

CATERING COCKTAIL MENU



INCLUDES CHARCUTERIE BOARD AND YOUR CHOICE OF APPETIZERS

APPETIZERS

Crab Dip

Toasted bread

Veggie Station

Seasonal roasted veggies, balsamic & fig glaze

Tomato Bruschetta

Tomato, mozzarella, balsamic glaze

Fried Mozzarella

Pretzel crust, pomodoro sauce

Arancini

Chef inspired

Cream of Crab Shooters

Crab, old bay

Chicken Salad Crostini

Walnuts, grapes, honey, baguette

Smoked Salmon Toast

Whipped goat cheese, sliced red onion, chimichurri, crostini

Beef Tartare

Crostini, red onion, herbed goat cheese

Shrimp & Grits

Andouille, parmesan, chimichurri

Mini BLT

Brioche slider roll, garlic aioli

Pork Belly BLT

Brioche slider roll, garlic aioli

Tostadas

Chicken tinga, roja salsa, crema, braised pork, pineapple, crema blackened mahi, pico, crema

Meatballs

Beef & pork meatball, pomodoro sauce, chicken meatball, ginger & soy glaze, lamb meatball, tzatziki

Sliders

Mini brioche bun, lettuce, cumin aioli, bacon, caramelized onions, sliced red onion, tomato, pickled jalapenos

Truffle Fries

Cumin aioli

Old Bay Fries

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Spinach & Artichoke dip

Toasted bread

Fresh Shucked Oysters

Mignonette, cocktail sauce, lemon

Shrimp Cocktail

Cocktail sauce, lemon

Chips & Dips

Guac/chips

Avocado raita/flatbread or crudite Tzatziki/ flatbread or crudite

Tacos

Beef, chicken, mahi, pork Pico, guac, crema, queso fresco, pineapple, corn tortilla, flour tortilla, salsa roja

Flatbreads

Lump Crab

White sauce, lump crab, tomato, house blend cheese

Mediterranean

Hummus, artichokes, tomato, roasted red pepper, olive tapenade

Carne

Pomodoro sauce, italian sausage, meatballs, bacon, house blend cheese

Grilled Apple & Brie

Ricotta, caramelized onions, salumi

Beet Salad

Golden beets, grapes, whipped goat cheese, lemon poppy seed vinaigrette, mixed green

Chopped Caesar Salad

Romaine, fried capers, brioche crumble, parmesan

Spinach Salad

Strawberries, balsamic vinaigrette, sliced red onion, crumbled feta

Mediterranean Salad

Whipped feta, cucumber, olive, & antipasta, tomatoes, sliced red onion, Italian dressing, mixed greens

House Salad

Caramelized onions, roasted red peppers, crumbled goat cheese, artichokes, balsamic vinegar, mixed greens

Fried Chickpea Salad

Mixed greens, cucumbers, confit tomatoes, black beans, diced onions, hummus dressing

Panzanella salad

Tomatoes, mozzarella, croutons, olive oil, balsamic & fig reduction

ADD ON

Chef Inspired Cheesecake

Triple Chocolate Mousse

white, milk & dark chocolate, hazelnuts, puff pastry, orange caramel

Chef Inspired Crème Brûlée

Beverage Package

Wine Tasting

