

Events Happen

Full Catering Menu

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Italian Catering Menu

All plates are served with Red Pepper Flakes, Parmesan Cheese, Bread, and Butter. Any plate can be substituted with GF Penne Pasta.

Primi (Vegan/Vegetarian):

For 5-7 - \$60 • For 10-12 - \$120

- **Vegan Meatballs** in a Spicy Tomato Sauce (V)
- **Vegan Meat Penne** with Beyond Meat in a Spicy Tomato Sauce (V)
- **Vegan Garlic Pasta** with Mixed Veggies and Red Pepper in Garlic Olive Oil (V)
- **Vegan Portobello Mushroom Ravioli** with Marinara Sauce (V)
- **Penne Arrabbiata** Pasta with Herbs, Garlic, and a Spicy Tomato Sauce (V)
- **Tri-Color Cheese Tortellini** with Rosa Sauce (Veg)
- **Ravioli Della Casa** with Ricotta Cheese, Spinach, and Rosa Sauce (Veg)
- **Gnocchi** with Tomato Sauce (V)
- **Gnocchi** with Pesto Sauce (Veg)
- **Gnocchi** with Alfredo Sauce (Veg)
- **Cauliflower Gnocchi** with Tomato and Pesto Sauce (GF, V)
 - 5-7 people - \$70
 - 10-12 people - \$140

Primi (With Meat):

For 5-7 - \$65 • For 10-12 - \$130

- **Gluten-Free Penne** with Chicken and Mushrooms in a Spicy Tomato Sauce (GF)
- **Fusilli Con Pollo** with Sun-Dried Tomatoes, Chicken, and Mushrooms in Alfredo Sauce
- **Fusilli Maximo** with Salami, Broccoli, and Red Peppers in Garlic Olive Oil
- **Penne Con Pesto** with Pine Nuts and Chicken
- **Penne** with Chicken and Fresh Tomatoes in Alfredo Sauce

For 5-7 - \$70 • For 10-12 - \$140

- **Penne Con Salsiccia** with Italian Sausage, Mushrooms, Pine Nuts, and Tomato Sauce
- **Beef Tortellini** with Cream Sauce, Prosciutto, and Green Peas
- **Penne Meatballs** in a Cheese and Tomato Sauce
- **Penna Alla Vodka** with Bacon in Vodka-Infused Rosa Sauce
- **Rigatoni** with a Lightly Spicy Meat and Tomato Sauce
- **Beef Ravioli** in Tomato Sauce

Secondi: Served with Veggies and a Choice of Mashed Potatoes or Rice

For 5-7 - \$65 • For 10-12 - \$130 - **Chicken Piccata** with Capers in Lemon Wine Sauce (GF)

- **Chicken Marsala** in a Mushroom Wine Sauce (GF)
- **Chicken Parmesan** covered in Marinara Sauce and Cheese (GF)\
- **Chicken Florentine** with Fresh Spinach and a Rosa Sauce (GF)
- **Chicken Cacciatore** braised in a Tomato, Wine, Onion, and Bell Pepper Sauce (GF)
- **Chicken** in a Creamy Mushroom Sauce (GF)
- **Italian Beef Stew** (GF)
 - o 5-7 People - \$70
 - o 10-12 People - \$140
- **Grilled Pesto Salmon** (GF)
 - o 5-7 People - \$80
- o 10-12 People - \$160 *For 5-7 - \$65 • For 10-12 - \$130*
 - **Eggplant Parmesan** (GF, Veg)
 - **Polenta** with Mushroom and Blue Cheese in a Tomato Sauce (No additional sides; GF, Veg)
 - **Butternut Squash Risotto** with Fresh Tomato

Sides (Priced per person):

- **Mixed Green Salad** (GF, V).....\$3.50
- **Caesar Salad** (Veg)\$3.50
- **Garlic Bread** (2 Pieces; Veg).....\$3
- **Mashed Potatoes** (GF, Veg)\$2
- **Rice** (GF, V)\$2
- **Cauliflower Rice** (GF, V)\$2

