

Private Event – Appetizer Options

*all orders are portioned for 20 people

\$60 Mac + Cheese- penne, five cheese blend, parmesan, breadcrumbs +bacon \$10 + Chicken \$15

\$45 Crab and Corn Croquette – crispy fried potato ball studded with corn and snow crab

\$50 Meatballs- marinara, parmesan, toasted French baguette (20 pc)

\$35 Hummus- toasted pita, Kalamata olives, fresh veggies, olive oil, and sriracha

\$50 P.E.I. Mussels- 4lbs mussels, prosciutto, shallots, pears, rosemary, white wine, stoneground mustard cream

\$75 Smoked Salmon Platter- crostini, capers, veggies, scallion cream cheese, orange marmalade, pickled onions.

\$30 Wings – Choice of Korean Sticky, Buffalo Sriracha or Bourbon BBQ (25 pc)

\$40 Risotto Balls – Havarti stuffed Arborio rice balls, with red pepper aioli (20 pc)

\$50 Mini Chicken Cordon Bleu- ham and chicken breast stuffed with gruyere, breaded and fried served with ranch (20 pc)

\$25 Vegetarian Spring Rolls- with Thai chile sauce (20 pc)

\$60 Mini Cheeseburger Sliders- ground beef patties, cheddar, and all the fixins (20 pc)

\$50 Cocktail Shrimp with cocktail sauce (2lb)

\$30 Grilled Chicken Skewers (20 pc)

\$40 Veggie Tray – assortment of fresh vegetables, with ranch dressing

\$45 Fresh Fruit Tray- assortment of fresh fruit

\$50 Chicken Lettuce Wraps – baby romaine, veggie stir fry, peanuts, and sesame seeds.

\$50 Flatbreads: Choose 5 of the following:

District- goat cheese, pears, prosciutto, arugula, sundried tomato, blood orange balsamic glaze.

Wornall- artichoke, spinach, chicken, kalamata olive, white cheddar, mozzarella.

Gregory- chorizo, wild mushrooms, scallion cream cheese, sriracha, roasted red pepper, mozzarella.

***Note: All food items and guest count need to be finalized 72 hours prior to event. No outside food may be brought in with the exception of a cake or cup cakes.**