



## - COCKTAIL STYLE MENU -

V = Vegetarian; G = Gluten-free; D = Dairy-free. \*Vegan Options available upon request

### -Finger Foods-

Stationary on trays placed on buffet, bar or tables. The minimum order quantity for each item is 2 dozen.

<b>Caprese Skewers</b>	\$24/dozen (V)
Fresh mozzarella, cherry tomato, basil, & balsamic glaze	
<b>Spinach &amp; Feta Stuffed Mushrooms</b>	\$24/dozen (V)
Served with a cucumber-dill tzatziki	
<b>Tomato Bruschetta</b>	\$24/dozen (V,D)
Served on crostini	
<b>Prosciutto Wrapped Asparagus</b>	\$24/dozen
Herbed goat cheese & orange honey	
<b>Fried Macaroni &amp; Cheese Bites</b>	\$24/dozen (V)
Bite-sized portions of delicious homemade mac 'n cheese lightly fried	
<b>Crispy Fresh Mozzarella</b>	\$20/dozen (V)
Served with roasted garlic marinara	
<b>Baked Brie &amp; Raspberry</b>	\$24/dozen (V)
Wrapped in almond scented phyllo dough	
<b>Mini Vegetable Spring Roll</b>	\$20/dozen (V,P)
With sweet & sour dipping sauce	
<b>Baked Chicken Parmesan Skewers</b>	\$24/dozen
Parmesan & Marinara encrusted chicken	
<b>Grilled Jerk Skewers</b>	\$24/dozen
Served with tangy corn relish & bbq drizzle	
<b>Smoked Wings</b>	\$20/dozen
Tossed in a buffalo sauce & served with ranch dressing	
<b>Pimento Cheseese Canapes</b>	\$20/dozen
Served on a cornbread crostini with candied bacon	

<b>Pigs in a Blanket</b>	<b>\$24/dozen</b>
Served with a trio of mustards	
<b>Grilled Flatbread</b>	<b>\$36/dozen</b>
Prosciutto, baby arugula, shaved parmesan, balsamic glaze	
<b>Mini Maryland Crab Cakes</b>	<b>\$48/dozen</b>
Served with roasted red pepper remoulade & corn relish	
<b>Blackened Ahi Tuna Skewers</b>	<b>\$36/dozen (D)</b>
With a soy-mustard sauce	
<b>Spicy Tuna Poke</b>	<b>\$36/dozen</b>
Served on crispy fried wonton chips with avocado	
<b>Pastrami Smoked Salmon Crostini</b>	<b>\$36/dozen</b>
Served on a bagel chip with “everything” cream cheese	
<b>New Orleans Style BBQ Shrimp</b>	<b>\$36/dozen (G,D)</b>
With a smoky butter glaze over toasted French bread	
<b>Coconut Shrimp</b>	<b>\$36/dozen</b>
With horseradish-soy	
<b>Mini Beef Wellington</b>	<b>\$48/dozen</b>
Juicy beef tenderloin & mushroom pâté wrapped in puff pastry	
<b>Chilled Beef Tenderloin Crostini</b>	<b>\$48/dozen</b>
Caramelized onion, parmesan-truffle aioli, baby arugula	

### -Party Dips-

Each order serves 20 Guests. Add \$5 to each order to add dipping vegetables.

<b>Chickpea Hummus with pita bread</b>	<b>\$30 (V, D, G w/o bread)</b>
<b>Spinach &amp; Artichoke Dip with crispy tortillas</b>	<b>\$35 (V)</b>
<b>French Onion Dip with potato chips</b>	<b>\$40</b>
<b>Bacon Cheddar Ranch Dip with potato chips</b>	<b>\$35</b>
<b>Baked Crab &amp; Corn Dip with crostini</b>	<b>\$60</b>
<b>Buffalo Chicken Dip with celery &amp; tortilla chips</b>	<b>\$50</b>
<b>Fresh Guacamole &amp; Roasted Salsa with tortilla chips</b>	<b>\$50</b>

### -Party Displays-

Each display serves 20-25 Guests.

