SMALL PLATES & HAND MADE BEVERAGES



-SMALL PLATES-

10 OR FEWER - \$5.00 - EACH 10 - 20 - \$4.00 - EACH 30 OR MORE - \$3.00 EACH

Caprese Skewers

Cherry tomato, seasoned mozzarella, and basil, skewered with a balsamic drizzle

Air Fried Roasted Garlic Mashed Potato Balls

Roasted garlic mashed potatoes rolled into a ball with chive onion, bacon, cheese, and breaded in panko and air fried till golden brown

Cucumber and Smoked Salmon Canapés

Cucumber, Red Onion, Smoked Salmon, Smoked Cream Cheese and Seasonings

Antipasto Skewers

Seasoned mozzarella cheese, salted/cured meats, with seasoned olives on a skewer

BBQ Deviled Eggs with Brisket and Pickled Red Onion

Our Version of a classic deviled egg with chunks of chilled brisket and house pickled red onion

Stuffed Garlic Cumin Mushrooms

Marinated mushrooms stuff with parmesan cheese, garlic, herbs, red bell pepper, and roasted

Jalapeño Cheddar Hush Puppies

Corn meal rolled with fresh pickled jalapeño and smoked cheddar cheese and fried till golden brown

Air Fried Mac and Cheese Balls

Our House 3 cheese mac made with Smoked gouda, gruyere, and sharp cheddar breaded and air fried till golden brown

Smoked Mini Potatoes with Smoked Cream Cheese Fondue

Smoked gold and red mini potatoes and seared on high heat with smoked cream cheese fondue

Roasted Tomato Bruschetta

Roasted tomatoes with garlic and herbs over toasted bread with an olive oil and balsamic drizzle

Sausage Wheels or Pigs in Blanket

Seasoned ground sausage or cocktail sausages wrapped in pastry and sliced or served whole with spicy mustard BBQ sauce

MORTONS LEMONADE-

HAND CUT LEMONS, SUGAR, SALT AND WATER MIXED AT THE PERFECT RATIO

-SEASONAL LEMONADE-

HOUSE LEMONADE INFUSED WITH SEASONAL HERBS AND FLAVORS

BOTTLED WATER	\$1.00/PER
MOST SOFT DRINKS	\$2.00/PER
COFFEE SERVICE	\$4.00/PER
SHIRLEY TEMPLE	\$35.00/GAL
ARNOLD PALMER	\$35.00/GAL
SWEET TEA	\$35.00/GAL
MORTONS LEMONADE	\$35.00/GAL
MORTONS SEASONAL LEMONADE	\$40.00/GAL