Dessert:

- **Mini Biscotti** (2 pieces; Veg)\$3
- **Mini Cannoli** (1 piece; Veg).....\$3
- **Individual Tiramisu** (Veg).....\$5
- **Assorted Mini Italian Bites/Tarts** (1 per order; Veg)\$3

Mexican Catering Menu

Taco Bar \$15/Person

Includes:

- Coleslaw
- Sour Cream
- Pico de Gallo
- Lime Wedges
- Onion and Cilantro
- Mild Green Salsa
- Hot Red Salsa
- Choice of Corn or Flour Tortillas

Protein (Choose 3)

- Achiote Chicken
- Achiote Steak
- Taco Ground Beef
- Pulled Pork
- Fish (Add \$2)
- Grilled Shrimp (Add \$2)
- Grilled Veggies (V, GF)

Sides (Choose 2)

- Cilantro Rice (GF, V)
- Spanish Red Rice (GF, V)
- Brown Rice (GF, V)
- Black Beans (GF, V)
- Refried Beans (GF, V)
- Pinto Beans (GF, V)

A La Carte

- Guacamole and Chips (GF, V) \$4
- Salsa and Chips (V) \$2
- Mexican Hearty Salad (GF, V) \$4
- Latin Salad (GF, V) \$4
- Mexican Wedding Cookies (Veg) \$3
- Mexican Flan (Veg) \$4
- Churros (Veg) \$3
- Cinnamon Apple Empanadas (V) \$2
- Tostada Shells (V) \$1

Fajitas Bar \$15/Person

Includes:

- Choice of Rice and Beans
- Coleslaw
- Sour Cream
- Pico de Gallo
- Lime Wedges
- Jalapenos
- Mild Green Salsa
- Hot Red Salsa
- Choice of Corn or Flour Tortillas

Protein (Choose 3)

- Chicken Fajitas (GF)
- Steak Fajitas (GF)
- Pulled Pork Fajitas (GF)
- Grilled Veggie Fajitas (GF, V)

Sides (Choose 2)

- Cilantro Rice (GF, V)
- Spanish Red Rice (GF, V)
- Brown Rice (GF, V)
- Black Beans (GF, V)
- Refried Beans (GF, V)
- Pinto Beans (GF, V)

A La Carte

- Guacamole and Chips (GF, V) \$4
- Salsa and Chips (V) \$2
- Mexican Hearty Salad (GF, V) \$4
- Latin Salad (GF, V) \$4
- Mexican Wedding Cookies (Veg) \$3
- Mexican Flan (Veg) \$4
- Churros (Veg) \$3
- Cinnamon Apple Empanadas (V) \$2

Quesadilla Bar \$15/Person

Includes:

- Guacamole
- Pico de Gallo
- Choice of Rice and Beans
- Sour Cream
- Mild Green Salsa
- Hot Red Salsa

Protein (Choose Up to 3)

- Chicken
- Steak Strips
- Grilled Shrimp (Add \$2/person)
- Cheese Quesadilla (Veg)
- Fajita Veggies (V)
- Taco-Seasoned Tofu Crumbles (V)

Sides (Choose 2)

- Cilantro Rice (GF, V)
- Spanish Red Rice (GF, V)
- Brown Rice (GF, V)
- Black Beans (GF, V)
- Refried Beans (GF, V)
- Pinto Beans (GF, V)

Toppings (Choose 3)

- Pickled Jalapenos
- Pickled Red Onion
- Fresh Onion and Cilantro
- Lime and Cabbage Slaw
- Roasted Corn Kernels
- Fresh Sliced Avocado (Add \$1/person)
- Diced Tomatoes
- Shredded Lettuce

