

## Snacks

*Prices are per person unless otherwise noted*

**Wood Fired Pizzas** | \$7 + \$200 Chef fee  
Hand tossed with customized toppings  
Includes two Chefs for 90 minutes

**Crispy Flat Bread Pizzas** | \$4  
Pepperoni  
Margherita  
Grilled chicken with roasted garlic cream

☞ **Chicken Wings** | \$5  
Buffalo, house bbq, bleu cheese, ranch

**Mini Wimpy Burgers** | \$7  
Tater tots

**Mini-Taco Bar** | \$7  
Corn tortillas, ground beef, shredded cheese, jalapeños,  
pico de gallo, sour cream, lettuce, guacamole

**Buttermilk Fried Chicken Fingers** | \$7  
Hand cut fries, bread and butter pickles, assorted sauces

**Cookie Jar** | \$7  
Cookies, salted caramel brownies, mini milks

☞ **Theater Break** | \$8  
Popcorn, M&M candies, gummi bears,  
nachos with cheese sauce, jalapeños

**Energy Break** | \$7  
Granola bars, energy bars, sea salt almonds

**Health Break** | \$10  
Greek yogurt, house made granola, whole seasonal fresh fruit,  
fruit smoothies, sea salt almonds

## Munchies

**Snack Mix** | \$1.5

☞ **Flavored Popcorn** | \$2

☞ **House Chips & French Onion Dip** | \$2.5

☞ **Tortilla Chips & Guacamole** | \$4

**Warm Chocolate Chip Cookies** | \$2.5/each

☞ *Indicates items are gluten free*

## Displayed Hors D'oeuvres

Prices are per person unless otherwise noted

### Antipasto | \$9.5

Selection of cured and smoked meats, artisanal cheese, marinated vegetables, crackers, toasted baguettes

### Artisanal Cheese | \$7

Seasonal fruit jam, crackers, toasted baguettes

### Warm Spinach-Artichoke Dip | \$60

(serves appx. 25 people)

Crackers, baguettes

Add lobster for an additional \$40

### Crispy Fried Brussels Sprouts | \$4

Sweet chili vinaigrette

### Grilled Vegetable Platter | \$5

Sun-dried tomato aioli, peppercorn ranch

### Crostini Bar | \$4.5

Avocado relish, tomato bruschetta, three olive tapenade

### Lamb Lollipops | \$44/dozen

Apricot chutney

### Grilled Wild Shrimp | \$36/dozen

Chimichurri aioli

## Chef Carved Slider Station

Minimum 25 people

### Salt Crusted Prime Rib | \$14

Au jus, horseradish cream

### Smoked Beef Brisket | \$11

House bbq, pickles

### Pan Roasted Beef Tenderloin | \$16

Béarnaise, au jus

## Passed Hors D'oeuvres

Choose two for \$8/person or three for \$11.5/person

Also available as Displayed Hors D'oeuvres

### Lobster BLT

Preserved tomato, garlic mayo, arugula, smokehouse bacon

### Filet Mignon Skewer

Béarnaise sauce

### Smoked Chicken Canape

Crème fraîche, cilantro, chipotle-black bean puree, corn tortilla

### Cauliflower Fritters

Curry mayo

### Three Mushroom Bruschetta

Truffle oil, mascarpone

### Brie "Cheese Curds"

Raspberry gastrique

### Tuna Tartar Medallion

Sliced cucumber, yuzu aioli, pickled chili

### Caprese Crostini

Tomato marmalade, fresh mozzarella, basil, balsamic reduction

### Bison Meatballs

Spicy ketchup and avocado ranch

### Corkscrew Shrimp

Spicy bang bang sauce

### Deviled Eggs

Classic preparation, smoked paprika

 Indicates items are gluten free