \$125.00 ♦ FLATBREAD fig, goat cheese, prosciutto, arugula, balsamic drizzle \$28.00 / ea ♦ MINI CORN DOG a classic state fair treat with a dijon mustard dipping sauce \$5.00 ♦ DEEP DISH PIZZA BITES mini deep dish pizza with cheese and pepperoni \$3.75 ♦ TURF 'N SURF SKEWER beef tenderloin strip, roasted gulf shrimp skewered with a drizzle of chimichurri \$5.50	♦ PROSCIUTTO WRAPPED GRILLED PEAR SLICES \$3.50 ♦ ASPARAGUS BUNDLES asparagus, prosciutto wrapped in puff pastry \$4.25 ♦ TEX-MEX EGGROLLS beef, black beans, rice, cheese - chipotle crema \$5.25 ♦ PIGS IN PUFF PASTRY BLANKET (PIGS IN DUVET) dijon puff pastry \$4.00 ♦ ROASTED PORK BELLY BITES - GF bourbon-honey-maple glaze \$4.25 ♦ MUFFULETTA SLIDERS olive spread, mortadella, genoa salami, soppresata, provolone, between fresh italian bread \$6.00 ♦ PAVE' OF POTATO - GF layers of potato-bacon-parmesan cheese-fresh herbs in one perfect bite \$4.00 ♦ SMOKED JALAPENO POPPERS - GF pulled pork, cream cheese, applewood bacon \$4.25 ♦ STEAK FRITE SKEWER seared filet, matchstick fries, steak sauce ♦ MINI CROQUE MONSIEUR classic baked ham and cheese, bechamel 4.00
	♦ <u>MEATBALLS (cocktail size)</u> ITALIAN BEEF & PORK pomodoro sauce \$3.75 SWEET CHILE BEEF sweet chile sauce \$3.75 SPICY LAMB mint pesto \$4.00 TURKEY black bean sauce \$3.50	
	♦ <u>TOASTED RAVIOLI</u> (air-fried & served with pomodoro sauce for dipping) BEEF/PORK \$5.00 GOAT CHEESE / SCALLIONS \$4.00 TURKEY \$4.75 VEGETABLE \$4.00	
	♦ <u>SLIDERS</u> CHEESEBURGER beef, cheddar, tomato, brioche bun \$5.00 CUBANO slow roasted pork, ham, swiss cheese, pickle, kings hawaiian rolls \$4.75 CHICKEN PARM mozzarella, marinara, yeast roll \$6.00 HAM & SWISS baked ham, swiss cheese, potato rolls \$4.00 TURKEY & CHEDDAR roasted turkey breast, cheddar, wheat slider buns \$4.00	
Vegetarian	♦ PIMENTO CHEESE - GF 'our very own' southern pimento cheese, crackers & veggies \$30.00 / qt ♦ CAPRESE SALAD SKEWER - GF basil, tomato, mozzarella ball, balsamic glaze \$4.25 ♦ BRIE-CRANBERRY PUFF PASTRY TART - V housemade cranberry compote, triple crème brie \$4.50 ♦ SPINACH-ARTICHOKE CHEESE BALL BITE - V \$3.25 ♦ BLACK-EYE PEA DIP - V/GF \$25.00 / qt ♦ BUCATINI PASTA & VEGETABLES bucatini pasta, spinach, roasted red peppers in a light creamy parmesan cheese sauce \$15.00 / person ♦ HEIRLOOM TOMATO TARTS - V puff pastry, heirloom tomato, caramelized onion, gouda \$4.50 ♦ GOURGERES savory gruyere puff \$4.00	♦ GRILLED VEGETABLE FLATBREAD grilled squash, zucchini, red onion w/ basil-tarragon pesto \$28.00 / ea ♦ FLATBREAD mushroom, gruyere, caramelized onion \$28.00 / ea ♦ MUSHROOM TARTS - V mushrooms, red wine, shallot \$4.50 ♦ ASIAGO-PESTO STUFFED NEW POTATOES - V asiago basil pesto \$5.00 ♦ CLASSIC STUFFED MUSHROOMS - V onion, sun-dried tomatoes, spinach, feta cheese \$4.25 ♦ STUFFED MINI PEPPERS - V/VE/GF walnut crumble, creamy tahini sauce \$4.00 ♦ TORTELLINI PESTO SKEWERS fried tortellini, prosciutto, kalamata olive, parmesan shard \$3.75 without prosciutto \$3.25 ♦ CUCUMBER ROLLS - V fresh cucumber strips, guacamole, paprika sprinkle \$3.00
Sandwich & Soup	♦ "HIGH TEA" SANDWICH ASSORTMENT -brie, apple, shaved turkey, honey on pumpernickel \$4.00 -avocado & heirloom tomato on rosemary focaccia \$3.50 -goat cheese, fig jam, open-faced on toasted crostini \$3.50 -'our very own' chicken salad on fresh bakery mini croissants \$4.75 -pimento cheese on toasted wheat \$3.25 -classic cucumber sandwich on rustic white bread \$3.75 -smoked salmon with herbed lemon aioli and fresh dill \$6.00 -deviled egg salad on toasted white bread \$3.50 -prosciutto, apple, brie on sourdough \$4.25	♦ GAZPACHO "SHOT" - V/GF fresh vegetables combined, served in a shot glass \$4.50 ♦ PIMENTO CHEESE - V 'our very own' southern pimento cheese on freshly baked focaccia \$4.50 ♦ ROASTED TOMATO SOUP - V/GF fresh roasted tomato soup, grilled cheese triangle served in a shot glass \$5.00