A la Carte; Priced per person

- Guacamole and Chips (GF, V) \$4
- Salsa and Chips (V) \$2
- Mexican Hearty Salad (GF, V) \$4
- Latin Salad (GF, V) \$4
- Mexican Wedding Cookies (Veg) \$3
- Mexican Flan (Veg) \$4
- Churros (Veg) \$3
- Cinnamon Apple Empanadas (V) \$2

Burrito Bar \$15/Person

Assorted Burritos with Rice, Beans, Cheese, and Guacamole

Protein

- Chicken Burrito
- Steak Burrito
- Pulled Pork Burrito
- Vegetarian/Vegan Burrito

Sides

- Chips and Pico de Gallo (V)
- Hot Tapatio Salsa

A la Carte; Priced per person

- Guacamole and Chips (GF, V) \$4
- Salsa and Chips (V) \$2
- Mexican Hearty Salad (GF, V) \$4
- Latin Salad (GF, V) \$4
- Mexican Wedding Cookies (Veg) \$3
- Mexican Flan (Veg) \$4
- Churros (Veg) \$3
- Cinnamon Apple Empanadas (V) \$2

Mediterranean Catering Menu

\$15/Person

Included:

- Pita Bread (Veg)
- Lebanese Garlic Sauce (Veg, V, GF)
- White Rice (Veg, V, GF)
- Grilled Bell Pepper, Onions, and Tomato (Veg, V, GF)

Main Entrées (Choose 3)

- Chicken Kabob (GF)
- Beef Kabob (GF)
- Mixed Veggie Kabob (Yellow Squash, Zucchini, Bell Pepper; V, GF)
- Falafel Platter with Eggplant, Feta Cheese, Olives, Hummus, and Grape Leaves (Veg)

A La Carte Add Ons

- Chicken Kabob Skewer (GF) - \$7
- Beef Kabob Skewer (GF) - \$7
- Veggie Kabob Skewer (V, GF) - \$6
- Pita Bread (V) - \$1
- Greek Salad (Veg, GF) - \$4
- Cucumber Tomato Salad (V, GF) - \$3
- Stuffed Grape Leaves (Veg) - \$3
- Quinoa Tabbouli Salad (V, GF) - \$4
- Traditional Tabbouli Salad (V) - \$4
- Falafel Bites with Tahini (V) - \$5/6 pc
- Hummus (V) - \$2
- Baba Ghanoush (V, GF; Eggplant Dip) - \$2
- Baklava \$3
- Cookies \$3

Asian Catering Menu

Priced per person

Entrées

- Chicken Teriyaki - \$14
- Salmon Teriyaki - \$16
- Beef Teriyaki - \$15
- Fried Tofu Teriyaki (V) - \$13
- Chicken Coconut Red Curry - \$14
- Shrimp Coconut Green Curry - \$16
- Butternut Squash Yellow Curry (V, GF) - \$13
- Beef and Broccoli - \$14
- Mongolian Beef (GF) - \$15
- Mandarin Orange Chicken - \$14
- Crispy Tofu with Peanut Sauce (V) - \$13
- Fried Tofu with Spicy Chili Sauce (V) - \$13
- Thai Style Beef with Lemongrass (GF) - \$15
- Thai Grapao Beef - \$15
- Thai Shrimp Curry over Rice - \$16
- Tofu Coconut Curry over Rice (V, GF) - \$13
- Thai Baked Chicken - \$14

Sides

- Steamed White Rice - \$2
- Shrimp Spring Rolls - \$5
- Veggie Spring Rolls - \$4
- Chicken Potstickers - \$4
- Veggie Potstickers - \$4
- Garlic Soy Broccoli - \$5
- Sesame Green Beans - \$8
- Stir Fried Mixed Veggies - \$4
- Glazed Snow Peas and Carrots - \$5

Sandwiches

Cold Sandwiches - \$13/Person

All sandwiches come with lettuce, tomatoes, cheese, and condiments on the side

Gluten-Free bread +\$1/person

- Turkey Cranberry
- Ham and Swiss
- Roast Beef
- Chicken Pesto
- Vegan (eggplant, yellow squash, zucchini with hummus spread)

