



Sip and Socialize Party Menu

Hors d' Oeuvre

Price per tray of 12 pieces - Please select up to 4 options

Petite Crab Cakes with roasted jalapeno tartar sauce \$30

Smoked Salmon on house made cracker with lemon-dill crème fraiche and pickled onion \$21

Tuna Tartar with ponzu and wasabi tobiko \$30

Boiled Shrimp on fried green tomato with remoulade sauce \$24

Pepper Jelly Glazed Gulf Shrimp \$24

Disgruntled Chicken tempura battered, teriyaki glaze, chili garlic crème fraiche \$18

Boudin Balls with roasted garlic and warm pepper jelly \$18

Eggplant Fingers with green onion aioli \$15

Wild Mushroom Arancini goat cheese crema \$21

Table Displays

Cheese Board

Selected cheeses, fresh fruit, seasonal
chutney, crackers and French bread

Small (20-25 guests) \$100

Large (40-50 guests) \$200

Crudités Display

Seasonal selection of fresh vegetables
ranch dipping sauce, pickled
vegetables

Small (20-25 guests) \$60

Large (40-50 guests) \$120

Charcuterie and Cheese Board

Selected cheeses, fresh fruit, hogs
head cheese and assorted sausages,
pickled vegetables, marinated olives,
chutney, French bread and crackers

Small (20-25 guests) \$180

Large (40-50 guests) \$360

Assorted Finger Sandwiches

Rare roast beef, smoked turkey and
smoked ham on assorted breads

Small Tray (50) \$55

Large Tray (100) \$110

*** Menu items and pricing are subject to change***

9.75% sales tax and 20% service charge will be added to the final bill