HORS D’OEUVRES MENU
(Each selection is sold individually. Orders are in increments of 25 pieces.)
All Hors D'oeuvres are presented for a maximum of one hour.
♦ indicates items which can be server passed ($25 per server additional)

Cold Hors D'oeuvres
Tortelloni Caprese Skewer♦
BLT Crostini♦
Grilled Tomato, Olive and Ricotta Skewer♦
Local Beer Poached Pears with Vanilla and Bleu Cheese Mousse♦
Carrots in a Blanket♦
Anti-Pasto Filo Cups♦
$60 per order

Savory Macarons♦
Sesame Crusted Ahi Tuna Skewer♦
English Cucumber, Hummus and Watercress Tea Sandwiches♦
House Smoked Salmon Slider with Caper Aioli and Alfalfa Sprouts♦
Beef Tenderloin and Cornichon Skewers♦
Honey Sriracha Chicken Sate♦
Black Mission Fig, Pancetta and Manchego Crostini♦
Mini Shrimp Po'boy in a Split Top Roll♦
$75 per order

Hot Hors D'oeuvres
Fried Risotto with Shaved Cured Egg Yolk
Spinach and Feta Spanakopita
Phyllo Cup Stuffed with Chicken Confit, Vanilla Pears, and Raspberry Bar-B-Que♦
Mac 'n' Cheese Croquette
Tuscan Ratatouille Tart♦
House Cured Bacon and Manchego Potato Skins♦
Cheese-Stuffed Breaded Mushrooms
Asian Braised Pork Belly Steam Buns with Radish Slaw
Mediterranean Chicken Meatballs with Cucumber Dressing
Buffalo Chicken Spring Roll with Bleu Cheese Sauce
Cashew Chicken Spring Roll with Orange-Soy Dipping Sauce
$75 per order

Prices do not include 20% service charge and local sales tax if applicable
Hot Hors D’oeuvres (cont’d.)
Fried Chicken Sliders on Hawaiian Rolls with Scallion Aioli
Bacon Wrapped Shrimp Served with Warm Cocktail Sauce, Grilled Asparagus, Pepperoncini and Yellow Bell Pepper
Beef, Bacon and Bleu Cheese Skewer
American South-Korean Rice Bowl
  Soy-Ginger Beef, Collard Greens, Quail Egg, Corn Chili Remoulade
  (substitute Jackfruit as a vegetarian option add $38 per order)
Breaded Goat Cheese Medallion with Seasonal Marmalade
Braised Beef Short Rib and Bell Pepper Salad Sliders
Sharp Cheddar and Fontina Grilled Cheese with Tomato Soup
Lobster, Crab and Sweet Corn Cakes
Vegetable Samosa
$100 per order

Outside the Box
Mushroom Macaroons
  Standing Meringue Toadstool filled with Mushroom Cream Cheese
Fried Shishito on a Wire
  Mild Spice Asian Pepper Fried in Tempura Batter served with Goat Cheese-Lime Sauce
  and Presented Hanging on a Wire with Mini Clothes Pins
Mini Caprese Seaweed Wrap
  Nori Layered with Mozzarella, Heirloom Tomatoes, Local Greens, Avocado, Radish,
  Basil, Olive Oil, Balsamic Drizzle and Sea Salt
$100 per order

Prices do not include 20% service charge and local sales tax if applicable
CARVERY & THEMED STATIONS

Maximum one and one-half hours
Chef fee: $50 per station, One Chef per 100 guests required for each station

Prices do not include 20% service charge and local sales tax if applicable

House Smoked Turkey Breast *(Serves 40 guests)*
Boneless Breast Served with Hinged Dinner Rolls, House Aioli, Mustards and Sun-dried Fruit Chutney

$175 each

Sage-Dijon Crusted Pork Loin *(Serves 30 guests)*
Tangy and Herbaceous Roasted Loin with Balsamic-tomato Aioli, Creamed Demi-Glace and Butter-Glazed Rolls

$100 each

Salt Crusted Prime Rib *(Serves 40 guests)*
Rosemary and Peppercorn Accented, Served with Horseradish Cream, Demi-Glace and Rolls

$400 each

Seared Yellow Tail Tuna with Citrus Herb Crust *(Serves 25 guests)*
Served with Orange Thyme-Marinated Charred Octopus Salad, Pineapple Soy Sauce and Crispy Rice Cakes

