



bites & displays

small bites

Truffled Goat Cheese Almondine
Chicken Meatball, Pomodoro Sauce
Smoked Salmon Roll, Cream Cheese
Avocado & Cucumber "Tartare"
Cage-Free Deviled Eggs
Housemade Mozzarella Caprese Skewers
Rotisserie Chicken Lettuce Cups, Asian Slaw
Shaved Beet, Goat Cheese, Pistachio Rolls
Mini Apple and Maytag Bleu Monte Cristo

Rotisserie Apricot Chicken Salad Profiterole
Florida Shrimp Skewer, Ancho Avocado Dip
Short Rib and Maytag Bleu Cheese Cracker
Mini Cheddar Grilled Cheese, Organic Apple Relish
Skirt Steak Skewers, Sweet Pea Pesto
Cheesesteak Eggroll, Wilson's Wife's Recipe
Scallop Ceviche, Dulse Crackers
Vegetable Summer Roll, Mint, Cashews
Sesame Crusted Tuna, Chile Lime Dip

THREE SELECTIONS \$14 PER PERSON

FOUR SELECTIONS \$18 PER PERSON

FIVE SELECTIONS \$21 PER PERSON

harvest display

Assorted Farmer's Market Vegetables and Dips
Artisanal Cheese Platter
Fresh Seasonal Fruit Platter

Bruschetta Assortment on Herbed Flaxseed Crackers Choice of two:

Classic Tomato, Fresh Mozzarella, Basil

Quinoa Tabbouleh Goat Cheese, Fresh Herbs

Namaste Yellow Curry Dressed, Chopped Organic Veggies

Black Eyed Pea Hummus

\$15 PER PERSON

We proudly serve grass-fed beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

All pricing is subject to 21% service charge and sales tax.