

# BANQUET OPTIONS



## SOCIALIZING ITEMS (SERVES 20-30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$150
Veggie Tray. Carrots, Celery, Cucumbers, Cauliflower, Broccoli w/ Ranch <span style="color: green;">✓</span>	\$50
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits <span style="color: green;">✓</span>	\$50
Hummus · Roasted Garlic w/ Tortilla Chips (Sub Crostini for \$15) <span style="color: green;">✓</span>	\$50
Bubbly Spinach & Feta Dip · Crostini, Bread-crumb Gratin <span style="color: green;">✓</span>	\$50
Classic Deviled Eggs · Prepared with/without Bacon	\$50/\$55 (bacon)
Hot Crab & Asiago Dip · Chesapeake Crab, Herb Toast Points	\$75
Crostini Platter · On Toasted French Bread	\$75
You Receive: Tomato-Mozzarella & Basil (8) <span style="color: green;">✓</span> · Flank Steak & Balsamic Onions (7)	
Prosciutto & Roasted Peppers (8) <span style="color: green;">✓</span> · Eggplant Caponata, Olives & Tomatoes (7)	

## EVENT ITEMS (PRICE AS LISTED)

EACH

Hot Buffalo Cauliflower <span style="color: green;">✓</span>	\$1.00
Big Texas Sliders w/ Cheddar, Bacon, Braised Beef *	\$3.75
Parm-garlic Meatballs w/ Marinara, Toast bits, Parm Cheese *	\$1.60
Wings (Chili bourbon, Hot, Teriyaki) *	\$1.25
Mini Grilled Cheese on Sourdough with Cheddar & Provolone <span style="color: green;">✓</span>	\$1.75
Mini Grilled Cheese on Sourdough w/ Cheddar, Provolone & Braised Beef *	\$1.90
Mini Mushroom Spring Rolls · Sweet Thai Chili Sauce <span style="color: green;">✓</span>	\$1.85
Tempura Chicken Skewers · Honey Mustard Jus *	\$1.80
Cucumber Cups · Filled with Creamy Dill Smoked Salmon Mousse *	\$2.20
Cucumber Cups · Filled with Spicy Crab Meat *	\$2.40
Steamed Jumbo Shrimp Cocktail *	\$2.15
Mini Crab Cakes · Cayenne-Tartar Sauce *	\$2.85
Spinach-Lobster Ravioli w/ Cream Sauce *	\$3.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness