

Menu

graduation

HORS D'OEUVRES

Boneless Wings \$18
Offered bbq, buffalo or korean bbq, by the dozen.

Meatballs \$19
Offered with bbq, marinara, korean bbq or swedish. by the dozen.

Pigs in a Blanket \$19
Chicken sausage wrapped in puff pastry served with bbq sauce. by the dozen.

Street Tacos
Mini flour tortillas filled with choice of:

- Carnitas \$22 dozen
- Chicken \$21dozen
- Black Bean & Veggie \$21 dozen

Bruschetta \$70/\$130/\$165
Slices of grilled bread with tomatoes, fresh basil, and fresh mozzarella topped with a balsamic reduction. s/m/l.

Artichoke Dip \$70/\$115/\$155
Artichoke hearts mixed with various cheeses. s/m/l.

Hot Beer Cheese Dip \$70/\$115/\$160
Ipa beer cheese pretzel bites. s/m/l.

Southwest Salsa Bar \$75/\$120/\$160
Fresh made guacamole, warm queso with seasoned beef and three homemade salsas served with tri-colored tortilla chips. s/m/l.

Dippers \$70/\$115/\$155
Pimento cheese, herb dip, dill pickle dip with crackers and lavash. s/m/l.

Crab Rangoon Dip \$70/\$110/\$210
Lump crab, cream cheese, green onion, sweet chili drizzle served with wonton chips. s/m/l.

Firecracker Skewers \$95/\$145/\$195
Asian kissed, marinated grilled chicken and shrimp served with a chili aioli. s/m/l.

Crudité's \$70/\$120/\$165
Fresh, hand cut seasonal vegetables served with homemade dips. s/m/l.

Fresh Fruit \$70/\$120/\$165
Hand cut, seasonal melons and berries. s/m/l.

SMALL 10-12 | MEDIUM 35-45 | LARGE 50-60

MAIN COURSE

Sliders
Herbed rolls, all of the traditional toppings, and choice of: 2 dozen min.

- Angus Beef \$27 dozen
- Pulled Pork \$27 dozen
- Grilled Chicken \$25 dozen
- Prime Rib \$32 dozen
- Cuban \$28 dozen
- Veggie \$22 dozen

Fajita Bar \$11
Chicken, steak, peppers & onions, flour tortillas, shredded cheese, tomatoes, lettuce, cilantro, jalapeños, limes, salsa, guacamole, sour cream, tortilla chips. priced by the person.

Taco Bar \$9
Ground beef, flour tortillas, assorted toppings, salsa, sour cream. priced by the person.

Mini Sandwich Trio \$4 each
Assorted mini turkey, ham and chicken salad on artisanal breads. min order of 12.

Pasta by the Pan
Choice of baked penne and meatballs, smoked chicken pasta, mac and cheese, or pasta primavera
half a pan- (to serve 10-12 guests as entree, to serve 20-25 guests as a side) \$50 per pan.
Large pan- (to serve 30-40 guests) \$100 per pan.

Chicken Tenders \$30
Our famous colossal fried tenders served with bbq, ranch, boom boom sauce. by the dozen.

Club Sandwich \$6 each
Old school club sandwich, monster style. turkey, ham, bacon and all of the traditional toppings. per half sandwich.

DESSERTS

Cookies by the Dozen \$12
assorted homemade cookies.

Bars & Brownies Dozen \$30
variety triangles

Bite Sized Desserts \$3.50
priced individually.

Mini Cupcakes \$2.25
priced individually.

Strawberry Skewers \$5
strawberries and homemade brownies. priced individually.

Decorative Cookie \$3.50
custom decorated sugar cookies. priced per cookie.

BEVERAGES

- Pink Lemonade \$20 gal.
- Pomegranate Sparkler \$25 gal.
- Citrus Punch \$35 gal.
- Iced Tea \$20 gal.
- Infused Water \$20 dispenser

SIDES

Assorted Kettle Chips \$2.50
priced individually.

Farmstand Pasta Salad \$4
artichoke hearts, asparagus, red peppers, corn, vinaigrette. per person

Potato Salad \$4
creamy potatoes, celery, eggs. per person

Corn Salad \$4
sweet corn, red peppers, celery, red onion, cherry tomatoes, creamy dressing, fresh herbs. per person

Broccoli Salad \$5
broccoli, bacon, raisins, creamy dressing, fresh herbs. per person