Hot Sandwiches - \$13/Person

- Grilled Turkey and Cheddar Melt on White Bread with Mayo
- Grilled Bacon and Brie with Caramelized Onion on White Bread with Mayo
- Grilled Cheese with American and Cheddar on White Bread with Mayo
- Roast Beef and Pepperjack on White Bread with Mayo
- Pastrami with Swiss and Provolone on Rye
- Albacore Tuna Salad with Lettuce, Tomato, Onion and Pickles
- Chicken Salad Sandwich with Coleslaw and Mayo
- Spicy Cajun Chicken Breast with Lettuce, Tomato, Onions and Mayo on Toasted Soft Roll (Add \$1)
- Prosciutto, Fresh Mozzarella, Balsamic with Tomato, Lettuce and Basil on French Baguette (Add \$1)
- Pesto Chicken Breast with Sundried Tomatoes and Provolone on Toasted Soft Roll (Add \$1)
- BBQ Chicken Breast with Cheddar, Lettuce, Tomato, Onion and Mayo on Toasted Soft Roll (Add \$1)
- Filet of Salmon, Lemon Caper Sauce, Lettuce, Tomato, Onion on Toasted Soft Roll (Add \$2)
- Gluten-Free Chicken Breast with Hummus, Grilled Eggplants, Spinach, Tomato, and Garlic Mayo on GF Roll (GF)
- Caprese Sandwich on a Toasted Soft Roll (Veg)

Cheesesteaks - \$14/Person

Comes with Bell Peppers, Cheese, and Onions

Comes with Wedge Potatoes and Mixed Green Salad on the side

- Chicken Philly Cheesesteak
- Steak Philly Cheesesteak (Add \$1)
- Portobello Mushroom Philly Cheesesteak (Veg)
- Vegan Portobello Philly Cheesesteak with Vegan Cheese (V)

Cold Wraps

Comes with Coleslaw, Avocado, Pico de Gallo and Sriracha Mayo on Flour Tortilla unless noted

- Steak Wrap (\$15)
- Salmon Wrap (\$16)
- Chicken Wrap (\$14)
- Vegan Wrap – Hummus, Eggplant, Squash, Zucchini on Flour Tortilla (\$13; V)

Sandwich Add-Ons:

- Bag of Chips - \$2
- Cookie - \$2
- Fruit Salad - \$4
- Soda (Coke, Diet Coke, Sprite) - \$2
- San Pellegrino - \$3
- Macaroni Salad (Veg) - \$4
- Potato Salad (Veg, GF) - \$4

Salads

Salads (with Protein) - \$16

Gluten-Free unless noted otherwise

Additional proteins can be added at additional cost and individually wrapped in separate containers upon request

- **Brussels Sprout Salad:** Brussels sprouts, bacon and balsamic glaze
- **Buffalo Chicken Salad:** Crisp Romaine hearts, Frank's grilled chicken, shredded carrot, cherry tomatoes, shaved red onion, and jack cheese with blue cheese dressing
- **Chicken Cobb Salad:** Crisp Romaine hearts, grilled chicken, cherry tomatoes, red onion, blue cheese, crumbled egg, and applewood bacon with buttermilk ranch dressing
- **Chilled Shrimp Louie Salad:** Shrimp, Romaine hearts, English cucumber, hard boiled egg, cherry tomatoes, avocado, and carrots with Russian dressing
- **Chinese Chicken Salad:** Napa and Red cabbage, iceberg lettuce, grilled chicken, shredded carrots, cucumber, mandarin orange, green onion, julienned sushi ginger, toasted sesame seeds and peanuts with soy vinaigrette
- **Grilled Chicken Caesar Salad (Contains gluten):** Grilled chicken, Romaine hearts, parmesan, and La Brea croutons with roasted garlic dressing
- **Korean Steak Salad:** Grilled, thinly sliced steak, sliced radishes, sugar snap peas over lettuce with an Asian sesame dressing
- **Salmon Niçoise Salad:** Baked salmon, green beans, hard boiled egg quarters and potatoes over lettuce in an herb vinaigrette (\$17)
- **Shrimp Salad:** Baked shrimp, crispy chorizo bits, cherry tomatoes, cucumber slices and crunchy almonds over mixed greens
- **Smoked Salmon Salad:** Smoked salmon slices, olives, red onion, tomatoes, and feta cheese over mixed greens (\$17)
- **Southwest Steak Salad:** Grilled steak, organic spinach, iceberg lettuce, red cabbage, black beans, corn, cilantro, bell peppers, jack cheese, and Mexican crema, with chipotle aioli (\$17)
- **Steak with Lentil and Grapefruit Salad:** Thinly sliced steak, lentils, grapefruit segments and fresh herbs over leafy greens (\$17)
- **White Bean and Tuna Salad:** Leafy romaine, hearty white beans and tuna in a shallot and basil vinaigrette

