

Now CATERING with

*Buffet starts at $30 pp. $12 per child.*

*Customizable Plated dinner menus.*

*Starting at $55 pp.*

KIDS MENU

*Chicken tenders*

*Burger sliders*

*Fish and chips*

*Pasta*

*Grilled salmon*

*Mac and cheese*

*Corn dog*

*Dumplings*

*Fried shrimp*

*Ham\Turkey Roll-up*

*Baked chicken*

*Pizza*

KIDS SIDES

*Vegetables*

*Rice*

*Mashed potato’s*

*Fruit salad*

*Green beans*

*Broccoli*

SEASONAL CHARTUERIE BOARDS

*$45 Per Board (Feeds up to 10)*

*SPRING*

***LEMON AND THYME BOARD.*** *Thyme and asiago crackers. Italian salami. Honeycomb. Lemon ricotta.*

***BEEF CARPACCIO BOARD****. Carpaccio with roasted garlic aioli. Parmesan spheres. Crackers. Blood orange, and arugula.*

***MEDITERRANEAN BOARD.*** *Tzatziki. Falafel. Lamb Meatballs. Kalamata olives. Pita Bread. Roasted Tomatoes. Spicy chickpeas.*

*SUMMER*

***PEACHES & BACON BOARD.*** *Bacon Jam. Yogurt $Buckwheat Crackers. Figs. Sweet grilled peaches. Point Reyes blue cheese. Apple and Bourbon smoked Gouda. Cocktail onions*

***FIESTA BOARD.*** *Spicy salami. Grilled Pineapple. Tortilla Chips. Tequila Cheese Dip*

*FALL*

***UP IN SMOKE BOARD.*** *Tuscan salami. Cypress grove Humboldt fog cheese. Poached Pears. Black pepper lavash. Smoked Rosemary*

***HONEY & BURBON BOARD.*** *Duck Prosciutto. Bourbon Gouda cheese. Chocolate cherry crackers. Honeycomb candy. American whiskey.*

***PUB BOARD.*** *Bratwurst. Soft pretzels. Beer cheese. Spicy Mustard. Cornichons. Dark beer*

*APPITIZERS*

***Mini Crab Cakes (up charge p.p. $7) or ($3 per cake)*** *Served with Cajun Tartar, and cocktail sauce.*

***Swedish Meatballs***

***Cajun Shrimp skewers (up charge $4 pp.) ($2 per skewer)***

***Shrimp Cocktail (up charge $4 pp.)***

 ***Deviled Eggs***

***Prosciutto Wrapped Asparagus (up charge $1 pp.)***

***Tea Sammie’s (Verity)***

***Seared Scallops (Up charge $ per scallop)***

***Personal charcuterie Boards (cups)***

***Caprese skewers***

***Bruschetta (Verity)****Traditional. Butter Nut Squash. Seafood.*

 ***Bacon Wrapped Scallops ($2 per scallop)***

***BBQ Sliders (verity)*** *Pork. Beef. Chicken*

***Stuffed Mushrooms***

 *Spinach. Breadcrumbs. Green onion. Parmesan. Garlic*

*SALADS*

***Garden.*** *Lettuce. (Spring Mix) Tomato. Red onion. Cucumber. Croutons. Walnuts. Carrots. Dried Cranberry.* ***Caesar.*** *Crisp Romain. Shaved Piave. Croutons. Anchovy.*

***Wedge.*** *Iceberg Lettuce. Crispy Bacon. Blue cheese crumbles. Sweet and creamy Gorgonzola Blue Cheese Dressing. Pickled Red Onion*

***Cobb.*** *Grilled Chicken Brest. Lettuce. Tomato. Avocado. Bacon. Red Onion. Hard Boiled Egg. Blue Cheese Crumbles.*

***Asian pear.*** *Asian pear Poached in Red Wine and Sake. Red and Green cabbage. Button Mushrooms. Cilantro. Water Chestnuts. Green onion and Red Pepper. Only Served with signature Green Tea Vinaigrette.*

***Caprese.*** *Fresh Basil. Juicy Heirloom tomato. Mozzarella. Balsamic Drizzle.*

***Citrus****. Spinach. Arugula. Navel Oranges. Juicy Grapefruit. Gorgonzola Crumbles. Avocado. Almond Slivers. Balsamic and Herb Vinaigrette.*

*ENTREES*

***Jumbo Lump Crab Cakes.*** *Seared. Lump Crab Meat. No Filler.****($10 up charge)***

***Honey Roasted Lamb Chops.*** *Oven Roasted. Served with Green Honey and Herb Goddess Sauce.*

***Shrimp And Grits.*** *My signature Blackened Jumbo Gulf Shrimp, Served with Andouille Sausage, Peppers and onions, atop Creamy Parmesan Grits with a Red Eye Gravy. Green onions*

***Meat loaf***

***Center Cut Pork Chop.*** *Served With a Creamy Mushroom Risotto. Broccoli Rabe. Smothered in a Thick and Savory French onion Gravy.*

***Southern Style Fried Chicken.*** *Quick Brine. Dredged in a Seasoned Dry Batter. Deep Fried until Golden and Crispy*

***Salisbury Steak***

***Asian glaze.*** *Sesame and soy green beans. Lo Mein noodles.*

***Pasta Primavera***

***Baby Back Ribs***

***Seared Scallops.*** *Served with Roasted Eggplant Puree.*

***Sesame Crusted Tuna.*** *Fried Rice and Bok Choy.*

***Surf And Turf.*** *Tenderloin and Butter poached Lobster Tail.****($15 up charge pp.)***

*SIDES*

***Fried Rice***

***Green Bean Almondine***

***Baked Mac and Cheese***

***Baked Beans***

***Cole Slaw***

***Mascarpone Mashed Potatoes***

***Grilled asparagus***

***Deep Fried Brussel Sprouts***

***Potato Salad***

***Honey Glazed Carrots***

***Creamed corn***

***Corn On the Cob***

***Mixed Veggie Stir Fry***

***Pasta Salad***

***Peppers and Onions***

***Braised Collard Greens***

***Creamed Spinach***

***Roasted Potato’s.***

*DESSERTS*

***Chocolate Lave Cake***

***Cheesecake (Verity)***

***Peanut butter Pie***

***Key Lime Pie***

*WRAPS & SAMMIE PLATTERS*

***Monty Cristo $35 (per 20)***

***Turkey Club $22***

***BLT $20***

***Salmon BLT $35***

***Chicken Bacon Ranch $20***

***Tuna Melt $30***

***Grilled Cheese $16***

*Bar/Stations (per hour)*

***Taco Bar***

***Raw Bar***

***Carving stations***

***Dessert Station***

***Hibachi station***

***Chocolate Fountain***

***Pizza Bar***

***Mimosa bar***

***Bloody Mary bar***