

FALL CATERING COCKTAIL MENU



INCLUDES CHARCUTERIE BOARD AND YOUR CHOICE OF APPETIZERS

APPETIZERS

Crab Dip

Toasted bread

Veggie Station

Seasonal roasted veggies, balsamic & fig glaze

Fried Mozzarella

Pretzel crust, pomodoro sauce

Arancini

Chef inspired

Cream of Crab Shooters

Crab, old bay

Butternut Squash Shooters

brown suger crouton, fried sage

Pumpkin Hummus

roasted pumpkin seeds, flatbread, carrot ribbon

Chicken Salad Crostini

Walnuts, grapes, honey, baguette

Beef Tartare

filet, fire roasted red pepper & caper aioli,
cured egg yolk, roasted garlic cracker,
rosemary + sage chimichurri

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, Brad's Farm beef, bacon,
caramelized onions, Coopers cheddar, cumin aioli

Truffle Fries

Cumin aioli

Old Bay Fries

Spinach & Artichoke dip

Toasted bread

Fresh Shucked Oysters

Mignonette, 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

Great Pumpkin

pumpkin hummus, toasted pumpkin seeds, carrot
ribbons, sage artichokes, cranberry gastrique

Gobble Till You Wobble

roasted turkery, cranberry jam, caramelized onions,
goat cheese, rosemary + sage chimichurri

Grilled Apples + Brie

ricotta, caramelized onions, andouille sausage

Beet Salad

roasted beets, shredded apple,
walnut crumble, walnut coated goat cheese, maple +
apple butter vinaigrette

Chopped Caesar Salad

Romaine, fried capers, brioche crumble, parmesan

Spinach Salad

Strawberries, balsamic vinaigrette, sliced red onion,
crumbled feta

House Salad

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

Kale Salad

cranberry jam, apple, cucumbers,
leeks, toasted almonds, rosemary croutons,
ginger infused balsamic, olive oil

Panzanella salad

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

ADD ON

Chef Inspired Cheesecake

Flourless Chocolate Torte

brandy cherries, pistachio, orange zest,
whipped ganache

Assorted Mini Desserts

Mini mousse cups, cheesecakes,
cookies & brownies with fresh fruit

Beverage Package

Wine Tasting

