
Appetizers

All to serve 15-20 guests per platter

Artisanal Cheeses with Crackers and Mixed Olives	85./per platter
Raw Vegetable Crudités with Roasted Red Pepper Dip	65./per platter
Seasonal Fresh Fruit with Honey Whipped Cream Dip	85./per platter
Hummus/Assorted Olives/Roasted Red Peppers/Pita Chips	85./per platter
Spinach Artichoke Dip with Toasted Pita and Crostini	85./per platter
Charcuterie Board Assorted Sausages, Prosciutto, Pâté, and Bacon	105./per platter

Small Bites

Seasonal Fresh Melon Wrapped with Prosciutto	18./per dozen
Shrimp Cocktail with Cocktail Sauce	28./per dozen
Pork Dumplings with Black Pepper-Soy Dipping Sauce	19./per dozen
Cocktail Crab Cakes with Housemade Tartar Sauce	18./per dozen
Candied Bacon with Bourbon-Pepper Glaze	18./per dozen
Thai Vegetable Summer Rolls with Thai Ginger Dipping Sauce	18./per dozen
Thai Crab Summer Rolls with Thai Ginger Dipping Sauce	26./per dozen

Platters

All to serve 15-20 guests per platter

Seared Tuna Platter - Seared Tuna/Tuna Poke/Wasabi/Pickled Ginger/Sweet Soy Sauce/Furiyaki	205./per platter
Chilled Seafood Platter- Shrimp/Crab/Mussels/Poached Lobster Tails/Creole Remoulade/Hot Sauce/Crisp Lettuce Salad	265./per platter
Portobello & Chevre- Roasted Portobello's/Goat Rodeo Chevre/Arugula/Roasted Shallots Vinaigrette/Balsamic Reduction	105./per platter
Grilled Pork Tenderloins- Southwestern Marinade/Honey Whiskey BBQ Sauce/Crisp Fried Onions/Cornbread Muffins	110./per platters
Hartwood Filet Platter- Caramelized Onions/Horsey Cream/Silver Dollar Rolls	235./per platter
Pastrami Smoked Striploin- Thinly Sliced/Sweet Slaw/Pickled Onions/Beer Mustard/Rye Salt Sticks	190./per platter
Roasted Salmon Side- Beet & Horsey Slaw/Dill Aioli/Baby Kale	190./per platter
Sides	
Asparagus & Roasted Peppers	65./per platter
Roasted Seasonal Vegetables	35./per platter
Yukon Gold Potato Salad	30./per platter
Citrus & Sunflower Seed Quinoa Salad	35./per platter
Sesame Rice Noodle Salad	30./per platter
Whispers Salad with Balsamic & Ranch	35./per platter
Cesar Salad	45./per platter

Hot Food

Half Pan will feed 10-15 guest

Full Pan will feed 20-30 guest

Sautéed Chicken Breast with Crisp Prosciutto, Roasted Red Peppers, and Rosemary Jus	65./half	130./whole
Confit Roasted Chicken (Breast/Leg/Thigh) with Honey and Lavender Sea Salt	45./half	85./whole
Grilled Chicken Breast with Mushroom Pan Sauce or Lemon Herb Pan Sauce	65./half	130./whole
Pan Seared Salmon with Tomato Artichoke Pan Sauce	80./half	160./whole
Slow Smoked Boneless Pork Loin with Blackberry BBQ Sauce	55./half	110./whole
Red Curry Tofu Stir-Fry Over Rice Pilaf	45./half	90./whole
Beef Filet Tips in a Wild Mushroom Demi Glace	80./half	160./whole
Grilled Zucchini, Tomato, Basil, & Chevre Lasagna	55./half	110./whole
Penne Pomodoro	40./half	80./whole
Penne Ala Vodka	45./half	90./whole
Fusilli Mac and Cheese	45./half	90./whole
Garlic & Herb Potatoes	30./half	60./whole