BANQUET MENU

All items are priced Ala Cart, adjusted based on group size & amount of time for refill.

CHARCUTERIE BOARD

10ppl $75 | 25ppl $160 | 50ppl $250

Artisan meat & cheese, nuts, mustard, fruit spread

CHEESE BOARD

10ppl $65 | 25ppl $140 | 50ppl $250

Artisanal cheese selections, seasonal fruit, assortment of crackers & crostini, pickled vegetables

SALAD BAR

10ppl $100 | 25ppl $220 | 50ppl $380

Spring mix & romaine lettuces, shredded cheese, tomato, cucumber, bacon, hardboiled egg, carrot, onion, crouton, scallions, broccoli, ham, peppers, sunflower seeds assorted dressings

FRUIT TRAY

10ppl $70 | 25ppl $150 | 50ppl $260

Hand-cut selection of pineapple, honeydew, cantaloupe, berries, poppyseed, fruit dip

CHIPS & DIPS

10ppl $50 | 25ppl $110 | 50ppl $180

Crispy fried corn & crispy pita chips, pico de gallo, spinach & artichoke, buffalo chicken, taco dip

SMOKED CHICKEN WINGS

20pc $50 | 50pc $100

Served with house Hot & Bourbon BBQ dipping sauces, side ranch, celery

CHICKEN & WAFFLE

20pc $50 | 50pc $100

Served with hot honey, maple syrup

SWEDISH MEATBALLS

25pc $50 | 50pc $90

Mushroom cream sauce, selected preserve spread, rye bread

MINI CRAB CAKES

20pc $80 | 40pc $140 | 70pc $240

Jumbo lump crab, red pepper remoulade, lemon wedge

JUMBO SHRIMP COCKTAIL

20pc $80 | 50pc $165

Citrus poached 13-15ct shrimp, house made cocktail sauce, lemon wedge, club crackers, raw horseradish

CAPRESE BITES

25pc $50 | 50pc $85

Bite-sized skewers of fresh mozzarella & cherry tomato, chopped basil, balsamic reduction, toasted garlic crostini

BRATWURST SLIDERS

20pc $95 | 50pc $210

Jalapeno bacon jam, swiss cheese

DESERT TRIO

10ppl $70 | 25ppl $150 | 50ppl $320

House baked cookies, dessert bars, NY style cheesecake