

20% Automatic Gratuity will be added to all orders. Thank You.  
Minimum 10 servings per item per order

### *Appetizer Platters*

**Hummus and veggies** (vegan/GF optional) \$4 /serving

House made hummus topped with olive oil, salt, and paprika, served with carrots, cucumber, cauliflower, bell pepper, Nita crisps

Substitute GF Tortilla chips for no charge or GF crackers for additional charge

Add garlic, everything, or roasted red pepper topping for additional \$1/serving

**Fruit Plate** (GF/vegan optional for additional charge) \$6/serving

Fresh seasonal fruits and berries served with sweet yogurt dip

**Pigs in a Blanket** \$5/ serving

Cocktail sausages tucked into flaky puff pastry served with your choice of honey dijon, beer cheese, or BBQ sauce

**Bratwurst Bites** (GF) \$5/ serving

Locally made bratwurst sliced and picked, served with honey dijon dipping sauce

**Cheese Plate** (GF optional) \$7/ serving

Chef's selection of hard and soft cheeses served with crackers, jams, mustard, and dried fruits

Substitute GF crackers for additional charge

**Bruschetta** (Vegan/GF optional) \$3 /serving

Thick sliced toasted baguette topped with marinated tomato, garlic, and basil

**Bacon Onion Swiss Pinwheels** \$3/ serving

Buttery puff pastry swirled with bacon, onions, and Swiss cheese

**Spanakopita Triangles** \$3/ serving

Spinach, onion, feta, and herbs wrapped in flaky filo pastry

**Chicken Satay Skewers** (GF) \$5/ serving

Coconut curry marinated chicken skewered and served with spicy peanut sauce

**Deviled Eggs** (GF) \$3/ serving

Hard boiled egg halves filled with creamy egg yolk filling topped with paprika, chive, and crispy prosciutto

**Bacon Wrapped Dates** (GF) \$3/ serving

Thick sliced bacon wrapped around sweet dates

Stuffed with toasted Marcona almonds for an additional \$1 charge per serving

**Smoked Chicken Wings** (GF) Market Value plus \$50 smoking fee

House smoked chicken wings with your choice of lemon pepper, garlic parmesan, honey chipotle, buffalo, or BBQ

**Chips and Salsa** (GF/vegan) \$4/ serving

Corn tortilla chips served with a variety of house and locally made salsas

**Smoked Salmon Platter** (GF optional) \$12/ serving

House smoked salmon served with tomato, thin sliced red onion, capers, lemon, cream cheese, arugula, Nita crisps, and pumpernickel toast points

**Twice Baked Potatoes** (GF/vegan optional) \$4/ serving

Baby red potatoes mashed with butter, garlic, and sharp cheddar cheese, baked and topped with chopped bacon, scallion, and more cheese, served with sour cream and chives

**Duck Confit Canapés** \$6/ serving

Toasted baguette topped with double creme brie cheese, duck confit, and pickled cherries

**Horseradish Beef Canapés** \$4/ serving

Toasted baguette topped with creamy horseradish sauce, roasted beef, crispy fried shallots, and basil

**Latkes** (GF optional) \$3/ serving

Savory potato and onion pancakes, pan fried and served with crème fraîche and applesauce

Add bacon or cheese for additional charge

**Jalapeno Poppers** (GF) \$3/ serving

Jalapeno halves filled with roasted garlic cream cheese and wrapped in thick sliced bacon

## *Sandwiches and Salads*

**BLTs** (GF option for additional charge) \$5/ serving

Thick sliced bacon, lettuce, tomato, and your choice of mayo or garlic aioli, layered on toasted French roll

Add fried chicken or turkey for additional charge

**Pulled Pork Sliders** (GF and vegetarian optional additional charge) \$5/ serving

Pulled pork slow roasted in house with coleslaw on toasted slider buns

**Buffalo Chicken Sliders** (vegetarian optional) \$6/ serving

Fried chicken tossed in buffalo sauce with lettuce tomato and ranch on toasted slider buns

Add bacon for additional charge

Veggie tenders for additional charge

**Reuben Sliders** (GF optional for upcharge) \$8/ serving

Local bison pastrami, local caraway sauerkraut, Swiss cheese, and Russian dressing on toasted slider buns

**Mushroom Chèvre Sliders** (GF optional for upcharge) \$7/ serving

Portobello mushroom, chèvre, arugula, red onion, and garlic aioli on toasted slider buns

**Chicken Salad Sliders** (GF optional for upcharge) \$5/ serving

Poached chicken, cranberries, arugula

**Egg Salad Sliders** (GF optional for upcharge) \$5/ serving

Truffle egg salad and crisp lettuce on toasted slider buns

**Deli Pinwheel Wraps**

Turkey+Brie \$3/ serving

Ham+Swiss \$3/serving

Pastrami+Herb Cream Cheese \$5 /serving

Mushroom+Chèvre \$3 /serving

**Jerk Jackfruit Wraps** (Vegan) \$6/ serving

Jackfruit cooked with Jamaican Jerk Spices wrapped up with black beans, mango, and cucumber in a flour tortilla

