



# Appetizers, Stations & Displays

When ordering for meal service, cocktail seating for 50% of the group will be provided. Additional seating will incur a per table charge.

## Hot & Cold

\*priced by the dozen\*  
\*minimum order of two dozen\*

- Artichoke & Asiago Flatbread 25.00  
\*rosemary olive oil drizzle\*
- Goat Cheese Fritter 28.00  
\*tomato jam\*
- Wild Mushroom Pastry 27.00  
\*ricotta, truffle oil\*
- Bruschetta 25.00  
\*pesto, mozzarella, roasted garlic olive oil\*
- Mac-n-Cheese Bite 25.00  
\*house-made spicy ranch\*
- Arancini 26.00  
\*wild mushroom, truffle mayo\*
- Shredded Pork Taco 28.00  
\*cilantro sour cream\*
- Local Bacon-Wrapped Date 29.00

- Grilled Strip Steak Skewer 34.00  
\*fresh grated horseradish cream\*
- Short Rib Wellington 30.00  
\*caramelized onion\*
- Crispy Chicken or Veggie Spring Roll 33.00  
\*sweet chili sauce\*
- Crabby Wonton 31.00  
\*sweet chili stripe\*
- House-Cured & Smoked Salmon 36.00  
\*whipped caper cream cheese, crispy potato cake\*
- Wild Mushroom Pâté 25.00  
\*fresh parsley, baguette (vegan)\*
- Crispy Tempura Gulf Shrimp 39.00  
\*soy ginger\*
- Bacon-Wrapped Sea Scallop 39.00

## Dips & Spreads

\*choose three\*  
9.00/person, minimum 20 guests

- Artichoke & Asiago  
\*herb flatbread\*
- White Bean Hummus  
\*feta, crispy pita\*
- Kalamata Olive Tapenade (vegan)  
\*cracker flatbread\*

- Eggplant Caponata (vegan)  
\*herb crostini\*
- Chips & Dip  
\*caramelized french onion dip  
& house-made potato chips\*
- Smoked Gouda Fondue  
\*baguette\*

## Sliders

\*priced by the dozen\*  
\*minimum order of two dozen\*

- House-Smoked Turkey 38.00  
\*rosemary mayo\*
- BBQ Pulled Pork 34.00  
\*crispy onions\*
- Tarragon & Date Chicken Salad 36.00

- House-Smoked Beef Brisket 40.00  
\*jalapeño jam\*
- Slow-Roasted Beef Tenderloin 42.00  
\*cherry bourbon mayo\*
- American Burgers 34.00  
\*pickle chip, house-made catsup\*  
\*impossible burger option available\*

# Pastaria Bar

16.00/person, 1-hour service  
minimum 20 guests

## Choice of Two Sauces & Three Toppings

### Sauces:

Marinara / Short Rib Ragu / Parmesan Cream / Impossible Bolognese

### Toppings:

Roasted Garlic Rosemary Olive Oil / Grated Parmesan / Sauteed Wild Mushrooms  
Kalamata Olives / Pesto / Fresh Basil / Roasted Veggie Medley

# Pizza

\*12-inch, eight slices, rustic crust\*  
19.00/each

House-Made Italian Sausage & Mozzarella  
Roasted Veggies, Goat Cheese & Parmesan  
Three Cheese & Fresh Oregano

# Salad Cups

5.50/each  
\*minimum 10 per kind\*

## Classic Caesar

\*rosemary parmesan crouton\*

## Mixed Lettuces

\*seasonal toppings, basil red wine vinaigrette\*

## Iceberg

\*crispy bacon, figs, blue cheese, house-made ranch\*

## Spinach

\*craisins, red onion, hearts of palm,  
strawberry poppyseed vinaigrette\*

# Sweet Display

(assorted dessert boards & shooters)

\*choose three\*  
10.00/person, minimum 20 guests

## Bread Pudding

\*crème anglaise\*

## Flourless Chocolate Cake

\*raspberry puree\*

## Gamma Budde's Hot Milk Sponge Cake

\*berries, sweet whipped cream\*

## Apple Pie

\*caramel sauce\*

## Mini Cinnamon & Sugar Donuts

\*chocolate sauce, whipped cream\*

## Cheesecake

\*strawberry, ginger simple syrup