



COCKTAIL HOUR

FARM TO TABLE

LOCAL CHEESES

Soft, semi soft & rind cheeses, preserves, honey, fruits, assorted bread and crackers

FIELD CRUDITÉ (V, GF)

Assorted fresh seasonal vegetables and dips

ADD CHARCUTERIE

Prosciutto, capicola, sliced salami, cornichons, whole grain mustard and assorted nuts

ADD CROSTINI

Your choice of two crostini from our hors d'oeuvres menu

RAW BAR

EAST COAST OYSTERS

Oysters, little neck clams, shrimp cocktail, prosecco mignonette, cocktail sauce, hot sauce

ADDITIONAL ADD-ONS AVAILABLE

Chilled lobster
Crab claws
Tuna or scallop crudo

SHRIMP COCKTAIL

Cocktail sauce, horseradish, lemon, spicy aioli

HORS D'OEUVRES

CHOICE OF FIVE...

NO MEAT

ROASTED BEETS (V, GF)

Whipped goat cheese

BUTTERNUT SQUASH SKEWERS (VG, GF)

Maple gastrique

CAPRESE SKEWERS (V, GF)

Fresh mozzarella, baby tomatoes, basil, balsamic glaze

HUMMUS CUPS (VG)

Seasonal hummus, fresh vegetables, bread strips

FARRO SALAD CUPS (VG)

Romaine, grapes, balsamic onions, cherry tomatoes, citrus dijon vinaigrette

WILD MUSHROOM CROSTINI (V)

Pickled mushrooms, whipped goat cheese, balsamic

CRISPY CORN CAKE (V, GF)

Cilantro crema, queso fresco, jalapeno relish

PISTACHIO PEAR CROSTINI (V)

Port wine poached pear, whipped bleu cheese, pistachio

ALLA VODKA CUPS (V)

House-made pasta, garlic, vodka sauce

MAC' N CHEESE CUPS (V)

Four cheese blend, house-made pasta



COCKTAIL HOUR

HORS D'OEUVRES CONTINUED..

CHICKEN

PB & J CHICKEN SATAY (GF)

Berry sticky jam, Thai peanut Sauce

NASHVILLE HOT SLIDERS

Crispy chicken, creamy slaw

CHICKEN AND WAFFLE BITES

Maple syrup, whiskey butter

PORK

KOREAN MEATBALLS

Pork, gochujang, sesame

'OLD SCHOOL' MEATBALL SLIDERS

Beef, veal, pork blend, Pomodoro sauce, parmesan

PORK BELLY BITES (GF)

Cured pork belly, maple gastrique

MINI SAUSAGE AND PEPPER SUBS

Italian sausage, bell peppers

LOADED MASHED POTATO CUPS

House bacon, sour cream, onion, sharp cheddar

BACON WRAPPED DATES (GF)

Blue cheese stuffed, jalapeno bacon, calabrian relish, whole grain mustard

HAWAIIAN PORK CUP

Pulled pork, pineapple BBQ, plantain crisp

SEAFOOD

SPICY SALMON CHIPS (GF)

Avocado, crispy tortilla, spicy aioli

SMOKED SALMON CROSTINI

Everything bagel crostini, whipped cream cheese, pickled onion

LOUISIANA CRAB CAKES

Cajun remoulade

BACON WRAPPED SHRIMP PICKS (GF)

Jalapeno Bacon, Hawaiian BBQ glaze

SHRIMP N' GRITS CUPS (GF)

Cheesy grits, cajun shrimp

BEEF

NY STRIP CROSTINI

Onion jam, goat cheese

LITTLE CHEESEBURGERS

Smoked aioli, sharp cheddar

SHORT RIB CUPS (GF)

Creamy polenta, red wine demi-glace

TERIYAKI BEEF SKEWERS

Sesame seeds, green onion