

Table Assortments:

(Priced per person, minimum of 25 guests)

∇ **Garden Vegetable** – \$3.25

↑ Fresh vegetables overflowing with vibrant color. Served with Ranch dipping sauce.

∇ **Domestic Cheese** – \$4.25

↑ Assortment of cubed cheeses served with flat bread crackers and a mustard dipping sauce.

∇ **Grilled Marinated Vegetables** – \$4.25

↑ Marinated in a champagne vinaigrette and lightly grilled. Served chilled with pesto mayo.

∇ **Antipasto** – \$7.50

↑ Thinly sliced prosciutto, capicola, & aged provolone, crumbled blue cheese, fresh vegetable giardiniera, olives, and herb crostini.

∇ **Smoked Salmon** – \$5

↑ Served with traditional accompaniments including crostini, minced red onion, capers, chopped eggs, and aioli.

∇ **Spinach, Feta & Smoked Gouda Dip** – \$3.75

↑ Served warm with tri-colored tortilla chips.

∇ **Blue Cheese Dip** – \$3.75

↑ Served warm with fresh vegetables, sliced apple and fresh sliced baguettes.

∇ **Crab Dip** – \$5.25

↑ A delicious blend of CBW Celestial Gold Beer, three cheeses, Lake Pontchartrain Blue Crab, and spices. Served warm with sliced fresh ciabatta.

∇ **Hummus** – \$3.75

↑ Traditional hummus served with fresh vegetables and pita chips.

∇ **Fresh Fruit** – \$4.25

↑ Fresh seasonal display of fruits served with a honey citrus yogurt dipping sauce.

Appetizers:

We recommend 3-5 selections, priced per piece, minimum of 20 pieces per item.

Hot Items:

- ❖ Petite Crab Cakes with Sriracha Mayo - \$4
- ❖ Petite Lamb Meatballs with Vodka Sauce - \$3
- ❖ Petite "Jubilee Hilltop Farms" beef meatballs with red wine demi glace - \$3
- ❖ Quiche Lorraine - \$2
- ❖ Crab & Cheese Tartlets - \$3.5
- ❖ Spanikopita (v) - \$2.5
- ❖ Boursin Stuffed Mushrooms (v) - \$2
- ❖ Potato & Cheese Pierogies with Sour Cream - \$1.75
- ❖ Jalapeno & Cheddar Arancini(v) - \$2.25
- ❖ Jumbo Chicken Wings with Beer Buffalo Sauce - \$3.50
- ❖ Baked Soft Pretzel Sticks with Beer Mustard - \$2
- ❖ Chicken Fingers - \$3
- ❖ Zucchini Cakes with Red Pepper Pesto (v) - \$2
- ❖ Grilled Chicken Teriyaki Skewers - \$3.25
- ❖ Mini Potato Pancakes with Sour Cream & Chives (v) - \$2
- ❖ Cheese Quesadillas with Pico de Gallo (v) - \$1.75



Chilled Items:

- ❖ Smoked Salmon Mousse Bouchee topped with caviar - \$2
- ❖ Ale Simmered Shrimp Cocktail - \$3.25
- ❖ Bruschetta on Crostini (v) - \$1.75
- ❖ Tuna Tartare on a Crispy Wonton with Avocado - \$4
- ❖ Petite Redskin Potato stuffed with Crème Fraiche & Chives - \$2
- ❖ Prosciutto Wrapped Asparagus - \$2.25
- ❖ Cucumber with Dilled Cream Cheese and Red Pepper (v) - \$2
- ❖ Roasted Beef Crostini with Horseradish Mayo - \$3.25
- ❖ Fresh Mozzarella, Grape Tomato, & Basil Skewers (v)- \$2.50
- ❖ Gazpacho Shooter (v) - \$4
- ❖ Goat Cheese Crostini with Olive Tapenade (v) - \$2.50