

Passed Appetizers

HOUSE FAVORITES

Chef's Seasonal Bruschetta

fresh & colorful toppings over ricotta (D,G)

Southern Tomato Pie

fresh tomato, basil, mayo, cheddar (D,E,G)

Bacon-Wrapped Shrimp or Scallops

with smokey tomato jam (Sh)

Fig Jam, Brie & Prosciutto Flatbread (D,G)

vegetarian: walnuts instead of prosciutto

Green Curry-Lemongrass

Chicken Meatballs (G)

Lamb Meatballs with Mint Pesto (G)

Maryland-Style Crab Cakes

with chipotle-lime aioli (E,Sh)

VEGETARIAN

Za'atar Deviled Eggs (E)

Confit Bruschetta

ricotta, confit tomato, basil,
walnut, honey (D,G,N)

Esquites Tortilla Chip Cups (D)

Caprese Salad Skewers (D)

Falafel Cake with Tzatziki (D)

Spinach-Artichoke Pastry Cups (D,G)

Arancini with Spicy Marinara (D,G)

Veggie Pakoras with Curried Yogurt (D)

VEGAN

Avocado-Chimichurri Mushrooms

Potato & Pea Samosas

with mango chutney (G)

ADDITIONAL OFFERINGS

BBQ Meatballs (E,G)

Croquetas de Pollo (D,E,G)

creamy Spanish-style chicken fritters

Street Tacos

al pastor, carnitas, black bean-sweet potato, or braised chicken tacos with onion, cilantro & salsa on mini corn tortillas

Sunburst Trout on Sweet Potato Cake

with preserved lemon vinaigrette (F)

Braised Chicken Tamale Pies

with chipotle crema (D)

Flautas*

fried corn tortillas filled with sweet potato (V), carnitas, or spicy pimento cheese (D)

Lumpia*

Filipino-style fried spring rolls with choice of mushroom (V) or pork (G)

Empanadas

beef with sofrito aioli (E,G) or sweet potato with chimichurri (G,V)

Sweet Potato Biscuits

with country ham & apple butter (D,G)

BBQ Pork Sliders

with chow chow relish (D,E,G)

Bahn Mi Bruschetta

pickled carrot & daikon, paté, roast pork (G)

Spicy Tuna-Avocado Wonton Cups (F,G,S)

Smoked Salmon Mousse on Rye

with caper, lemon & dill; add caviar! (F,G,S)

Horseradish Beef Tartare on Toast (E,G)

Lollipop Lamb Chops with Mint Pesto

* May requires on-site chef(s) and rented friers, pending party size & timing

D = Dairy | E = Egg | G = Gluten | N = Nuts | F = Fish | S = Seeds | Sh = Shellfish | V = Vegan

Stationary Appetizers

Grazing Displays

The Local

hickory nut gap salami and sopressata, looking glass creamery magnolia gouda (D) and drovers road cheddar (D), housemade pickles (V), fruit compote (V), and roots & branches crackers (G)

add on: mixed olives (V); spiced nuts and dried fruit (N,V); additional cheeses (blue, goat, sheep, burrata, etc.)

The Mezze

humus (V), baba ganoush (V), and muhammara (N) dips with grilled naan (D,G), colorful roasted vegetables (V), fried artichoke hearts (V), dolmades (V), and mixed olives (V)

add on: tabouleh (V); falafel (V) with tzatziki (D); lamb meatballs (G) with mint pesto

The Guac

guacamole, trio of salsas, tortilla chips

add on: fish (F) or shrimp (Sh) ceviche

The Country

fresh pretzel bread (D,E,G), spicy pimento cheese (D), field pea humus (V), and housemade pickles (V)

add ons: sliced sausage with mustard

add to any board: fresh cut fruit (V); crudité (V); chicken liver pate; smoked local trout with preserved lemon vinaigrette (F); gluten-free crackers (V)

A La Carte

Fresh Fruit Display

add yogurt dip (D)

Seasonal Vegetable Display

roasted, raw and pickled vegetables (V) with green goddess dip (D,E)

Humus (V) with Naan (D,G)

Spicy Pimento Cheese with Pretzel Bread (D,E,G)

Warm Spinach-Artichoke Dip with crostini (D,G) and crudité (V)

Warm Jalapeño-Crab Dip with toast points (D,G,Sh)

Poached Shrimp with Cocktail Sauce (Sh)

House Smoked Sunburst Trout Dip with roots & branches crackers (D,F,G)

Please Note:

Passed apps are priced per piece, with recommended quantities of ~ 1.2 times the guest count per item. Choose three to five items, or pair two to three passed items with one or more stationary items.

Stationary apps are priced per guest, and intended for one-hour receptions. Additional quantities may be required for extended receptions, or to feature excessive portions for aesthetic purposes.

Ordering pickup or delivery? We will gladly advise on items that travel well! We request a 24-serving minimum per item, with passed apps offered per dozen, and most stationary apps displayed on ready-to-serve trays to serve ~24 guests.