



## Catering Menu

\*All orders must be placed at least 72 hours in advance please.

Prices are subject to change & availability.

### Dips:

Hummus \$10 / pint

### Chilled Sides:

Each serves ten people

Bistro Salad \$40  
Pear & Beet Salad \$55

### Warm Sides:

Green Beans Almandine \$40  
Garlic Carrots \$45  
Chive Whipped Potatoes \$40  
Scallion Basmati Rice \$35  
Parmesan Risotto \$50

### Chilled Appetizers:

Cost per dozen

\*minimum two dozen per appetizer

Caprese Skewers \$24  
Shrimp Cocktail \$36  
Vegetable Platter for 20 \$40  
Cheese Platter for 20 \$55  
Hummus Trio for 20 \$25

### Warm Appetizers:

Brie & Raspberry Pastry \$24  
Chicken Peanut Skewers \$24  
Chicken Quesadilla \$24  
Mini Crab Cakes \$42  
Sausage Stuffed Mushrooms \$20  
Crab Stuffed Mushrooms \$32

### Entrees

Prices per 10 people

**Pork Tenderloin** hickory rub, raspberry chipotle glaze \$100  
**Beef Tips** peppers, onions, mushrooms, cabernet beef sauce \$110  
**Salmon** seasonal preparation \$120  
**Almond Chicken** brie cream sauce \$95  
**Crab Cakes** whole grain mustard aioli \$130  
**Penne Alfredo** house made cream sauce \$50  
**Penne Marinara** spicy & thick red sauce \$50  
**Beef Tenderloin** horseradish crème fraiche \$165  
**Mac & Cheese** house made cheese sauce \$50