

## EVENT MENUS

# CANAPÉ MENU

### CANAPÉS

#### tuna tostadas

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

#### crispy quesadilla

flour tortilla, crispy cheese skirt, white cheddar, mozzarella, avocado, jalapeño mayo

#### korean chicken bites

crispy fried chicken, korean hot sauce, green onion, cilantro, parm ranch

#### perogies

bite-sized potato + cheddar perogies, green onion, bacon bits, dill, parm ranch

#### fried chicken sliders

brioche bun, crispy fried chicken, burger mayo, pickle slice, hot honey

#### beef barbacoa sliders

braised beef barbacoa, pickled onion, brioche bun, jalapeño mayo, feta

#### cheeseburger sliders

certified angus beef<sup>®</sup> patty, burger mayo, american cheese, iceberg, pickle slice, brioche bun

#### mac + cheese bombs

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

#### jalapeño poppers

crispy jalapeño stuffed with cream cheese, parm ranch

choose 5 canapés | \$35 per person

choose 7 canapés | \$42<sup>1/2</sup> per person

#### green goddess stack

cucumber slice, hummus, grape tomato, radish, dill

#### prosciutto cantaloupe skewer

cantaloupe wrapped in prosciutto, balsamic glaze

#### honeydew skewers

honeydew with feta + balsamic glaze

#### chickpea fritters

chickpea mushroom fritters, chipotle mayo, pickled onion, alfalfa sprouts

#### wild mushroom quiche

roasted local wild mushrooms, tofu, caramelized onions, parsley, lemon

#### classic marg pizza

parm, fresh mozzarella, tomato sauce, basil

#### the full mountie pizza

bacon, dry-cured pepperoni, local wild mushrooms, fresh mozzarella, tomato sauce, topped with garlic sauce

#### every day i'm trufflin' pizza

truffle local wild mushrooms, caramelized onions, smoked mozzarella, roasted garlic cream, parsley, lemon

#### my little 'roni pizza

dry-cured pepperoni, fresh mozzarella, hot honey, tomato sauce

#### the italian job pizza

hot fennel italian sausage, dry-cured pepperoni, garlic cream, fresh basil, fresh mozzarella, guajillo chili oil

### BOARDS

#### veggies + dip | \$150

assorted veggies, parm ranch, green goddess dip

#### tuna poke platter | \$175

ahi tuna sesame citrus marinade, cucumber, avocado, sesame, crispy wontons, seaweed salad, pickled cabbage, crispy onions

#### charcuterie + cheese | \$200

assorted meats + cheeses, beer mustard, preserves, flatbread, crackers

#### giant nachos | \$200

house-fried tortilla chips, cheddar + mozzarella blend, corn + black bean salsa, pickled jalapeños, feta, cilantro, topped with sour cream with sides of queso, guacamole + valentina  
+ add chicken tinga or taco beef | \$40

#### fried chicken | \$200

crispy fried boneless thighs, hot honey, pickles, parm mayo  
*available spicy, original or half n' half*

Available with Canapé & Family Style Menus  
Each board feeds approximately 15 guests

 GLUTEN FRIENDLY

 VEGETARIAN



## EVENT MENUS

# FAMILY STYLE MENU

3-COURSE • \$55 PER GUEST (Includes Salads, Mains & Desserts)

4-COURSE • \$65 PER GUEST (Includes Salads, Starters, Mains & Desserts)

ADD BOARDS TO YOUR FAMILY STYLE MENU (see canapé menu for pricing)

## SALADS + BOWLS

Choose 2 items

### **mediterranean gem salad** (V) (GF)

avocado, cherry tomatoes, cucumber, quinoa, little gem lettuce, feta, fresh dill, lemon tahini dressing, pumpkin seed dukkah,

### **kale caesar**

kale, caesar dressing, pickled onion breadcrumbs, parm

### **healthy harvest bowl** (V) (GF)

roasted beets carrots + broccoli, brown rice, marinated kale, pickled cabbage, curried cashews + pumpkin seeds, harvest bowl dressing, pea shoots

## DESSERTS

Choose 2 items

### **brownie** (V) (GF)

caramel sauce, candied pecans

### **oreo ice cream cake** (V)

cookie crumble, ice cream, chocolate fudge

### **cookies n' cream cheesecake** (V)

new york style cheesecake, cookie crumble

## STARTERS

Choose 3 items

### **fried pickle chips** (V)

dill pickle seasoning, burger mayo

### **mac + cheese bombs** (V)

crispy mac + cheese croquettes, parm mayo, chipotle ketchup, green onion, pickled onion

### **tuna tostadas**

crispy wontons, tuna poke, avocado, spicy miso mayo, cilantro

### **fried chicken**

crispy southern fried chicken, hot honey, pickles

## MAINS

Choose 2 items

served with seasonally rotating vegetables

### **roasted salmon** (GF)

maple dijon glaze, brown rice, herb + arugula salad

### **braised short rib** | +5/person (GF)

slow-braised short rib, garlic mash, jus

### **bone-in ribeye** | +8/person (GF)

roasted beef ribeye, served medium rare, garlic mash

### **mushroom mac + cheese** (V)

creamy white cheddar bechamel, parm breadcrumbs, truffled wild mushrooms

### **bacon mac + cheese**

creamy white cheddar bechamel, parm breadcrumbs, crispy bacon, topped with smoked mozzarella

### **roasted cauliflower** (V) (GF)

hummus, quinoa tabouleh, tahini vinaigrette, candied pecans, parsley, mint (vegan)

(GF) GLUTEN FRIENDLY

(V) VEGETARIAN

