



CELEBRATION

COCKTAIL STYLE: \$67++ / GUEST

Appetizers (passed)

TRUFFLE PARMESAN TOT SKEWERS

VEGETABLE SPRING ROLLS

MAPLE SRIRACHA SAUCE

PIGS IN A BLANKET

YELLOW MUSTARD

Mains (stationed)

MAC & CHEESE STATION

VEGETARIAN CHILI | BACON | SOUR CREAM | CAJUN AIOLI

ROASTED CORN | RED ONION JAM | CHARRED PEPPERS

SLIDER STATION

BEEF SLIDERS W/ RED ONION JAM & GOAT CHEESE

BUFFALO CRISPY CHICKEN W/ BLUE CHEESE SAUCE

GRILLED PORTOBELLO W/ ROASTED RED PEPPER & ARUGULA

PULLED PORK W/ SPICY BBQ SAUCE

CHARCUTERIE GRAZING TABLE

ASSORTED MEATS, CHEESES, FRUIT, VEGETABLES, SWEETS & CRACKERS

STEAK FRIES

CAJUN RASPBERRY AIOLI | KETCHUP

Dessert

MINI TIRAMISU CUPS

CHOCOLATE MOUSSE CUPS

MINI PAVLOVAS

FRESH FRUIT & RASPBERRY DRIZZLE