

HORS D'OEUVRES

Stationary Hors d'Oeuvres

platters serve 50 guests

Artisan Wisconsin Cheese Platter

buttermilk blue affinee, aged gouda, mezzaluna fontina, red spruce cheddar, grand cru reserve

\$95

Antipasto Platter

Italian prosciutto, salami, soppressata, gournay, manchego, and provolone cheeses, marinated artichokes, pepperoncini, roasted red peppers, olives, vine grapes, and preserves

\$150

Spanish Gourmet Cheese Platter

manchego, murcia al vino, mahon, iberiico, calderon, quince paste

\$115

Italian Gourmet Cheese Platter

talleggio, provolone, moliterno, tartufo, saracino pepper, parmiagiano

\$115

Jumbo Shrimp Platter

with zesty cocktail sauce and spicy horseradish

\$140

Garden Harvest Crudit  Vegetable Platter with Hummus

fresh carrots, broccoli, cucumbers, cauliflower, grape tomatoes, and peppers

\$75

Fresh Assorted Fruit Platter

*assortment of sliced watermelon, honeydew, cantaloupe, and pineapple, with red seedless grapes and strawberries.
(selection subject to change based on seasonal availability)*

\$80

Bruschetta

classic Roma tomato, basil, mozzarella pearls, garlic and EVOO with toasted, garlic crostini

\$65

Caprese Skewers

mozzarella pearls and fresh grape tomatoes marinated in garlic and EVOO, with fresh basil and a balsamic drizzle

\$80

Smoked-Fried Wings

BUFFALO or BBQ - dry rubbed with our southern loco seasoning, smoked, and deep fried with your choice of sauce

Half - \$55 / Full - \$105

Stuffed Breads with Marinara

pepperoni, eggplant, spinach & sausage, Italian combo, Buffalo chicken, chicken parmesan

12 slices per loaf - \$25

HORS D'OEUVRES

Passed Hors d'Oeuvres

all pricing per guest

when booked in conjunction with our dinner service

1 Hour for \$18 | 2 Hours for \$32

when booked as a stand alone event

1 Hour for \$25 | 2 Hours for \$45

Vegetarian

Avocado Toast (DF)

artisanal crostini, heirloom tomato, everything spice, EVOO
& freshly smashed avocado

Fable Shiitake Skewer (VE, GF, DG)

marinated & seared with soy-bbq glaze

Ricotta Crostini Bite

artisanal crostini topped with strawberries & aged balsamic
or gorgonzola, bacon, & hot honey

Soft Pretzel Bite

served with IPA cheese

Brie & Raspberry Phyllo

imported brie cheese, with raspberry preserves in a
toasted phyllo dough shell

Spanakopita

layered phyllo, garlic, feta, & spinach toasted to perfection

Vegetable Quesadilla

green and yellow zucchini, asparagus and roasted corn,
with melted oaxaca cheese

White Truffle Croquette (DF)

potato and white truffle oil and chives, lightly fried &
served with our marinara sauce

Penne a la Vodka Bite

battered and fried penne vodka served with our vodka sauce

Four Cheese Arancini (GF)

risotto, served with our marinara sauce

Asparagus Arancini (GF)

risotto, asparagus, red pepper & fontina served with our marinara
sauce

Grilled Cheese & Gazpacho

munster and pepper jack grilled cheese & served with house-made
chilled gazpacho

Vegetable Edamame Spring Roll (VG, DF)

edamame, chopped vegetables, garlic, light ginger,
served with thai chile sauce

Sea

Elote Corn Fried Shrimp (GF, DF)

fried cornmeal breaded shrimp & served with avocado crema

Ceviche Plantain Cup (GF, DF)

mahi mahi, lime, red onion, cilantro ceviche

Crab Cakes

100% lump crabmeat with scallions & herbs
served with a chipotle aioli

Agave-Sriracha Shrimp (GF, DF)

seared jumbo shrimp glazed with our agave & sriracha sauce

Bacon Wrapped Scallops (GF, DF)

jumbo sea scallops wrapped in applewood smoked bacon

Land

Sausage and Spinach Stuffed Mushroom (DF)

white mushroom with sautéed spinach & sweet Italian sausage

Bourbon Cheeseburger Sliders

caramelized bourbon onions, pepper jack & chipotle aioli

BBQ Pulled Pork Sliders (DF)

Kansas City BBQ sauce & pickled red onion

Buffalo Chopped Chicken Sliders

smoked chopped chicken, Buffalo, ranch & fresh scallions

Chicken Satay Skewer (DF)

teriyaki marinated & grilled with a sweet chile glaze

Steak Chimichurri Skewer (DF, GF)

grilled fillet tips, with a parsley-chimichurri sauce

Arthur Ave Meatballs (GF)

pork & beef with red peppers, provolone & marinara

Carnitas Plantain Cup (GF)

slow roasted carnitas, cojita cheese, avocado crema

Empanadas: Beef or Chicken

with onions, peppers, cilantro & a tomatillo verde salsa

Franks in Puff Pastry

served with honey mustard

HORS D'OEUVRES

Passed Hors d'Oeuvres

Land

(continued from previous page)

Habanero Bacon Burnt End Sausage (DF, GF).

burnt end sausage topped with habanero bacon jam

Bacon on a Stick (DF, GF).

thick cut applewood smoked bacon, with a brown sugar glaze

Steak & Hot Relish Crostini (DF).

grilled filet tips, served on a garlic crostini topped with hot relish and Alabama white sauce

Buffalo Chicken Spring Roll

served with ranch

Spanish Figs & Chorizo (DF, GF).

pan seared chorizo topped with a sweet spanish fig preserve

Manchego & Prosciutto Phyllo

layered in phyllo pastry

Mac & Cheese Bite with Bacon

battered and fried mac & cheese served with our IPA cheese sauce

Buffalo Chicken Spring Roll

chicken tossed in spicy buffalo with cheddar, served with ranch

Philly Cheesesteak Spring Roll

steak, onions, peppers, and sharp cheddar, served with chipotle aioli

Pork Belly Salsa Verde (DF, GF).

pan seared pork belly, served with our fresh salsa verde

Chicken Tikka Masala Minis (DF).

naan chip, garam masala

Short Rib Smashed Potato

garlicky smashed potato with braised short rib and dill aioli

Grilled Lamb Lollipop*

mediterranean yogurt and dill marinade, seared and served with our garlic and dill aioli +3 per person

(V) Vegan (VG) Vegetarian (DF) Dairy Free (GF) Gluten Free

All of our sauces, and dry rubs are made in house. All meats are smoked on site.