
Appetizers

All to serve 15-20 guests per platter

Artisanal Cheeses with Crackers and Mixed Olives	100./per platter
Raw Vegetable Crudités with Roasted Red Pepper Dip	80./per platter
Seasonal Fresh Fruit with Honey Whipped Cream Dip	100./per platter
Hummus/Assorted Olives/Roasted Red Peppers/Pita Chips	100./per platter
Spinach Artichoke Dip with Toasted Pita and Crostini	100./per platter
Charcuterie Board Assorted Sausages, Prosciutto, Pâté, and Bacon	160./per platter

Small Bites

Two Dozen Minimum

Shrimp Cocktail with Cocktail Sauce	36./per dozen
Pork Dumplings with Black Pepper-Soy Dipping Sauce	24./per dozen
Cocktail Crab Cakes with Housemade Tartar Sauce	36./per dozen
Candied Bacon with Bourbon-Pepper Glaze	24./per dozen
Thai Vegetable Summer Rolls with Thai Ginger Dipping Sauce	20./per dozen
Thai Crab Summer Rolls with Thai Ginger Dipping Sauce	28./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	300./per platter
Chilled Seafood Platter- Shrimp/Crab/Mussels/Poached Lobster Tails/Creole Remoulade/Hot Sauce/Crisp Lettuce Salad	325./per platter
Portobello & Chevre- Roasted Portobello's/Goat Rodeo Chevre/Arugula/Roasted Shallots Vinaigrette/Balsamic Reduction	125./per platter
Grilled Pork Tenderloins- Southwestern Marinade/Honey Whiskey BBQ Sauce/Crisp Fried Onions/Cornbread Muffins	160./per platters
Hartwood Filet Platter- Caramelized Onions/Horsey Cream/Silver Dollar Rolls	325./per platter
Pastrami Smoked Striploin- Thinly Sliced/Sweet Slaw/Pickled Onions/Beer Mustard/Rye Salt Sticks	275./per platter
Roasted Salmon Side- Beet & Horsey Slaw/Dill Aioli/Baby Kale	225./per platter
Sides	
Asparagus & Roasted Peppers	65./per platter
Roasted Seasonal Vegetables	40./per platter
Sour Cream and Herb Potato Salad	40./per platter
Sesame Rice Noodle Salad	40./per platter
Whispers Salad with Balsamic & Ranch	40./per platter
Cesar Salad	55./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	55./half	95./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	85./half	190./whole
Slow Roasted Boneless Pork Loin with Blackberry BBQ Sauce	65./half	130./whole
Red Curry Tofu Stir-Fry Over Rice Pilaf	55./half	110./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