**House Salad** (GF option, Vegan option) \$5/ serving

Fresh greens layered with tomato, onion, cucumber, carrot, asiago cheese, and house made croutons, served with your choice of ranch, apple cider vinaigrette, balsamic vinaigrette, or oil and vinegar/lemons

GF croutons for additional charge (or omit croutons for GF)

**Greek Salad** (GF) \$5/ serving

Fresh greens layered with tomato, onion, cucumber, feta cheese, and kalamata olives served with Greek dressing

**Farro Salad** (Vegan) \$7/ serving

Farro, red onion, arugula, apples, toasted pecans, herbs, and parmesan dressed with olive oil and lemon

**Caesar Salad** \$5/ serving

Crisp Romaine, parmesan, black pepper, croutons, caesar dressing

Add anchovies or chicken for additional charge

### **Summer Salad \$6/ serving**

Grilled watermelon dressed with mint, feta cheese, and pomegranate molasses

### **From the Fryer**

Regarding GF/vegan: gluten and animal products are cooked in our fryers so we can not guarantee against cross contamination

Sauce options: Ranch, BBQ, buffalo, honey dijon, Chipotle ranch, garlic aioli, honey chipotle aioli

Priced per serving and to include 1 sauce choice, add \$0.50 per serving for each additional sauce choice

- **Chicken Tenders** with choice of sauce \$4
- **Vegan Chicken Tenders** with choice of sauce \$6
- **French Fries** with choice of sauce \$3
- **Asiago Thyme French Fries** with choice of sauce \$4
- **Truffle Parmesan Fries** with choice of sauce \$6
- **Sweet Potato Fries** with choice of sauce \$5
- **Onion Rings** with choice of sauce \$6
- **Pretzel Bites** served with cheese sauce or mustard \$4
- **Pierogies** locally made, served with garlic aioli \$5
- **Falafel** house made, served with tzatziki (vegan w tahini or cashew yogurt) \$3
- **Fish and Chips** house breaded cod served w French fries and tartar sauce \$11
- **Truffle Mac and Cheese Bites** house made mac and cheese lightly flavored with truffle oil, breaded, and fried \$3

### *Build-Your-Own Bars*

Ideal for larger parties. Includes serving utensils, plates, and silverware.

#### **Nacho Bar** (GF optional/ vegetarian optional)

Tortilla chips and local cheese sauce served with your choice of:

Onion; tomato; fresh jalapeno; black beans; pinto beans; grilled chicken; pulled pork; sour cream; salsa; guacamole

- 3 choices for \$7/ serving
- 5 choices for \$10/serving
- 7 choices for \$12/serving
- All choices for \$15/ serving

#### **Sandwich Bar**

Sliced sandwich bread, lettuce, tomato, onion, mayo, and mustard served with your choice of:

Turkey; ham; roast beef; bison pastrami; swiss cheese; cheddar cheese; pepperjack cheese; American cheese

- 2 choices for \$10/ serving
- 4 choices for \$15/ serving
- 6 choices for \$20/serving
- All choices for \$25/serving
- Add Bacon for an additional \$3/ serving

**Salad Bar** (GF option/Vegan option)

Greens, tomato, cucumber, onion, carrot, croutons, and 2 dressing choices served with your choice of

Kalamata olives; chickpeas; asiago cheese; feta cheese; shredded cheddar cheese; toasted pecans; toasted almonds; dried cranberries; hard boiled egg; chopped bacon

Base price of \$9/ serving, add \$1 for each additional choice

**Gyro Bar** (GF optional/vegan optional)

Pita breads, lettuce, tomato, cucumber, and onion served with your choice of

Beef; falafel; grilled chicken; kalamata olives; feta cheese; tahini sauce; tzatziki sauce

- 2 choices for \$10/ serving
- 4 choices for \$15/ serving
- 6 choices for \$20/ serving
- All choices for \$22/ serving

**Taco/Burrito Bar** (GF optional/vegan optional)

Flour or corn tortillas, white rice, lettuce, onion, and cilantro served with your choice of

Black beans; pinto beans; grilled chicken; grilled seasonal vegetables; pulled pork; seasoned ground beef; shredded cheese; cotija cheese; jalapenos; sour cream; salsa; guacamole

- 2 choices for \$8/ serving
- 4 choices for \$12/ serving
- 6 choices for \$15/ serving



- 8 choices for \$18/ serving
- 10 choices for \$21/ serving
- All choice for \$25/ serving

### **Mac and Cheese Bar**

Pasta, house made cheddar cheese sauce, and toasted breadcrumbs served with your choice of:

