

## Appetizers & Hors D'oeuvres

All items are served buffet style. Please write the quantity of each item on its respective line.

## **Bowls**

Flavored Popcorn flavor changes daily; serves 3 guests 🪣 🦯 😘	\$5
Fried Brussels Sprouts lemon truffle aioli; priced per 10 sprouts 🥕	\$8
<b>BGT Wings</b> a half-dozen buttermilk-braised wings, tossed in buffalo, Korean BBQ, or jerk sauce with bleu cheese or ranch dressing	\$16
Street Corn seasoned mexican style sweet corn with aioli, fresh lime and cotija cheese, served with	<sup>t</sup> h
hand fried tortilla chips	\$45
<u>Platters (serves 30 guests)</u>	
Meat & Cheese Platter chef's cured meat selection, assorted cheeses, crackers & baguette	\$150
Cheese Platter five assorted cheeses, seasonal fruit, crackers & baguette 🥕	\$125
Vegetable Platter assorted seasonal vegetables, ranch dressing 🥍 🥕 🎉	\$100
Fruit Platter assorted seasonal fruit 😘 🥕 🌽	\$120
House-Made Grilled Flatbreads (8 pieces each)	
Margherita shredded mozzarella, fresh basil, grape tomatoes, house tomato sauce 🥕	\$15
Pear & Red Onion grilled pear, red onion marmalade, mozzarella, rosemary, balsamic reduction 🥕 \$15	
Hors D'oeuvres by the piece (20 piece minimum per item)	
Pretzels house-made pretzel, with pilsner cheese fondue 🥕	\$2
Fried Grits panko-crusted bites of cheese grits with lime aioli 🥕	\$1.50
Grilled Chicken Skewers grilled chicken with cider-bbq sauce 🥕	\$2.50
Grilled Beef Skewers grilled filet with horseradish cream 🥕	\$3
Grilled Vegetable Skewers assorted vegetables with whole grain mustard vinaigrette 🥕 🥕 🤊	<b>\$2.50</b>
Goat Cheese Crostini goat cheese, toasted walnuts, and honey on sliced baguette 🥕	\$2.25
Bacon & Bleu Crostini bacon, red onion marmalade, and bleu cheese on sliced baguette	\$2.25
Black Bean Sliders vegan black bean patty, lettuce, tomato, muenster cheese,	\$3
Beef Sliders all beef patties, lettuce, tomato, mayo, onion	\$4.50
Chicken Sliders breaded chicken patty, lettuce, tomato, mayo	\$4