Salads (without Protein) - \$14

Proteins can be added at additional cost and individually wrapped in separate containers upon request

- **Apple Cranberry (Veg, GF):** Apples, dried cranberries, tomatoes, pecans, blue cheese, and mixed greens with balsamic dressing
- **Artichoke Salad (Veg, GF):** Artichoke hearts, tomatoes, and mozzarella cheese over Boston lettuce with a balsamic dressing
- **Barry's Boot Camp Salad (Veg, GF):** Shaved kale, organic greens, chipotle roasted sweet potato, grilled peppers, avocado, queso fresco, cherry tomatoes, and toasted pumpkin seeds with jalapeno cilantro dressing
- **Beet Salad (Veg, GF):** Red and golden beets, carrots, jicama, corn, tomatoes, and feta cheese over mixed greens with a balsamic dressing
- **Butternut Squash Salad (Veg, GF):** Butternut squash, mixed greens, blue cheese, walnuts, and Italian dressing
- **Caesar Salad (Veg):** Romaine, croutons, and parmesan cheese
- **Chilled Beet Salad (Veg, GF):** Organic greens, red and golden beets, radish, artichoke, yellow bell pepper, and goat cheese with balsamic vinaigrette
- **Greek Chopped Salad (Veg, GF):** Crisp Romaine hearts, red onion, garbanzo beans, cucumber, cherry tomatoes, black olives, and roasted bell pepper with feta cheese vinaigrette
- **Greek Salad (Veg, GF):** Cucumber, olives, tomatoes, onion, feta cheese and mixed greens
- **Italian Chopped Salad (Veg, GF):** Kidney and garbanzo beans, roasted red pepper, pepperoncini, mozzarella, English cucumber, and red onion with balsamic vinaigrette
- **Latin Salad (V, GF):** Mixed greens, red onions, avocado, cherry tomatoes, cilantro, pepitas, and a cumin lime dressing
- **Latin Bean Salad (Veg, GF):** Crisp Romaine hearts, black beans, kidney beans, fire roasted corn, queso fresco, fresh red bell pepper, shredded carrots, and pickled cilantro with jalapeno vinaigrette
- **Lentil Salad (V, GF):** Lentils, tomatoes, cucumber, onion and lemon olive oil dressing
- **Mandarin Salad (Veg, GF):** Asparagus, mandarin orange slices, tomatoes, dried cranberries, slivered almonds, and blue cheese over mixed greens
- **Mango Blueberry (Veg, GF):** Mangoes, blueberries, tomatoes, walnuts, and blue cheese over mixed greens
- **Mexican Hearty Salad (V, GF):** Romaine hearts, tomatoes, cucumber, avocado, red onion, red beans, sweet corn, red pepper, black olives, and lime dressing
- **Mixed Green Salad (V, GF):** Tomatoes, cucumbers, and carrots over mixed greens and a balsamic dressing
- **Orzo Salad (V):** Orzo, artichoke hearts, and tomatoes with lemon olive oil dressing
- **Pasta Pesto Salad (Veg):** Pasta, basil pesto, tomato, and fresh mozzarella