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<i>Salads</i> (price dependent on guest count)	♦ GRILLED ESCAROLE WEDGE SALAD - V roasted red pepper, garlic baguette crouton crumbs, shaved parmesan cheese, pepitas fresh lemon vinaigrette ♦ ENSALADA PICADA (CHOPPED SALAD) - V/GF cherry tomatoes, scallions, serrano pepper, sliced radish, dried cranberries creamy cilantro dressing ♦ MIXED GREEN SALAD - V/GF apple chunks, dried cranberries, toasted pine nuts, shaved parmesan balsamic vinaigrette ♦ ROASTED BEET & GOAT CHEESE ARUGULA SALAD - V roasted beets, toasted walnuts, avocado, fried goat cheese maple vinaigrette ♦ CHOPPED HARVEST SALAD mixed greens tossed with cherry tomatoes, scallions, dried cranberries, cucumber, apple, roasted brussels sprouts, toasted walnuts ♦ CRUNCHY ASIAN CHICKEN SALAD thin sliced grilled chicken, napa cabbage, romaine, almonds, tossed in a soy dressing ♦ BABY SPINACH SALAD - V/GF strawberries, mandarin oranges, candied walnuts, spicy bacon bits poppyseed dressing ♦ CHOPPED KALE & SHREDDED BRUSSELS SPROUTS - V/GF sliced almond, crispy chickpeas, parmesan cheese, pomegranate anils light honey vinaigrette ♦ VICIOUS DISHES CHICKEN SALAD mayo/greek yogurt and herbs are blended with roasted chicken and served on a fresh bakery mini croissant ♦ TARRAGON CHICKEN SALAD 'our very own' chicken salad tossed with fresh tarragon served on a grilled oat thin bread slice ♦ MEDITERRANEAN ORZO CHICKEN SALAD roasted chicken, orzo, feta cheese, kalamata olives tossed in a lemon vinaigrette
<i>Sides</i>	♦ PAN ROASTED ORGANIC CARROTS - V maple honey drizzle ♦ ROASTED BEET & FENNEL SALAD - V/VE/GF assorted beets, fennel, chopped arugula tossed in a light orange vinaigrette ♦ CHARRED BROCCOLINI - V/VE/GF garlic chips, yellow pepper strips, balsamic glaze ♦ ROASTED BRUSSELS SPROUTS - V/VE/GF balsamic honey glaze ♦ FARRO & FRESH GRILLED CORN SALAD - V/VE/GF chopped tomatoes, pistachios, kalamata olives, basil ♦ ROASTED FINGERLING POTATOES - V/GF basil chive aioli
<i>Seasonal Favorites for Summer</i>	♦ CUCUMBER ROLLS - V fresh cucumber strips, guacamole, paprika sprinkle \$3.00 ♦ GRILLED VEGETABLE FLATBREAD - V grilled squash, zucchini, red onion w/ basil-tarragon pesto \$28.00 / ea ♦ WATERMELON-FETA SALAD - V watermelon cubes, crumbled feta, balsamic glaze and chopped mint. Served in individual cup \$4.00 ♦ CUCUMBER SOUP SHOT refreshing chilled cucumber soup served in a shot glass \$4.00 ♦ GAZPACHO "SHOT" - V/GF fresh vegetables combined, served in a shot glass \$4.50 ♦ GRILLED GULF SHRIMP skewered grilled large fresh gulf shrimp, 2 per skewer \$4.00 ♦ PULLED PORK slow-cooked pork butt, shredded and ready to eat \$50.00 ♦ CEDAR-PLANK SALMON fresh whole salmon grilled on cedar plank, sliced and served on crostini with a lemon aioli \$5.00 ♦ HEIRLOOM TOMATO TARTS - V puff pastry, heirloom tomato, caramelized onion, gouda \$4.50
<i>End on a Sweet Note</i>	♦ EXTREME BROWNIES \$3.00 ♦ LUSCIOUS LEMON SQUARES \$3.50 ♦ SEA SALTED CARAMEL CHOCOLATE CHIP COOKIES \$3.00 ♦ CHOCOLATE TRUFFLES \$3.25 ♦ LEMON GLAZED MADELEINES \$3.00 ♦ PALMIERS \$3.00 ♦ CARDAMOM SPICED CARROT CAKE cardamom adds a special warmth to this carrot cake w/ buttercream frosting 8" two-layer \$35.00 12" two-layer \$75.00 ♦ MARSHMALLOW \$4.00 our housemade marshmallow with chocolate and caramel drizzle ♦ CHOCOLATE DIPPED SHORTBREAD COOKIES \$4.00 ♦ CARDAMOM SPICED CARROT CAKE BITES vanilla buttercream frosting \$4.25 ♦ APPLE GALETTE serves 4 \$15.00 ♦ VANILLA WAFER COOKIES \$3.00
<i>Onsite Staff</i>	ADDITIONAL EVENT STAFF (each) event staff is responsible for completing onsite food preparation, plating, buffet setup, buffet maintenance, cleaning \$175.00 BARTENDER (each) includes bar setup, preparation, maintenance, clean up, 4 hr minimum, \$60/hr after 4 hr (additional hours billed on final invoice) \$275.00
<i>Service Charge</i>	10% SERVICE CHARGE INCLUDES THE FOLLOWING table décor, serving pieces, serving utensils, plates, flatware, napkins, table linens, buffet tables, hand sanitizers DOES NOT INCLUDE RENTAL ITEMS