



Spring Cocktail Hour



TEN PASSED HORS D'OEUVRES

Chicago Dog

Honey Dijon Mustard, Pickles, Puff Pastry

Chips and Dip

Hand Cut Crisps, Caramelized Onion Dip

Sesame Seared Tuna

Wasabi Cremé, Pickled Tomato, Wonton Crisp

Roasted Vegetable Taco

Cauliflower Rice,
Chimichurri Sauce, Shaved Lettuce

Greek Flatbread

Olives, Tomatoes, Spinach,
Roasted Red Peppers, Feta, Balsamic Drizzle

Scallop Po'Boy

Old Bay Seasoning, Spicy Mayo, Micro Greens

Mediterranean Chicken Meatball

Fresh Herbs, Creamy Tzatziki Sauce

Classic Shrimp Cocktail

Horseradish, Fresh Lemon

Deviled Eggs

Smoked Bacon, Fresh Chives

Cheeseburger Sliders

Baby Swiss, Roasted Mushrooms

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.

Subject to availability and may change at the discretion of the chef.

THE FARM STAND

Charcuterie dry cured meats and cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps.

The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



ITALIAN PROSCIUTTO CARVING EXPERIENCE ♦

The ultimate eataly inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious italian cheeses and fresh luscious melon!

THE CHEESE WHEEL EXPERIENCE ♦

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!