

PASSED APPETIZERS - SELECT 4

COLD

MANCHEGO PANNA COTTA Pickled Chorizo

DUCK PROSCIUTTO Figs

TUNA TARTARE CANNOLI Cucumber and Sesame

DEVEILED EGG TOAST Pickled Fresnos (Veg)

WHITE GAZPACHO Grilled Grapes (V)

CRUDITE CUPS BBQ Hummus (V)

YELLOW TOMATO BRUSCHETTA Burrata (Veg)

MARINATED VEGETABLE LETTUCE CUPS (V)

TOFU AND EGGPLANT SKEWER (V)

BEET, ORANGE AND WHIPPED FETA (Veg)

SMOKED TOMATO TARTLET (Veg)

HOT

MARVIN'S SLIDER American Cheese, Caramelized Onions, Special Sauce

PULLED PORK SLIDER Cole Slaw

GRILLED OYSTERS Bacon Mustard Butter

POTATO LATKE Smoked Salmon, Dill

TOMATO CARAMEL GLAZED PORK BELLY Arugula, Fennel

SHRIMP SAUSAGE Peppers

CHAR SIU PORK SPRING ROLLS Garlic Aioli

EGGPLANT "MEATBALLS" Roasted Tomato Sauce (Veg)

TEMPURA CAULIFLOWER Sweet Soy Mustard (V)

CARAMELIZED ONION TARTLET Gruyère and Thyme (Veg)

BBQ JACKFRUIT CANNOLI Cilantro Crema (V)

BAR PACKAGE - 2 HOURS

HOUSE RED WINE

HOUSE WHITE WINE

HOUSE SPARKLING WINE

MILLER LITE

STELLA ARTOIS

SEASONAL LOCAL IPA

SEASONAL HARD CIDER

SOFT DRINKS

WODKA VODKA

FORD'S GIN

SAILOR JERRY SPICED RUM

EL JIMADOR BLANCO TEQUILA

OLD FORESTER BOURBON

OLD FORESTER RYE

CUTTY SARK SCOTCH

SEASONAL LIBATIONS + \$6 per Guest

Can Be Served On Outdoor Raised Deck

SPICED OLD FASHIONED

Bourbon, Cinnamon, Clove, Star Anise, Demerara Syrup, Bitters, Orange

POINSETTIA PUNCH

Cava, Vodka, Raspberry, Cardamom, Lemon

HOLIDAY CHEER

Rye Whiskey, Cranberry, Rosemary, Lemon (served hot)