



Hour Dourves/Cocktail Hour

COLD PLATTERS

SMOKED SCALLOP, BACON CREAM, BACON CRUMBLE – \$84/DOZEN

SHRIMP SKEWERS, WITH HONEY BUTTER AND GARLIC GLAZE, FRESH HERBS \$55/DOZEN

PULLED PORK SLIDERS WITH RED CABBAGE COLESLAW, BOURBON BBQ SAUCE – \$80/DOZEN

CAPRESE SKEWERS, FRESH BASIL, CHERRY TOMATOES, BOCCONCINI \$43/DOZEN (VG, GF, CAN BE VEGAN WITHOUT CHEESE)

STUFFED MUSHROOM CAPS WITH LOBSTER AND TARRAGON CREAM CHEESE, LEMON ZEST – \$87/DOZEN

WATERMELON GAZPACHO WITH MICROGREENS – \$82/DOZEN (VG, VE, GF)

VEGETABLE SPRING ROLLS – JULIENNED VEGETABLES – \$63/DOZEN (VG, VE, GF)

HOT PLATTERS

ARANCINI WITH GOUDA, CHIPOTLE AIOLI – \$59/DOZEN

CRAB CAKES, SWEET MUSTARD PICKLE RELISH – \$94/DOZEN

PORK BELLY BURNT ENDS WITH SAUCE – \$67/DOZEN

CHICKEN WINGS PAIRED WITH A BUFFALO SAUCE, BUTTERMILK RANCH, CARROTS & CELERY - \$64/DOZEN

BACON-WRAPPED PINEAPPLE, SWEET CHILI SAUCE – \$52/DOZEN

HOMEMADE MEATBALLS WITH HONEY GARLIC SAUCE – \$76/DOZEN