hors d'oeuvres menu

A CATERED AFFAIR

SIGNATURE COLLECTION

by the dozen

- pork belly bites* $25.00
  asian bbq
- short rib potato bite $36.00
- bacon-wrapped potato pave $24.00
  layered yukon golds, crispy bacon
- mini trio sandwiches $60.00
  turkey + bacon on croissant, roast beef on brioche, ham + honey mustard on pretzel bun

by the person

- chicken shawarma $3.25
  skewered, turmeric garlic sauce
- artichoke dip $2.80 (v)
  corn tortilla chips
- mezze spread $8.00 (v)
  dips, spreads, stuffed grape leaves, crudité, olives, feta, pita and naan

by the person

- dano's steak bites $4.00
  skewered, horseradish crema
- firecracker chicken + shrimp $3.75
  sriracha aioli

GRAZING BOARDS & DISPLAYS
priced by the person

- korean beef skewers $4.00
- charcuterie $9.00
- key west pickled shrimp $4.50
- corona chicken + shrimp $3.75
- meat, cheese + crackers $5.00
- lemon chicken satay $3.25
  peanut sauce
- fresh fruit $2.75 (v)
- berries + cream $6.00 (v)
- cilantro shrimp $4.50
- bruschetta $3.25 (v)
- beer cheese dip $3.15 (v)
- salsa, chips, guacamole $2.65 (v)
- hummus + pita + crackers $2.95 (v)
- crudité + dip $2.75 (v)
- domestic fruit + cheese $2.75 (v)
- mac + cheese bar $6.00
- southwest salsa bar $5.00
  queso, guac, salsa trio

COLD BITES
by the dozen

fresh selections

- roasted shrimp $26
  cocktail sauce
- caprese sticks* $24 (v)
- tortellini skewers $22
- greek salad skewers $24.00 (v)
- fruit skewers $33 (v)
  cinnamon ginger dip
- antipasto skewers $32
- grilled zucchini rolls $22 (v+)
  hummus, veggie
- salmon bites $29
- asparagus in phyllo $24 (v)
  honey mustard

crostinis*

BITE-SIZED GRILLED FRENCH BREAD FEATURING A VARIETY OF GOURMET TOPPINGS **$25**

- blt
- brie, prosciutto + cranberry
- wild mushroom (v)
- roasted strawberry, basil + ricotta cheese (v)
- avocado + shrimp
- goat cheese, walnut + honey (v)

cucumber cups*

CRISP CUCUMBER CUPS FILLED WITH FRESH, CHEF-CRAFTED COMBINATIONS **$24**

- lemon hummus (v+)
- mango + red pepper (v+)
- chicken salad
- herb dip (v)
- watermelon + feta + mint (v)

INDIVIDUAL CUPS
by the person

- charcuterie cups
  small $4.00 large $8.50
- crudité cups $5 (v)
  ranch or hummus
- salad cups $5
  - *cobb*
  - *chicken caesar*
  - *garden*

HOT BITES
by the dozen

warm favorites

- twice baked potato bites $26
- crab cakes $52
  remoulade sauce

strudel*

- wild mushroom $28 (v)
- chicken $26
- ham + swiss $26
- reuben $28

stuffed mushrooms

- bacon + sage $26
- italian sausage $26

bacon wrapped bites*

- shrimp $32
- potato wedges $26
- water chestnuts $24
- brussels sprouts $24

meatballs*

- bourbon bbq $19
- korean bbq $19
- french onion $22
- chicken parmesan $22

boneless wings

- hot buffalo $22
- bourbon bbq $22
- korean bbq $22

*handpassed
v: vegetarian
v+: vegan
served warm
gluten free

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A CATERED AFFAIR

SLIDERS + SANDWICHES
by the dozen

sliders

prime rib $43
bourbon bbq pulled pork $38
hamburger $45
grilled chicken $43
fried chicken $45
veggie $38

tea sandwiches

prosciutto + arugula $26
cucumber $22 (v)
salmon $26
pimento cheese $23 (v)
egg salad $23 (v)
radish $22 (v)

mini chicken salad croissants

signature $54
waldorf $54
greek $54

specialty

italian grinder $60.00
homemade focaccia with italian meats + cheeses

staffed events only

Bring your event to life with chef-attended stations featuring fresh, made-to-order creations. Guests can personalize their selections while enjoying an interactive culinary experience

HANDPASSED
by the dozen

steak + blue cheese crostini $32
short rib crostini $36
bang bang chicken skewers $22
wonton tuna crisp $54
miso salmon $32
steak pavé bites $28
shrimp + grits $32

phyllo cups

pimento cheese $22 (v)
shrimp + mango $24
chicken salad $22
caprese $22 (v)
goat cheese, fig + honey $22 (v)
crab rangoon $26
sweet corn cheddar $24 (v)

interactive stations

The selections below have been thoughtfully curated for chef-attended service, creating an elevated and seamless guest experience

market price- 35 person minimum

CARVING

tenderloin board

tenderloin carving station with horseradish crema, onion jam, whole-grain mustard and brioche rolls

CHILLED DISPLAY

seafood grazing station

includes shrimp, crab, lobster and oysters with all the accompaniments, garnishes and sauces

DESSERT

bananas foster

bananas flambéed in a warm caramel-rum sauce and served over creamy vanilla ice cream.

STREET TACOS

street taco station: choose two proteins. served with house salsa, pico de gallo, guacamole crema, chipotle cream, flour tortillas and cabbage. corn tortillas available upon request (GF)

carnitas
barbacoa
steak
chicken adobo
black bean + vegetable (v)

INTERACTIVE STATIONS

parmesan pasta wheel

made-to-order truffle pasta finished in a parmesan wheel (v)

build your own pasta

assorted sauces, toppings and proteins

mashed potato bar

assorted mashed potatoes, proteins and toppings