

Appetizer Platters

Minimum 20 people

Antipasti Platter 9\$/person

Prosciutto, Mortadella, Capicola, Salami, Provolone, Goat Cheese, Brie, Roasted Tomatoes and Mushrooms, Marinated Artichoke Hearts, Kalamata Olives, Crackers

Deli Platter \$7/person

Ham, Turkey, Salami, Cheddar, Swiss, Provolone, Crackers

Mediterranean Platter \$7/person

Roasted Beet Hummus, Baba Ganoush, Marinated Feta, Kalamata Olive, Cucumber, Tomato, Pita

Smoked Salmon Platter \$9/person

Smoked Salmon, Herb Cream Cheese, Cucumber, Red Onion, Capers, Cornichon, Roast Tomato Relish, Rye, Sourdough Toast

Seasonal Vegetables with Dip \$5/person

Pimento Cheese, Toasted Pepitas
Spinach Artichoke
White Bean, Lemon, Rosemary
Caramelized Onion, Bacon
Smoked Red Pepper, Feta

Baked Brie \$70/serves 15-20

Pecan, Apple, Honey, Coriander
Bacon, Caramelized Onion, Cranberry
Maple, Walnut, Fig

Hors D'oeuvres

Minimum 20 people

2 pieces per person

Phyllo Triangles \$4/person

Roasted Balsamic Mushrooms, Havarti
Ham, Cheddar and Scallion
Spinach, Feta
Chicken, Dates, Walnuts
Potato, Pea, Garam Masala

Focaccia Stromboli \$5/person

Ricotta, Salami, Roasted Tomatoes
Prosciutto, Goat Cheese, Basil, Roasted Tomatoes
Caramelized Onion, Fennel, Acorn Squash, Blue Cheese

Sourdough Crostini \$4/person

Artichoke, Roasted Red Peppers, Kalamata Olive, Parmesan
Roasted Brussel Sprouts, Bacon, Asiago, Caramelized Onion
Spiced Pear, Cranberry, Toasted Hazelnuts, Brie
Roasted Mushroom, Fresh Thyme, Goat Cheese

Meatballs \$5/person

House Marinara, Fresh Basil
Honeybrine Barbecue
Marsala, Sour Cream

Baked Chicken Wings \$4/person

Maple Chipotle
Sesame, Soy, Ginger
Franks Red Hot, Butter
Honeybrine Barbecue

Quesadilla Triangles \$2/person

Chicken, Cheddar, Green Onion
Roasted Vegetable, Pepper Jack
Chorizo, Roasted Peppers, Monterrey Jack

Salmon Cakes \$5/person

Pacific Northwest Salmon, Green Onion, Bread Crumbs, Dijon,
Pickled Pepper Tartar Sauce or Romesco

Winter Vegetable Fritters \$4/person

Beet, Carrot, Mushroom, Lentil, Quinoa, Pistachio, Parmesan,
Citrus Chive Aioli

Mini Cups \$5/cup

Butternut Squash Mac and Cheese, Bacon
PNW Shrimp and Grits
Roast Turkey, Mashed Potatoes, Herb Gravy

Sliders \$6/person

Slow Cooked Garlic Chicken, Comeback Sauce, Arugula
Kentucky Hot Brown - Roast Turkey, Bacon, Sharp Cheddar Sauce
French Dip - Roast Beef, Swiss, Au Jus
Ham, Cheddar, Honey Mustard