



EVENT EATERY

APPETIZERS

Grilled Bruschetta

tomatoes, garlic, basil, parmesan & balsamic glaze

Crispy Bacon Deviled Eggs

smoked paprika & parsley

Crab Salad

creamy asian dressing, on cucumber

Chicken Satay

sweet peanut glaze

Coconut Shrimp

sweet chili glaze

Ricotta Crostini

creamy herb ricotta, seasonal fruit, balsamic glaze

Jalepeno Corn Cakes

honey bacon topping

Mini Grilled Cheese

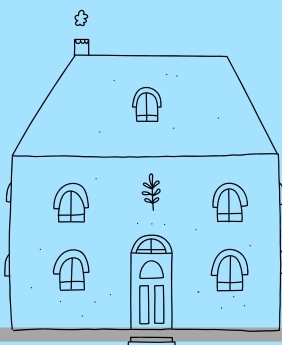
ham & gruyere

Soup Shooter

chef's seasonal choice

Fried Mac n Cheese Balls

three cheese





EVENT EATERY

SALADS

Caprese

fresh mozzarella, roma tomatoes, basil, balsamic glaze

Cucumber & Cherry Tomato

tzatzki, sunflower seeds

Tahini Peanut

butter lettuce, roasted peanuts, green onion, coco-peanut dressing

Sesame Ginger

spring mix, crispy wonton strips, cashew

Crispy Buffalo Ranch

butter lettuce, crispy tortilla strips, cheddar, buffalo ranch

Classic Caesar

crispy romaine, crispy crutons, parmesan

Honey Berry Balsamic

spring mix, candied walnuts, fresh berries

Italian Antipasto Salad

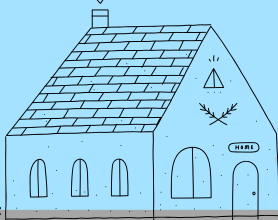
*crispy romaine, olives, cherry tomatoes, pepperocini, artichoke hearts,
burrata cheese, chopped house ham & salami, Italian dressing*

ADD \$3 PER PERSON

ADD PROTEIN TO ANY SALAD

GRILLED CHICKEN \$4 PER PERSON/ LEMON HERB SHRIMP \$6 PER PERSON

CITRUS FLANK STEAK \$8 PER PERSON/ CHILE MAPLE SALMON \$9 PER PERSON





EVENT EATERY

PROTEINS W/ HOUSE SAUCES

Citrus Marinated Flank Steak
chimichurri sauce

Bacon Wrapped Mini Meatloaf
sweet tomato dijon, crispy onions

Blackened Mahi-Mahi
creamy lemon sauce

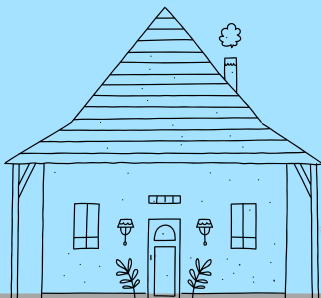
Teriyaki Chicken
classic sticky sauce, sesame, green onion

Smoked Pulled Pork
honey barbeque sauce

Butter Poached Shrimp
lemon herb

Smoked Brisket
peppercorn cognac jus
add \$7 per person

ADDITIONAL PREMIUM PROTEINS ADD-ONS
FOUND IN TOP TIER ADD-ON SECTION





EVENT EATERY



PREMIUM SIDES

Rice Pilaf
onion, garlic, chili, lemon

Coconut Jasmine Rice
lemongrass, basil

Smoked Butter Basted Mini Potatoes
garlic, paprika, cumin

Scalloped Potatoes
creamy four cheese blend

Whipped Garlic Mashed Potatoes
herbed gravy

Orzo Diavolo
white wine siracha cream sauce

Corn Ribs
bama sauce

Pan Fried Zucchini
grapeseed oil, garlic, ginger, cracked pepper

Crispy Baked Asparagus
butter, pink salt, crushed red pepper

Champagne Braised Brussel Sprouts
bone both, 40 spice blend