- **Pesto Couscous Salad (Veg):** Arugula and spinach, basil pesto, fresh mozzarella, roasted red bell pepper, cherry tomatoes, black olives, and shredded carrots with Italian vinaigrette
- **Quinoa Salad (V, GF):** Organic greens, tricolor quinoa, artichoke, garbanzo beans, cherry tomatoes, and English cucumber with Balsamic vinaigrette
- **Quinoa and Kale Salad (V, GF):** Quinoa, kale, bell peppers, dried cranberries, and tomatoes with a lemon and olive oil dressing
- **Roasted Cauliflower Salad (Veg, GF):** Arugula, roasted cauliflower florets, sauteed onions, dried cranberries, parsley and slivered almonds in an herb dressing
- **Spring Snap Pea Salad (Veg, GF):** Snap peas, chopped romaine, cucumber slices, cherry tomatoes with an herb vinaigrette and feta cheese
- **Thai Peanut Noodle Salad (V, GF):** Rice noodles, cherry tomatoes, shredded carrots, fresh mint, pickled cilantro, Fresno Chile, and cabbage with roasted peanut dressing
- **Vegan Harissa Roasted Superfood Salad (V, GF):** Spinach, shaved kale, broccoli, cauliflower, carrots, avocado, brussels sprouts, and toasted quinoa with champagne vinaigrette
- **Veggie Taco Salad (Veg, GF):** Crisp Romaine hearts, cherry tomatoes, pickled cabbage, avocado, queso fresco, fire roasted corn, shaved radish, roasted cauliflower, and pickled cilantro with jalapeno vinaigrette

Salad Protein Options:

Priced Per person

- Avocado - \$2
- Shrimp (8 per order) - \$4
- Crab Cakes (3oz) - \$3
- Tofu (3oz) - \$3
- Chicken - \$3
- Grilled Salmon (3oz) - \$5
- Vegan Meatball (3oz) - \$3
- Falafel (3oz) - \$3

Soups

\$8/person; Includes rolls and butter

- Lentil (V, GF)
- Cream of Broccoli (Veg, F)
- Lobster Bisque (GF)
- Shrimp and Corn Chowder (GF)
- Corn Chowder (Veg, GF)
- Minestrone (Veg)
- Butternut Squash (Veg, GF)
- Potato and Leek (Veg, GF)
- Cream of Tomato (Veg, GF)
- Chicken Tortilla
- Black Bean and Corn (Veg, GF)
- Chicken Noodle

Add-Ons

- Cup of Fresh Fruit - \$4
- Side Mixed Green Salad - \$4

Barbecue Menu

\$18/person

Choose 3 proteins, 2 sides, 1 salad

Proteins:

- Pork Spareribs (GF)
- BBQ Grilled Chicken Bone-In (GF)
- BBQ Boneless Chicken Breast (GF)
- Smoked Pulled Pork (GF)
- BBQ Chicken Wings (GF)
- BBQ Polish Sausage (GF)
- BBQ Grilled Shrimp (GF; Add \$2/person)
- Grilled BBQ Vegetables (V, GF)

Salads:

- Potato Salad (Veg, GF)
- Macaroni Salad (Veg)
- Coleslaw (Veg)

Sides:

- Mac and Cheese (Veg)
- BBQ Baked Beans (V, GF)
- Wedge Potato Fries (V)
- Corn on the Cob (V, GF)
- Biscuits and Butter (Veg)
- Honey Cornbread (Veg)

