

# RECEPTION PLATTERS, HORS D'OEUVRES, STATIONS & BEVERAGES

## PLATTERS (FOR 25 / 50 GUESTS) ~

**Veggies & Dip** \$ 62.00 / 125.00

Carrots, cucumbers, pickle beets and house made tortilla. Served with choice of:  
Hummus, Roasted Vegetable Dip or French Onion Dip

**Grilled Vegetable Crudite** \$ 62.00 / 125.00

Grilled seasonal vegetables with housemade buttermilk ranch

**Vintage Antipasta** \$ 75.00 / 150.00

Deviled eggs, smoked boursin cheese, smoked mozzarella, pickled vegetables,  
feta & olives, fried saltines

**Cheese Board** \$ 75.00 / 150.00

Assortment of cheeses served with house made granola, seasonal compote  
and house made bread

**Fruit Platter** \$ 75.00 / 150.00

Assortment of seasonal fruit

**Smoked Salmon** \$ 95.00 / 195.00

Served with capers, red onions, herbed cream cheese and house made bread

**Sliced Beef Platter** \$ 85.00 / 175.00

Beef, roasted medium rare, chilled and sliced. Served with horseradish sauce,  
pickled red onions and rolls

## HORS D'OUVRES (PRICED BY THE PIECE) ~

\*\* Please note, some orders have a 25-piece minimum \*\*

### COLD

**Deviled Eggs** (GF) (V) \$ 1.00

Rensch Meadows chicken eggs with pickled peppers

\* **Endive Spoon** (GF) (V) \$ 2.50

Endive hearts, blue cheese, toasted nuts and

Homemade seasonal compote

\* **Caprese** (V) \$ 2.00

Tomato, housemade mozzarella, basil and balsamic

vinaigrette on crostini

\* **Beet & Goat Cheese** (V) \$ 2.00

Roasted beets and goat cheese tossed in honey-vanilla

vinaigrette on crostini

\* **Stuffed Baby Peppers** (GF) (V) \$ 1.25

Char grilled baby peppers stuffed with herb cream cheese

and spinach

**Grilled Fruit Skewers** (GF) (V) \$ 2.00

Grilled Seasonal Fruit with yogurt dipping sauce

**BLTea Sandwich** \$ 2.50

Tomatoes, Applewood smoked bacon and

garlic mayo on sliced bread

\* **Chicken Salad** 2.50

Roasted pulled chicken with smoked BBQ mayo

Served with choice of:

Slider Rolls, Fried Saltines, or Cucumber Slices (GF)

\* **Shrimp Salad** \$ 3.50

Chilled shrimp salad served with choice of:

Slider Rolls, Fried Saltines, or Cucumber Slices (GF)

**Smoked Salmon Canape** \$ 3.0

With Boursin cheese and pickled red onions served on

choice of Irish Brown Bread or Cucumber Slice (GF)

### HOT

**Mini Quiche** \$ 2.50

\* Choice of Bacon & Cheddar or Vegetarian

**Egg & Cheese Slider** (V) \$ 2.50

**Bacon, Egg & Cheese Slider** \$ 3.00

**Breakfast Dippers** \$ 2.00

Pancake battered maple sausage link served with syrup

\* **Shrimp & Grit Cake** \$ 3.50

Sautéed Tiger shrimp served over a goat cheese

grit cake with Andouille sausage

**Mini S'mores Waffle** (V) \$ 3.00

Hushpuppy waffle topped with melted chocolate,

bruleed marshmallow and graham cracker crumbs

**Hushpuppies** (V) \$ 1.00

Served with sweet mustard or BBQ sauce

**Grilled Wings** \$ 1.25

Smoked and grilled served with BBQ, Buffalo

or Sweet & Sticky

\* **Stuffed Baby Peppers** \$ 2.00

Char grilled baby peppers stuffed with herb cream

cheese and sausage

\* **Mini Macs** (V) \$ 2.00

Small versions of chef's macaroni & cheese

\* **Southern Meatballs** \$ 2.00

Grape jelly meatballs

\* **Mini Crab cake** \$ 3.50

**Baby Chix N Waffles** \$ 3.00

Boneless fried chicken breast over waffles and a

syrup drizzle

**Baby Piggy Slider** \$ 3.50

BBQ pulled pork, bacon, coleslaw and house sauce

**Cheeseburger Slider** \$ 3.00

Local beef with icebox pickles with icebox pickles

**Crispy Chicken Slider** \$ 3.00

with buffalo sauce, icebox pickles & roasted garlic mayo

**Veggie Burger** (V) \$ 2.50

Chef's Seasonal vegetarian burger

## STATIONS ~

**Parfait Station** **\$ 3.50 per person**

Housemade granola, seasonal compote, vanilla honey yogurt, sliced fruit

**Biscuits & Gravy** **\$ 4.00 per person**

Housemade biscuits, sausage gravy, butter, local honey and seasonal compote

**Waffles** **\$ 5.00 per person**

Syrup, butter, seasonal compote, powdered sugar, chocolate chips & whip cream

**3 Cheese Hashbrowns** **\$ 5.00 per person**

Chives, sour cream, bacon, shredded cheese and salsa

**Shrimp & Goat Cheese Grits (GF)** **\$ 6.00 per person**

Tiger shrimp, stone ground goat cheese grits and andouille broth

## DESSERTS ~

Ask about our rotating selection of seasonally inspired desserts offered daily.

In addition to what's offered daily in the restaurant, we have the following housemade selections made specially for your special event -

**Assortment of Mini Desserts** **\$ 24 per dozen**

Key Lime Pie

Chocolate Brownies

S'mores Pie

Lemon Bars

Seasonal Cheesecake

Mini Cupcakes (Chocolate or Vanilla)

**Cookies** **\$ 18 per dozen**

**Cake** **\$ 125**

12" Round Cake serves approximately 25 guests. Choose between chocolate mocha or vanilla cake with seasonal compote

## BEVERAGE OPTIONS ~

For all alcoholic and non-alcoholic beverages, we charge based on consumption. We can customize your offerings to work within a budget.

Some beverage options include:

Open Bar with no restrictions

Beer & Wine Only

Open Bar with rail spirits only

Mimosas and Bloody Mary's Only

Beer, Wine & Tapped Cocktails Only

Non-Alcoholic Beverages Only

## STATIONS ~

### MIMOSA BAR

Bottles of Cava	\$ 28 per bottle
Carafes of Juice	\$ 15 per carafe

Choices of Orange, Pineapple, Pink Grapefruit or Cranberry

### SANGRIA

Self serve sangria with assorted seasonal fruit	\$ 75 per gallon (serves 10)
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## OTHER ~

Decaf or Regular Vintage Blend Coffee by Dublin Roasters	\$ 3.95
Assortment of Rishi Hot Tea	\$ 3.00
Iced Tea	
By the Gallon	\$ 35
Individual	\$ 3.50
Soda	\$ 2.50
Juices	\$ 3.00
Craft Beer on Tap	\$ 6 - 8
Domestic Beer	\$ 4
Bottles of Wine	\$ 26 - 48