$325 each

Honey Glazed Ham *(Serves 50 guests)*
Hickory Smoked, Glazed with Local Honey and Spices, Served with Pretzel Knot Rolls and Pale Ale Mustard

$250 each

Smoked Brisket *(Serves 25 guests)*
Rubbed with a House Blend of Southern Inspired Seasonings and Smoked Until Tender. Served with Freshly Baked Cheddar-Chive Biscuits, Pickled Red Onions and Classic Coleslaw

$225 each

Porchetta *(Serves 30 guests)*
Slow Roasted Pork Loin Wrapped with a Pork Belly, Seasoned with Traditional Italian Spices and Served with Orange-Fennel Jam, Salsa Verde, and House Crafted Focaccia

$275 each

Summer Fair Station
Hand-Cut French Fries, House-Battered All-Beef Corn Dogs, Mini Philly Cheesesteaks Made a la Minute, Novelty Ice Cream Bars and Freshly Made Miniature Elephant Ears

$15.00 per guest

Thai Noodle Bar
Wok Station with Soba Noodles, Thai Coconut Curry, Asian Inspired Vegetables and Sunsprouts, Tossed with Peanuts and Ohio Micro Greens

$14.00 per guest

Vegetarian Lavash Roulade *(Serves 25 guests)*
Seasonal Vegetation rolled in a Thin Flatbread with a Western Asian Flare and Served with Assorted Dips and Sauces

$125 per order
RECEPTION DISPLAYS

(Minimum of 25 guests)
Served for a one hour duration

Diced Seasonal Fruit Display
Seasonal Melons, Pineapple, and Berries
$4.00 per guest

Individual Seasonal Fruit cups
Seasonal Melons, Pineapple, Berries and Kiwi
$4.25 per guest

Artisan Cheese Display
Presented with Freshly Baked Artisan Breads, Assorted Crackers and Seeded Flatbread
$6.00 per guest

Farmer’s Board
Locally Sourced Cured Meats, Cheeses, Pickles, Preserves, Fruits and House-Made Breads
$7.50 per guest

Anti-Pasto Display
Herb and Garlic Grilled Vegetables, Shaved Italian Meats and Buffalo Mozzarella Cheese Served with Mediterranean Salad, Olive Tapenade and Artisan Breads
$5.50 per guest

Vegetable and Hummus Crudités
Fresh Vegetables Served with Hummus
$4.00 per guest

Individual Mini Crudo
Seasonal Thinly Sliced Fish with Citrus Segments, Spicy Olive Oil, Cilantro, Scallion, Chilies, and Fresh Radish
$4.50 per guest

Warm Kettle Chips with Onion Dip
Select One Flavor: Sea Salt, Dill-Pickle, Mesquite or Salt ‘n’ Vinegar
$4.00 per guest

Beer Boiled Gulf Shrimp Display
Served with Lemon Wedges, Cocktail Sauce, Tabasco® and Spicy Remoulade Sauce
$100 per 25 pieces

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CONFECTIONS & DESSERTS
(Minimum of 25 guests)
Served for a one hour duration.

The Cupcakery $5.50 per guest
Selection of Three Seasonally Inspired Petite Cupcakes with Flavored Buttercream

Graeter’s Ice Cream Parlor $6.25 per guest
Choice of Two Graeter’s Ice Cream Flavors Presented with Warm Caramel Sauce, Hot Fudge, Raspberry Sauce, Whipped Cream, Chocolate Shavings, M&M®’s, Toffee Chips, Butterfinger® Pieces, Oreo® Crumbs. Maraschino Cherries and Freshly Baked Chocolate Chip Cookies

Donut Stand $7 per guest
Warm House-Made Donuts Served with a Selection of Vanilla Bean, Blueberry and Chocolate Glazes, Assorted Candy Toppings, Powdered Sugar, Cinnamon-Sugar, Salted Caramel and Raspberry Drizzles

Dessert Taco Station $7.75 per guest
Freshly Made Waffle Shells Made to Order with Seasonal Toppings and Fillings

Crème Brulee $7.75 per guest
Vanilla Custard Caramelized with Sugar, Served with Assorted Toppings and Berries

Classic European Bake shop (minimum 50 guests) $9.75 per guest
Assorted Macarons, Pot de Crème, Seasonal Cream Puffs and Classic Opera Cake

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