Appetizers

Mexican Appetizers

- 7 Layer Dip with Tortilla Chips (V) \$65/serves 10
- Queso Dip (GF, Veg) \$70/serves 10
- Jalapeno Poppers (2 Pieces; Veg) \$5.50
- Pico De Gallo (GF, V) \$3
- Guacamole (GF, V) \$5
- Grilled Jumbo Shrimp with Achiote Sauce (2 Pieces; GF) \$8
- Chicken Quesadilla Bites (2 Pieces) \$7
- Veggie Empanadas (2 Pieces; Veg) \$6
- Chicken Empanadas (2 Pieces) \$7
- Beef Empanadas (2 Pieces) \$8
- Beef Taquitos (2 Pieces) \$6.5
- Mango Lime Avocado Salsa (GF, V) \$4.5
- Churros (2 Pieces; Veg) \$5
- Mexican Wedding Cookies (2 Pieces; Veg) \$5
- Flan Cups (Veg) \$6

Italian Appetizers

- Bruschetta (V) \$4
- Caprese Skewers (2 Pieces; GF, Veg) \$4.5
- Arancini Balls (Veg) \$8
- Prosciutto e Melon (2 Pieces; GF) \$9
- Fried Mozzarella Sticks (2 Pieces; Veg) \$5
- Polenta Bites with Tomato Sauce (2 Pieces; GF, V) \$5
- Beef Meatballs with Pesto, Spicy Tomato or Cherry Reduction Sauce (2 Pieces) \$6
- Turkey Meatballs with Pesto, Spicy Tomato or Cherry Reduction Sauce (2 Pieces) \$5
- Vegan Meatballs with Pesto, Spicy Tomato or Cherry Reduction Sauce (2 Pieces) \$4
- Eggplant Crostino (2 Pieces; V) \$6
- Fried Zucchini Steaks (2 Pieces; Veg) \$5
- Italian Sausage Stuffed Mushrooms (2 Pieces; GF) \$7
- Veggie Stuffed Mushrooms (2 Pieces; GF, V) \$7
- Tricolor Cheese Tortellini Skewers (2 Pieces; Veg) \$6
- Mini Biscotti (2 Pieces; Veg) \$5
- Mini Cannoli (2 Pieces; Veg) \$8
- Assorted Mini Italian Bites/Tarts (2 Pieces; Veg) \$9

French Appetizers

- Baked Beef Wellington Bites \$8
- Beef Crostini (2 Pieces) \$9
- Caramelized Onions and Sliced Tri-tip with Crumbled Gorgonzola Crostini (2 pieces) \$9
- Soppressata and Fig Jam Crostini (2 Pieces) \$9
- Pomegranate and Goat Cheese Crostini (2 Pieces; Veg) \$8

- Blue Cheese and Fig Crostini (2 Pieces; Veg) \$8
- Baked Portobello Bites (2 Pieces; GF, V) \$8
- Tomato Goat Cheese Tartlets (Veg) \$6
- Smoked Salmon Crostini with Cream Cheese (2 Pieces) \$9
- Whipped Goat Cheese and Walnuts with Drizzled Honey (2 Pieces; Veg) \$8
- Baked Mini Potatoes with Sour Cream and Chives (2 Pieces; Veg) \$6
- Devilled Eggs with Tarragon and Scallions (2 Pieces; Veg) \$8
- French Macarons (Veg) \$4
- Assorted Mini French Tarts and Bites (Veg) \$8
- Mini Fruit Tarts (Veg) \$8
- Red Pepper Baked Brie Topped with Sundried Tomatoes, and Pine Nuts served with Crackers or Baguette (Veg)
 - \$60 for 10 people
 - \$90 for 20 people
- Cranberry Baked Brie Topped with Sundried Tomatoes, and Pine Nuts served with Crackers or Baguette (Veg)
 - \$60 for 10 people
 - \$90 for 20 people
- Spinach Artichoke Dip with Crackers or Sliced Baguette (Veg)
 - \$50 for 10 people
 - \$90 for 20 people
- Olive Tapenade with Crackers or Sliced Baguette (V)
 - \$50 for 10 people
 - \$90 for 20 people
- French Onion Dip with Crackers or Sliced Baguette (Veg)
 - \$50 for 10 people
 - \$90 for 20 people

