

## **Key Ingredient Summer Catering Menu 2023**

### **Displays:**

Charcuterie Including: Cheese, Smoked Meats, Fruit, Nuts, Preserves & Honey, Pickles, Dijon Mustard, Crackers, & Crostini.

Small Board For 8 – 10 Guest \$100 Medium 20 – 30 Guest \$135 Large 50 Guest \$175  
Full Table Display \$200-\$500.

Fresh Fruit Displays With Chocolate, Caramel, & Fruit Dip

\$150 - \$300

Vegetable Crudit  Platter With Grilled & Fresh Vegetables Served Alongside Hummus & Caramelized Onion Dip

\$75 - \$150.

Smoked Salmon Rilette(Dip) With Smoked Salmon, Cream Cheese, Dill, & Capers Served Alongside Crostini & Crackers

\$75

Baked Brie With Honey, Dried Fruit & Pecans With Baguette

Sweet Treats Dessert Table- Choose From 3 Options Listed Below

\$150 - \$300

### **Appetizer Platters Or Passed Hors Oeuvres:**

\$400 Minimum \$125 Each Staff Member Labor Cost  
All Appetizers Sold By Piece. All Can Be Passed Or Plattered.

### **Shooters:**

Creole Shrimp & Pimento Cheese Grits \$2.50

Mac & Cheese Topped With Slow Smoked Pork & Chipotle Cream Drizzle \$2.50

### **Fun Eats:**

Steamed Ginger Scallion Pork Dumplings With Sweet Soy Dumpling Sauce \$1.50

Korean BBQ Beef Bow Buns With Pickled Vegetables & Cilantro \$2

Beef & Broccoli Mini Take-Out Boxes (Can Substitute Tofu) \$2



Petite Gyros With Roasted Lamb, Cherry Tomatoes, Cucumber, & Banana Peppers With Tzatziki Drizzle \$3

Mini Lobster Rolls With Buttery Lobster On A Brioche Bun \$3

Jalapeno Popper Turkey Burger Sliders Topped With Pineapple Red Pepper Relish On Hawaiian Roll (Client Favorite) \$2

Petite Birria Beef Tacos With Onions & Chihuahua Cheese Served With Consume Pot Liquor Dipping Sauce \$2

***Sips:***

Carnitas Street Tacos Topped With Cheese, Tomatillo Salsa, Onion & Cilantro Served Alongside A Margarita Shooter \$4

Mini Chicken & Waffles With Crispy Chicken Chunks & Buttermilk Waffles Topped With Siracha Honey Drizzle Served With A Peach Moonshine Sweet Tea Shooter \$4

Angus Beef Sliders Stuffed With Smoked Gouda Topped With Tomato Bacon Jam & Pepper Mustard Served Alongside Your Favorite Beer Or Ale Shooter \$4

Petite Fluffernutter Monte Cristo With Banana, Peanut Butter, Marshmallow Fluff On Brioche French Toast Served On Top Of A Peanut Butter Bacon Boozy Milkshake Shooter \$4

Shrimp Cocktail Served On Top Of A Spicy Bloody Mary Shooter \$3

Korean BBQ Pork Riblet & Kimchi Served With A Ginger Lime Shooter

***Late Night Snack:***

Pizza Oven Bar - Chef Prepared To Order Pizzas, Made In Our Outdoor Pizza Ovens

Nacho Bar - Tortilla Chips, Grilled Chicken & Ground Beef, Queso Cheese, Guacamole, Pinto Beans With Smoked Turkey, Shredded Lettuce, Tomatoes, Onions, & Sour Cream

Pimento Cheeseburger Sliders & Grippe BBQ Chip Baskets - Angus Beef Sliders With Tomato Bacon Jam & Pimento Cheese On A Hawaiian Slider Bun Served With Grippe BBQ Chips

Sandwich & Wrap Platter - With Smoked Turkey Clubs Pita Wrap With Roasted Beef & Provolone & Horseradish Mayo On Ciabatta Buns

Soft Pretzel Bar - Small's Soft Pretzels With Beer Cheese, Assorted Mustards, Chocolate, & Caramel





**Tier One:** \$1.50 Each Piece

Bacon Wrapped Figs Stuffed With Almonds

Heirloom Bruschetta With Local Tomato, Fresh Mozzarella Balls, Basil Pistou & Balsamic Glaze On Crispy Ciabatta (Vegan)

Mushroom & Goat Cheese Turnovers (Vegetarian)

Smoked Salmon & Chive Deviled Eggs

Prosciutto Wrapped Asparagus.

Curried Vegetable Samosas With Yellow Curried Vegetables In Puff Pastry Purses (Vegan)

**Tier Two:** \$2 Each Piece

Asparagus, Sun Dried Tomatoes & Preserved Lemon Ricotta Tart (Vegetarian)

Fried Green Tomatoes Topped With Fresh Corn, Tomato Lima Bean Succotash Relish & Remoulade Drizzle (Vegetarian)

Finger Sandwiches - Curried Chicken Salad On Mini Flakey Croissants, Dill Egg Salad On Toast Points, Pimento Cheese With Brown Sugar Bacon On Brioche Slider Buns

Risotto Balls Stuffed With Smoked Cheddar & Gouda Cheese With Roasted Red Pepper Cream Sauce Drizzle (Vegetarian)

Jerk Chicken On Mini Flat Bread With Grilled Pineapple Salsa

**Tier Three:** \$3 Each Piece

Pork Loin Satays With Raspberry Balsamic Drizzle & Blue Cheese Crumbles

Grilled Strip Steak On Ciabatta With Balsamic Pearl Onions & Horseradish Cream

Crepes Stuffed With Ham & Gruyere Cheese Topped With A Mornay Cream Sauce

Slow Smoked Pork Topped With Pickled Red Onion & Chipotle Sour Cream Drizzle On Top Of A Pepper Jack Corn Fritter

Mini Beef Wellington With Horseradish Crème

Smoked Local Trout Rilette On Crispy Baguette Topped With Dill Crème Fraiche & Caviar



**Tier Four:** \$4 Each Piece

Sweet Corn Cakes Topped With Mango Avocado Shrimp

Pecan Chicken Skewers With Peach Bourbon Glaze

Braised Beef & Caramelized Onion Handmade Perogies Topped With Chive Sour Cream

Shrimp Boil Skewers With Red Potatoes, Corn On The Cob, Gulf Shrimp, & Andouille Cajun Sausage

Crab Puffs With Creamy Crab Etouffee On Puffed Pastry

**Tier Five:** \$5 Each Piece

Lamb Chops Lollipops With Salsa Verde & Crumbled Feta

Lump Crab Cakes Topped With Remoulade On Top Of Fried Green Tomatoes Topped With Fresh Corn, Tomato Lima Bean Succotash Relish

Sliced Beef Tenderloin Sliders On Brioche Buns With Horseradish Caramelized Onion Crème Fraiche

Oysters Rockefeller With Creamy Parmesan Spinach Topped With Crispy Bacon

**Sweet Treat Minis:** Platters Pick 3 \$50

Individual Peach & Raspberry Cobbler

Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)

Strawberry Shortcake In Cocktail Glass

Lemon Panna Cotta With Blue Berry Coulis

Flourless Chocolate Cake With Hazelnuts & Chocolate Ganache

