

CATERING MENU

A LA CARTE CATERING

CHOICE OF THREE HORS D'OEUVRES		\$18/PER
CHOICE OF FOUR HORS D'OEUVRES		\$24/PER
CHOICE OF FIVE HORS D'OEUVRES		\$30/PER
CHOICE OF SIX HORS D'OEUVRES		\$36/PER
BUFFET DINNER	<i>(Includes garden or Caesar salad, two entrees and two sides)</i>	\$30/PER
PLATED DINNER	<i>(Includes garden or Caesar salad, two entrees and two sides)</i>	\$40/PER
GARDEN OR CAESAR SALAD		\$4/PER
ADDITIONAL ENTREE		\$8/PER
ADDITIONAL SIDE		\$5.50/PER

Hors D'oeuvres

Cheeseburger Sliders

Topped with American cheese and served lettuce, tomato, onion and pickle on the side.

Pulled Pork Sliders

Slow roasted pork on Brioche buns with BBQ on the side.

Asian Spring Rolls

Vegetarian spring rolls served with Sweet Thai Chili sauce.

Hush Puppy Crab Cakes

Bite sized crab cakes served with a mango vinaigrette.

Chicken Skewers

Tender pieces of chicken breast served with a tangy Teriyaki sauce.

Charcuterie Board

Artisan meats, cheese, crackers and fruits beautifully arranged.

Chicken Salad Sliders

House-made chicken salad the way mom used to make.

Meatballs

Choice of Bourbon BBQ, Marinara, Sweet Thai Chili, or Garlic Parmesan.

Spinach Artichoke Dip

House-made and served with warm Naan.

Hummus

Our secret recipe hummus served with Naan and Vegetables.

Caprese Skewers

Tender cherry tomatoes, fresh mozzarella and crisp basil with a balsamic drizzle.

Shrimp cocktail

Succulent shrimp served cold with regular and spicy cocktail sauce. Add additional \$3/person.

Crispy Chicken Sliders

Served with Buffalo, BBQ and Ranch on the side

Bacon Wrapped Dates

A Reality Bites classic. Drizzled with maple syrup.

Buffalo Chicken Dip

House-made and served with warm Naan and tortilla chips.

Pretzels with Beer Cheese

Warm Bavarian pretzels served with our house-made beer cheese sauce.

Boneless Wings

Choice of Buffalo, Bourbon BBQ, Garlic Parmesan, or Sweet Thai Chili. Served with Ranch dressing.