



## CATERING MENU

*Includes 1 ½ hours of passed hors d'oeuvres*

**\$15 per person**

*CHOOSE 3*

**\$20 per person**

*CHOOSE 4*

**\$25 per person**

*CHOOSE 5*

### **Mini Soft Pretzel**

Mustard and Gruyere Fondue

### **Braised Short Rib Tostada**

Queso Fresco, Pico De Gallo, Cilantro Lime Crema

### **Roast Pork and Provolone Spring Roll**

Grilled Onion, Horseradish Cream

### **Chicken Lollipops**

Drumette confit, Spicy Chili

### **Black Truffle Tart**

fontina, parmigiano reggiano

### **Polenta Fries**

Spicy Tomato Sauce, Parmesan

### **2 Bite Korean Tacos**

Kim Chi, Scallion, Sesame Seeds

### **Potato Goat Cheese Cigars**

Sour Cream, Chives

### **Crustini**

Assorted Meat, Cheese and Vegetable

## HORS D'OEUVRES TRAYS

*All trays are \$100 unless noted*

### **Chicken Lollipops**

Drumette Confit, Spicy Chili

**75 pieces**

### **Roast Pork and Provolone Egg Roll**

Grilled Onion, Horseradish Cream

**60 pieces**

### **Roasted Chicken Quesadilla**

Queso Fresco, Pico De Gallo, Mole Poblano

**80 pieces**

### **Mini Soft Pretzel**

Mustard and Gruyere Fondue

**100 pieces**

### **Black Truffle Tart**

Fontina, Parmigiano Reggiano

**50 pieces**

### **Polenta Fries**

Spicy Tomato Sauce, Parmesan

**100 pieces**

### **2 Bite Korean Tacos**

Kim Chi, Scallion, Sesame Seeds

**50 pieces**

### **Potato Goat Cheese Cigars**

Sour Cream, Chives

**35 pieces**

### **Crustini**

Assorted Meat, Cheese and Vegetable

**200 pieces**

### **Cheese Tray (for approx 50 people)**

Assorted cheese selection, breads, condiments

### **Crudite (for approx 50 people)**

Assorted seasonal vegetables & dip....**\$75 per tray**

