



A LA CARTE MENU

APPETIZER PLATTERS {SERVE 20-25}



Grazing \$70

Prosciutto, Salamis, Artisanal Cheeses & Olives



Caprese \$60

Beefsteak Tomato, fresh mozzarella & basil drizzled with balsamic reduction.



Fruit \$60

Assorted Fresh Seasonal Fruit & Berries



Veggie \$50

with homemade Ranch Dip

APPETIZERS BY THE DOZEN

Jerk Chicken Skewers - marinated in jerk seasoning with pineapple and red onion **\$30**

Bacon-wrapped Pork Tenderloins - 4oz of pork tenderloin wrapped in hickory smoked bacon **\$48**

Caprese Skewers - cherry tomato, mini fresh mozzarella, fresh basil, drizzled with balsamic reduction **\$24**

Mushroom Caps - stuffed with goat cheese & fresh herbs **\$30**

Bacon Wrapped Jalapenos - stuffed with whipped cream cheese and cheddar **\$24**

SALADS | SERVES APPROXIMATELY 25 GUESTS AND INCLUDES A DRESSING OF YOUR CHOICE ON THE SIDE

Charlotte's - spinach, candied walnuts, goat cheese, red onion and dried cranberries **\$75**

The Pig Pen - mixed greens, hard boiled egg, bacon, avocado, bleu cheese, tomato **\$75**

Caesar - romaine lettuce, herbed croutons, shaved parmesan cheese and homemade caesar dressing **\$60**

Garden - seasonal mixed greens, radish, carrot and cherry tomato **\$60**

DRESSING SELECTIONS: Bleu Cheese, Ranch, Italian, Balsamic, Champagne, or Caesar

BREAD SELECTIONS

Slider Rolls - sliced, per dozen **\$6**

Kaiser Rolls - sliced, per dozen **\$9**

Cornbread Half Sheet (25 pieces): **\$30**

Full Sheet (50 pieces): **\$60**

SIDES | PRICES ARE BY THE HALF PAN SERVES 12-15 GUESTS

Au Gratin Potatoes, Mac & Cheese, or Gluten Free Mac & Cheese **\$40**

Baked Beans, Creamy Coleslaw, Spicy Coleslaw, Butter & Garlic Mushrooms, or Sautéed Green Beans **\$30**

Potato Salad mayo based **OR Pasta Salad** with cherry tomatoes and seasonal veggies, champagne vinaigrette **\$35**

Corn on the Cob - roasted and served in the husk with butter & salt on the side **\$36** {per DOZEN}

"BUY" THE POUND

(1 LB. YIELDS APPROXIMATELY 3 SERVINGS)

Pulled Pork OR Pulled Chicken Breast **\$16**

Beef Brisket **\$19**

Mrs. O'Leary OR Huff & Puff **\$19**

ENTREE SELECTIONS

Pigs Wings **\$4 each**

4oz of tender pork on the shank bone

Bacon Jalapeno Cheddar Brats **\$4 each**

locally sourced from Terra Vitae Farms

Prime Rib Burgers **\$6 each**

A half pound a ground & seasoned prime rib, includes buns

Hebrew National Hot Dogs **\$2 each**

Kosher, includes buns

Lettuce/Tomato/Onion Topping Platter - **\$25** {serves 12}

Vegetarian Lasagna **\$50/half pan** {serves 12-15}

OR

Gluten Free Veggie Lasagna **\$60/half pan** {serves 12-15}

summer squash, zucchini, spinach, ricotta, marinara

VEGAN Lasagna **\$75/half pan** {serves 12-15}

sweet potato noodle, veggies, cashew "ricotta", marinara

Three-Cheese Tortellini **\$40/half pan** {serves 12-15}

vegetarian, marinara sauce

DESSERTS

Triple Chocolate Brownies: 1/4 sheet: **\$25** | 25 pieces
1/2 sheet: **\$45** | 50 pieces
Full sheet **\$80** | 100 pieces

Lemon Bars: 1/4 sheet: **\$45** | 25 pieces
1/2 sheet: **\$80** | 50 pieces
Full sheet: **\$130** | 100 pieces