

APPETIZERS

TRAYS & DISPLAYS

Fruit Display

Cantaloupe, honeydew, pineapple, kiwi, grapes, and fresh berries (V)

Vegetable Platter with Dip

Baby carrots, celery, zucchini, cauliflower, broccoli, cucumber, asparagus, and radishes, served with your choice of dill dip (Veg/GF) or house-made hummus (V/GF)

Domestic Cheese Platter

Pepper jack, cheddar, dill Havarti, and smoked gouda hard cheeses, tavern cheese spread, herbed cheese spread, served with crackers, multigrain crackers (GF), and naan dippers

Artisan Meat & Cheese Platter

Pepper jack, cheddar, dill Havarti, & smoked gouda hard cheeses, tavern cheese spread, herbed cheese spread, salami, capicola, and summer sausage, served with crackers, multigrain crackers (GF), and naan dippers

Smoked Salmon Platter

Chilled smoked salmon accompanied with hard-boiled eggs, diced cucumbers, pickled red onions, capers, and lemons (DF) served with assorted crackers

Charcuterie Board

Pepper jack, cheddar, dill Havarti, smoked gouda, fresh mozzarella, log of chevre cheese, tavern cheese spread, salami, capicola, summer sausage, mixed olives, English cucumbers, asparagus, radishes, strawberries, blueberries, raspberries, and chocolate-covered almonds, served with assorted multi-grain crackers (GF), NY flatbread, and artisan round crackers

Grazing Table

Contains the same items as our charcuterie board, but is large-scale and artistically displayed to cover an entire table as an interactive experience for your guests **minimum of 75 people required*

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DIPS & SPREADS

GR Beer Cheese Dip

Founder's All-Day IPA simmered into a cheesy dip, served with soft pretzel bites (Veg)

BLT Dip

Bacon and sun-dried tomatoes made into a creamy dip, topped with arugula (GF), served with assorted crackers and naan dippers

Smoked Whitefish Dip

Creamy smoked whitefish dip topped with pickled red onions and capers (GF), served with assorted crackers and naan dippers

Bruschetta

Sun-dried tomatoes and artichoke hearts chopped with fresh basil and roasted garlic, served with naan dippers (Veg); can be made GF/V with gluten-free crackers

Hummus

Traditional blend of garbanzo beans and tahini with garlic, lemon juice, seasonings, and olive oil (GF/V), served with assorted crackers and naan dippers

Mediterranean Walnut Spread

A rich blend of roasted red peppers, toasted walnuts, and a combination of spices (V), served with assorted crackers and naan dippers

Spinach Artichoke Dip

Baby spinach, artichoke hearts, and cream cheese seasoned with garlic (GF/Veg), served warm with assorted crackers and naan dippers

Goat Cheese Trio

Citrus orange ancho, sun-dried tomato and basil pesto, and blueberry mint (all Veg), served with multigrain crackers (GF), NY flatbread, and artisan round crackers

Southwestern Dips

All served with corn tortilla chips.

- **Fresh Salsa** - medium heat (GF/DF/Veg - contains honey)
- **Honey Lime Salsa** - sweet heat (GF/DF/Veg - contains honey)
- **Black Bean & Corn Salsa** - mild heat (GF/DF/V)
- **Pico de Gallo** - fresh tomatoes and onions with cilantro (GF/DF/V)
- **Guacamole** - contains red onion, tomatoes, cilantro, lime juice, and seasonings (GF/DF/V)

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COLD APPETIZERS

Minimum of 75 pieces per item

Seafood

- Shrimp with cocktail sauce and lemon (GF/DF)
- Tropical shrimp with mango coulis (GF/DF)
- Spicy shrimp & guacamole atop a scoop corn tortilla chip (GF/DF)