Bechamel sauce; local beer cheese sauce; chopped bacon; diced onion; scallions; jalapenos; broccoli florets; chili; grilled chicken; buffalo chicken; pulled pork

- 2 choices for \$11/ serving
- 4 choices for \$15/ serving
- 6 choices for \$20/ serving
- 8 choices for \$25/ serving
- All choices for \$30/ serving

### **Baked Potato Bar**

Baked potatoes and European style butter served with your choice of Chopped bacon; shredded cheddar cheese; caramelized onion; scallions; jalapenos; sour cream; chili

- 2 choices for \$9/ serving
- 4 choices for \$13/ serving
- 6 choices for \$17/ serving
- All choices for \$19/serving

## **Desserts**

### **Danishes \$36/dozen**

- Cranberry and caramelized white chocolate
- Spiced pear with cream cheese
- Raspberry
- Blueberry

- Cherry with cream cheese

### **Brioche Donuts \$25/dozen**

- Vanilla or chocolate glazed
- Chocolate ganache topped
- Maple Bacon
- Boston Cream
- Jam filled (blueberry or cherry)

### **Bread Pudding \$50/half hotel pan (serves 16-20)**

- Cherry Chocolate Chip
- Apple Pecan caramel
- Dark chocolate hazelnut
- Coconut Chocolate (Vegan)
- Gluten free for additional charge

### **Cheesecakes \$50 each (9" cake)**

- Classic New York
- Chocolate Topped
- Chocolate Cheesecake
- Triple Berry/Raspberry/Cherry
- Turtle (pecans, caramel, chocolate)
- Peanut Butter with or without Chocolate

### **Party cakes (Pricing TBD upon inquiry)**

- 6" round, 8" round, 1/2 sheet, full sheet, or cupcakes by the dozen
- Rounds are 3 layers, sheets are 2 layers
- American or Italian Meringue buttercream
- Choice of flavors for cake, outside icing, and filling

- Cake flavors: vanilla, chocolate, marble, almond, or lemon. Listed flavors are all also available gluten free.
- Buttercream flavors: vanilla, chocolate, almond, lemon, white chocolate, peanut butter, raspberry, orange, rosewater, spice (cinnamon, nutmeg, ginger, and allspice)
- Filling options: any buttercream flavor, vanilla custard, raspberry or blueberry jam, chocolate or white chocolate ganache, citrus curd (lemon, orange, or lime)
- Includes basic decor of either smooth, textured, or naked scraped icing, pearl or shell border, and writing on top.
- Please contact me for any decor, flavor, or filling requests, happy to accommodate what I can!

### **Cookies \$30/dozen**

- Chocolate chip
- Cherry almond
- White chocolate macadamia
- Snickerdoodles
- Caramel Coconut Chocolate (G\*rl Sc\*\*t S\*moas)
- Peanut butter with or without chocolate
- Oatmeal raisin
- Palmiers
- Macaroons (NOT the French sandwich cookie, this is the coconut cookie)

### **Bars \$5/piece, minimum 10 pieces**

- Lemon bars
- Brownies
- Butterscotch pecan blondies (Gluten Free)
- Key lime pie
- Pecan pie
- Chocolate coconut bars
- Rice Krispie Treats (\$3/piece) (Gluten free\*, can be made dairy free for upcharge)

**Mini Tarts \$6 each, minimum 12 per flavor, 4" tarts**

- Classic fruit tart (vanilla pastry cream and fresh seasonal fruit)
- S'mores (Graham shell, house made marshmallow and chocolate ganache)
- Red Wine Double Chocolate (rye and chocolate shell, white chocolate mousse, red wine and dark chocolate ganache)
- Blueberry White Chocolate (white chocolate mousse, blueberry jam, white chocolate ganache)
- Almond Pear (frangipane and fresh pear slices)
- Lemon Raspberry (house made lemon curd, fresh raspberries, candied lemon peel)
- Chocolate Orange (vanilla orange pastry cream, dark chocolate orange ganache, candied orange slices)
- Apple Pecan (house made caramel, fresh apple, candied pecans)

**Biscotti \$36/dozen**

- Almond
- Chocolate chip
- Chocolate hazelnut
- Cherry Almond
- Butterscotch

**Baklava \$6/piece, minimum 10 pieces**

- Classic walnut and pistachio
- Almond and date
- Caramel Pecan

**Pies \$35 each (9" pies)**

- Blueberry w/ oat streusel topping
- Cherry
- Oops! All Berries (blueberry, raspberry, blackberry, strawberry)
- Apple w/ brown butter streusel topping
- Spiced Pear
- Any of the above can also be made as hand pies \$36/dozen
- Banana cream
- Coconut cream
- Key lime
- Peanut butter
- Pecan
- Lemon meringue
- Any of the above can be made as mini tarts \$6 each, minimum 12, 4" tarts

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