

APPETIZER MENU

Pricing is for Food Prep Only— See Below for Full Service Pricing

Please Note: Prices do not include 6% tax. All Pricing is subject to change based on the market.

MEATS

\$3.00/person

- Marinated Chicken on a Stick
- Grandma's Sweet Italian Meatballs
- Honey Buffalo Meatballs

\$4.75/person

- Chicken Salad Sliders
- Cheese & Crackers
- Ham and Cheese Sliders
- Turkey and Cheese Sliders
- Hamburger Sliders (with Fixings)
- Pork BBQ Sliders
- Soup Chili, Potato, or Corn

FINGERFOODS

\$2.50/person

- Bacon Roll Ups
 - Pretzel Bites & Dip (Mustard, Cheese)
- Veggie Cups with Ranch Dip
- Veggie Tray with Ranch Dip
- Veggie Pizza
- Fresh Fruit Tray with Dip (May-Sept.)Prices to vary based on seasonal costs

DIPS

\$2.75/person

- Beer Dip (With or Without Bacon)
- Spinach Dip with Assorted Bread
- Farmers Salsa with Tortilla Chips
- Buffalo Chicken Dip (mild or medium) with Tortilla Chips

\$3.50/person

Crab Dip with Baguette Bread

DRINKS

\$2.00/person (2 drinks)

- Iced Tea, Lemonade, Sunshine Punch, Non-alcoholic Sangria
- Soda (cans only, Coke or Pepsi products)
- Coffee—order & serve separately, regular and/or decaf.

| 30-50 guests | \$45 |
|--------------|-------|
| 51-100 | \$90 |
| 101-150 | \$135 |
| 150+ | \$170 |

DESSERTS

\$2.25/person

- Assorted 4 inch cookies
- Brownies

\$3.25/person

- Assorted Bars
- Fruit Cobbler

PREMIUM ITEMS

Ask for pricing and options

- Custom Charcuterie Tray
- Shrimp Cocktail Seasoned with Old Bay



Revised: 3.14.2022

Additional Considerations

- Minimum of 30 people at our facility, or 50 people off-site/at your location.
- ADD Full Service to Your Event: Includes all paper products, serving utensils, serving equipment, set-up, staff to facilitate serving, clean up, and leftovers packaged for you to take.
- Full Service prices: Add \$175 up to 75 guests; \$265 over 75 guests; \$335 over 125 guests, and your choice of 18 or 20 % gratuity on catering costs.

Portions & pricing are not intended for a meal, at lunch/dinner. If you're serving at expected meal times, we suggest adding sliders, extra dishes, or padding your final number by 10-15%, e.g., order for 50-55 if you have 45 people.