



## **SPRING/SUMMER 2022 NEW MENU ADDITIONS**

### **APPETIZERS (prices per dozen)**

Wonton Tuna Tacos  
Roasted Shishito Pepper Pizette  
Sweet Corn Cacio e Pepe Flatbread  
Spanakopita Mini Grilled Cheese  
Chorizo Griddle Cakes w/Pulled Chicken  
Mini Tuna Poke Bowls  
Grilled Shrimp on Sugar Cane Skewers  
Meatball Caprese Skewers  
“JARCUTERIE” Single Serve Charcuterie in a jar  
Falafel Waffle Bites w/tzatziki  
Spicy Korean Meatballs  
Buffalo Shrimp Blue Cheese Dipping Sauce  
Caprese Avocado Toast  
Smashed Chicken Burger Slider  
Carnitas Slider Mini Mojito  
Shrimp Crostini Aioli  
Mini Chicken Fajita Taco  
Lobster BLT Sliders w/Watermelon Margarita

### **STATIONARY APPETIZERS/DIPS**

Baked Feta w/Heirloom Tomatoes  
Melon & Cheese Dip Grazing Board  
Pizza Dip w/Garlic Bread Bites  
Roasted Feta & Honey  
Diced Veggies & Hummus w/Pita Chips  
Cold Seafood Platter

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## **SALADS & SIDES (SM/LG – SM for 8-10; LG for 16-20)**

Cucumber Ginger Salad  
Peanut Chicken Salad  
Grilled Corn & Avocado Salad w/Feta  
Tomato & Peach Salad Over Whipped Goat Cheese  
Shrimp Wedge Salad  
Carrot Salad  
Bacon Cashew Broccoli Salad  
Tomato Salad w/Feta & Pistachios  
Cacio E Pepe Pie  
Caramelized Corn & Asparagus Pasta  
Greek Roasted Potatoes  
Corn Feta Salad  
Cacio E Pepe Panzanella Salad  
Greek Orzo Salad  
Grilled Vegetable Platter w/Tahini Dressing  
Strawberry Spinach Salad w/Red Onion, Almonds & Poppyseed Dressing

## **ENTREES**

Hot Honey BBQ Chicken  
Salmon Piccata  
BBQ Chicken w/Herb Chimichurri Sauce  
Caramelized Halibut  
Beer Can Roasted Chicken  
Grilled Chicken Panzanella Pasta  
Tuscan Style Seafood Pasta  
Pasta w/Broccoli Pesto

## **CRAFTED COCKTAILS/BAR SNACKS**

Strawberry Gin Smash  
Mixed Nuts w/Bitters  
Truffle Popcorn  
Peanuts & Bacon  
Grilled Pineapple Tequila Punch  
Tequila Limeade  
Rose Cooler

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## **BRUNCH**

Zucchini & Goat Cheese Frittata w/Cherry Tomatoes  
Blueberry Biscuits  
Mixed Berry Buckle  
Bagel Strata w/Bacon

## **DESSERT**

S'Mores Bars  
Individual Baked Alaska  
Matcha Doughnut Holes  
Ice Cream Cake - Made to Order – (9inch)

## **INDIVIDUAL DESSERTS**

Fruit Cobbler  
Strawberry Shortcake  
Funnel Fries in Bamboo Cone  
Housemade Doughnut Holes  
Chocolate Mousse Cups w/Raspberries  
Chocolate Covered Strawberries  
Mini Ice Cream Cones  
Mini Ice Cream Sandwiches  
Pies in a Jar

- Chocolate Cream Pie
- Key Lime Pie
- Dulce de Leche
- Banana Cream
- Peanut Butter

Cupcakes — Mini or Full Size

- Red Velvet
- Coconut
- Chocolate/Vanilla
- Carrot

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