COCKTAIL PARTY MENU

Mix + Match! $15pp Minimum. {plus tax + gratuity}

House-Made Hummus Board $5pp
Roasted Red Peppers, Goat Cheese, Arugula, Grilled Naan

Lemon-Tyhme Chicken Board $5pp
Lemon-Thyme Chicken Salad {no mayo}, House-Pickled Carrots, Cucumber, Sliced Tomato, Grilled Naan

Roasted Vegetable Stuffed Mushrooms $5pp
Seasonal Roasted Vegetables, Cajun Cream Cheese Stuffing

Cheese + Vegetable Crudite Platter $5pp
Assorted cheeses, Raw Veggies, Dipping Sauce

House-Made Spinach + Artichoke Dip $5pp
Served with House-Made Pita Chips

Fried Butternut Squash Ravioli $5pp

French Herbed White Bean Dip on Crostini $5pp

Savory Pumpkin + Walnut Dip $5pp
Served with House-Made Pita Chips

Spinach + Ricotta Pinwheels in a Puff Pastry $6pp

Marinated Chicken Satay $6pp

BBQ Meatballs $6pp

Grilled Mahi-Mahi + Vegetable Satay $7pp

Cajun Shrimp Pinwheels in a Puff Pastry $7pp

Wings $6pp
Mild, Medium, Hot, BBQ, Honey BBQ, Bourbon + Italian, Bleu Cheese Sauce

Seitan Wings $8pp
Mild, Medium, Hot, BBQ, Honey BBQ, Bourbon + Italian, Bleu Cheese Sauce or Vegan Ranch

OPEN BAR PACKAGE

Includes Select Wine, Beer, Cocktails + Soda {2-Hour Minimum}

1st Hour, $12pp

2nd Hour, $10pp

3rd Hour, $8pp

4th Hour, $6pp