Canapés

- Smoked Whitefish Dip - topped with pickled red onions and capers on naan bread (can be made GF)
- BLT - sundried tomato & bacon dip topped with arugula on naan bread (can be made GF)
- Cucumber & Radish - gluten-free multigrain crackers topped with veggie cream cheese, English cucumber, and radishes, drizzled with a balsamic glaze (GF/Veg)
- Vegan Boursin - English cucumbers topped with vegan boursin cheese, roasted red bell peppers, drizzled with balsamic glaze (GF/V)

Skewers

- Pesto Tortellini - cheese-stuffed tortellini tossed in fresh basil pesto (Veg/contains nuts)
- Caprese - fresh mozzarella coated with basil pesto accompanied with a grape tomato and drizzled with balsamic glaze (GF/Veg/contains nuts)
- Mediterranean Tomato - fresh mozzarella sprinkled with Italian spices skewered with a grape tomato and a black olive (GF/Veg)
- Genoa - genoa salami, a black olive, and dill Havarti cheese (GF)
- Italian Chicken - roasted chicken breast with Italian spices, grape tomato, and fresh mozzarella, drizzled with balsamic glaze (GF)
- Nashville Chicken - spicy chicken with a bread and butter pickle (GF)
- Lime Chicken - lime-marinated chicken breast served with avocado ranch (GF)
- Strawberry Mango Thai Chicken - Thai curried chicken with a strawberry, served with mango coulis (GF/DF)
- Cinnamon Chevre Dates - date stuffed with cinnamon chevre cheese skewered with a grape and balsamic-glazed strawberry (GF/Veg)

Miscellaneous

- Veggie Quesadillas - cheesy quesadillas with bell peppers, onions, and served room temperature with spicy sour cream (Veg)

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HOT APPETIZERS

Minimum of 75 pieces per item

Bacon-Wrapped

- Bacon-Wrapped Kielbasa Bites - Frank's kielbasa wrapped in bacon, glazed with BBQ sauce (GF/DF)
- Bacon-Wrapped Water Chestnuts - finished with Asian Honey sauce (GF/DF)
- Bacon-Wrapped Dates - stuffed with gorgonzola cheese, wrapped in bacon, and drizzled with balsamic glaze (GF)

Potato Skins

**Some potato skins are fried in oil that may contain traces of gluten.*

- Cheddar Bacon - served with ranch (GF)
- BBQ Brisket & Cheddar Cheese - served with ranch (GF)
- Caramelized Onion & Gorgonzola Cheese - served with spicy sour cream (GF/Veg)
- Vegan Corn Potato Skins - deep-fried redskin potatoes stuffed with a blend of sautéed onions, bell peppers, roasted corn, tossed in olive oil and Frank's Red Hot sauce, topped with spicy vegan aioli (GF)
- Twice-Baked Potatoes - Yukon potato skins filled with loaded mashed potatoes that contain bacon, cheddar cheese, and chives (GF/*not deep-fried)

Mushroom Caps

- Traditional - stuffed with cream cheese, red peppers, and bacon (GF)
- Vegetarian - stuffed with sun-dried tomato and bell pepper cream cheese (GF)
- Vegan - tossed in an apple bourbon sauce (GF/Vegan)

Seafood

Crab cakes with red pepper remoulade sauce; served warm (contains gluten & dairy)

Beef or Turkey Meatballs

Choose a sauce: BBQ, Swedish, Thai, maple bourbon, sweet and sour, or cranberry orange (seasonal)

Chicken Wings

Non-breaded, seasoned with salt and pepper (GF), and tossed in a sauce of your choice: BBQ, Maple Bourbon, Hot Buffalo, Nashville Hot, Sweet Chili, Asian Honey, Garlic Parmesan, or plain without sauce; all served with ranch

Mini Quiche

Variety of Florentine, bacon and Swiss, ham and cheddar, and four cheese quiche bites

Deep Fried - only available at certain venues/locations

- Duck Wontons - pulled duck meat, corn, and cream cheese fried in a wonton, served with an orange sauce
- Deep Fried Mac & Cheese Bites - served with ranch (Veg)

Dietary Restrictions: GF: gluten-free | DF: dairy-free | Veg: vegetarian | V: vegan