American Appetizers

- Bacon Wrapped Shrimp (2 Pieces) \$9
- Bloody Mary Poached Shrimp Cocktail (4 Pieces) \$10
- Fresh Baked Breadsticks (2 Pieces; Veg) \$5
- Assorted Mini Tea Sandwiches (2 Pieces; V) \$8
- Endive Spears with Curry Chicken, Apple, and Cranberry (2 Pieces; GF) \$8
- Endive Spears with Chicken and Grape Salad (2 Pieces; GF) \$8
- Endive Spears with Herbed Goat Cheese (2 Pieces; GF) \$8
- Mini Pinwheels (2 Pieces; Veg) \$5
- Mini Quiche Bites with Mushrooms or Spinach (2 Pieces; Veg) \$5
- Mini Quiche Bites with Cheddar and Bacon (2 Pieces) \$5
- Beef Sliders (2 Pieces) \$8
- Chicken Sliders (2 Pieces) \$7
- Pulled Pork Sliders (2 Pieces) \$7
- Vegetarian Sliders (2 Pieces; Veg) \$7
- Buffalo Wings (2 Pieces, GF) \$6
- Cilantro Lime Wings (2 Pieces; GF) \$6
- BBQ Wings (2 Pieces; GF) \$6

- Crab Cakes with Pesto and Mayo Aioli (2 Pieces) \$8
- Spanakopita (2 Pieces; Veg) \$6
- Salami, Cheese, and Olive Skewers (2 Pieces; GF) \$4
- Prosciutto Wrapped Asparagus (2 Pieces; GF) \$8
- Herbed Lamb Chops (2 Pieces; GF) \$11
- Onion Rings (Veg) \$5
- French Fries (GF, V) \$5
- Hot Dog with Bun and Condiments \$8
- Deviled Eggs (Veg) \$6
- Pigs in a Blanket (2 Pieces) \$6
- Pretzel with Mustard Dip (Veg) \$6

Platters Per Person

- Fruit and Cheese Platter (Veg) \$8
- Assorted Charcuterie Platter Cured European Cut Meats (GF) \$8
- Crudit  Platter Assorted Raw Veggies with Ranch or Hummus (GF,V)
 - \$60 for 10 people
 - \$90 for 20 people

Asian Appetizers

- Chicken Satay with Mayo Sriracha (GF) \$8
- Chicken Satay with Sweet Chili Dipping Sauce \$8
- Ahi Tuna Crudo in Ponzu Sauce \$9
- Beef Satay with Mayo Sriracha \$8
- Beef Satay with Sweet Chili Dipping Sauce \$8
- Chicken Egg Rolls with Sweet and Sour Sauce \$6
- Pork Egg Rolls with Sweet and Sour Sauce \$6
- Veggie Spring Rolls with Sweet and Sour Sauce (Veg) \$5
- Fried Coconut Shrimp \$6
- Veggie Samosa (V) \$6
- Fried Chicken Wonton \$7

Dessert Menu

Cookies Veg; \$3/Person

- Amaretti
- Baklava
- Black and White Cookies
- Butter Cookies
- Coconut Macaroons
- French Macarons
- Chinese Almond Cookies
- Mexican Wedding Cookies
- Russian Tea Cookies

Cupcakes Veg; \$3/Person

- Carrot
- Chocolate
- Lemon
- Red Velvet
- Strawberry
- Vanilla
- Vegan Cupcakes +\$1/Person
- Gluten-Free Cupcakes +\$1/Person
- Cake Pops
- Carrot
- Chocolate
- Lemon
- Red Velvet
- Strawberry
- Vanilla

Pies Veg; \$3/Person

- Apple
- Apple Crumb
- Apricot
- Blueberry
- Cherry
- Lemon
- Peach
- Pumpkin
- Sweet Potato
- Pecan
- Chocolate Pecan
- Lemon Meringue
- Rhubarb
- Strawberry