



Catering and rental guide. : Prices are based on per person. : All packages are customizable

## Catering

### **Hors d'oeuvres, \$2-12**

Toasted chickpeas

Caprese salad cups, seasonal item

Spreads and breads - Hummus, pimento cheese, cranberry chutney and toast points

Savory pastries, Ham & Cheese, Spinach & feta, Jalapeno Bacon Scone

Salad of cranberry, curried pecan, feta, crispy bacon

Fresh Flatbread Pizzas

Domestic cheese board, cheddar, provolone, Havarti, cucumber slices, raisins, almond slivers, honey mustard, horseradish aioli, toastpoints

Local and imported cheese board, cucumber slices, raisins, almond slivers, honey mustard, horseradish aioli, cranberry chutney, toastpoints

### **Bread Service, \$3-4**

Stecca, olive oil, garlic, and herbs for dipping

Fresh bread assortment, whipped butter

Flatbread or focaccia style pizza

### **Sides, \$3-6**

Seasonal soup or chili bar with cheese and sour cream diced onions

Side salad with Caesar or balsamic dressing

Loaded baked potato salad (served warm or chilled)

Caprese salad, seasonal item

Roasted Sweet Potatoes

Roasted Ginger Carrots

Agave roasted Broccoli

### **Carving Station, \$MKT**

Rare Angus Beef, turkey, and ham

### **Entrées, \$6-\$18**

Bistro Box Lunch with one side and dessert bite

Sandwiches, sliders and/or wraps

Rare roast Beef

Grilled chicken with honey mustard

Shrimp and grit chowder

Meatball sandwiches

Lemon Chicken

Curried vegetables

Ginger vegetable stir fry with rice

Flatbread Pizza

Buffalo blue cheese meatballs & salad

### **Non-Alcoholic Beverages, \$3**

Iced tea, Lemonade, Coffee, Hot Tea, Water