<b>Artisan Cheese Platter</b>	<b>\$75</b>
Domestic & international cheeses with fresh grapes, dried fruits, preserves, gourmet crackers	

<b>Antipasto Platter</b>	<b>\$100</b>
Italian meats & cheeses, caprese salad, spiced olives, fresh grapes, pepperoni chips & gourmet crackers	
<b>Garden Veggie Display</b>	<b>\$45 (V,G)</b>
Broccoli, cauliflower, carrots, celery, cucumbers & baby peppers, with horseradish ranch & tehina sauce	
<b>Grilled Vegetable Platter</b>	<b>\$55</b>
Asparagus, zucchini, yellow squash, baby carrots, mushrooms & cherry tomatoes with honey mustard & balsamic dressing	
<b>Seasonal Fruit Platter</b>	<b>\$60 (V,D,G)</b>
Fresh fruit from the season's best offerings with yogurt dipping sauce	
<b>Charcuterie</b>	<b>Market Price</b>
Cured meats, pâté, and smoked sausage with gourmet crackers, spiced olives, grained mustard, pepper jelly, & house pickles	

### **-Sandwich Platters-**

Each platter contains 24 wraps, sliders or ½ sandwiches.

<b>Grilled Veggie Wraps</b>	<b>\$48 (V, D)</b>
With sweet potato puree, zucchini, yellow squash, asparagus, & balsamic greens	
<b>Mini Chicken Salad Sandwiches</b>	<b>\$72</b>
Shredded chicken breast, celery, & dried cranberry tossed in a lemon-mayonnaise	
<b>Smoked Turkey &amp; Bacon</b>	<b>\$84</b>
With dill Havarti & chipotle cranberry sauce on brioche	
<b>Southern Fried Chicken Sliders</b>	<b>\$84</b>
Served with comeback sauce & house b&b pickles	
<b>Chicken Caesar Wrap</b>	<b>\$84</b>
Crisp romaine, shaved parmesan, & our House Caesar Dressing	
<b>BBQ Pulled Pork Sliders</b>	<b>\$ 84</b>
Served with coleslaw on Hawaiian rolls	
<b>Warren Sliders</b>	<b>\$84</b>
Aged Cheddar, spicy mayo, house pickles	
<b>Beef Tenderloin Sliders</b>	<b>\$96</b>
Caramelized onion, parmesan-truffle aioli, baby arugula	

**Mini Lobster Rolls** \$96  
Lobster meat, celery, & chives tossed in a lemon mayonnaise

### -Entree Platters-

**Pan Seared Salmon** \$120 (D,G)

Red fish spiced with pico de gallo & balsamic glaze

**Baked Cod** \$160

Herbed breadcrumbs & lemon

**Rosemary Chicken Breast** \$120

Lemon beurre-blanc

**Buttermilk Fried Chicken** \$120

Honey mustard & ranch

**BBQ Pulled Pork** \$120

Served with coleslaw on Hawaiian rolls

**Sweet & Spicy Pork loin** \$140

Served with tropical sauce

**New Orleans Style Chicken & Sausage Jambalaya** \$120

Served with steamed white rice

-Add Shrimp +\$ 30

**Blackened Flat Iron Steak** \$120

With sweet chilli bbq and grilled peppers & onions

**Southern Shrimp & Grits** \$160

Cream cheese grits with tomato gravy and seasonal greens

**Chilled Beef Tenderloin** \$160

Served with grilled vegetables, horseradish mustard, and slider rolls

### -Salad Bowls-

Each bowl serves roughly 20 Guests.

**Farmers Market Green Salad** \$50 (V,G)

With a selection of Ranch, Blue cheese & Balsamic Vinaigrette Dressings

**The Warren Caesar with Shaved Parmesan** \$60 (V)

Tossed in our House Caesar Dressing

**Baby Spinach & Bibb Lettuce Salad** \$60 (V)

With Dried Cranberries, Candied Pecans, Goat Cheese, & Honey Lavender Vinaigrette

**Greek Quinoa Salad** \$75 (V)

Cherry tomato, cucumber, red onion, bell pepper, feta, olive, & Red Wine Vinaigrette

## Fruit Salad

\$60

Mixed seasonal melon with Strawberry-Lime Vinaigrette & fresh mint

## -Sides-

Each order serves roughly 20 Guests.

Grilled Asparagus – Roasted Red Peppers	\$60
Brussel Sprouts - Maple Butter	\$60
Grilled Broccoli – Lemon & Parmesan	\$60
Sauteed Zucchini & Squash – Garlic Butter	\$40
Wild Rice Pilaf – Baked with Aromatic Herbs	\$60
Green Beans- Honey Almond	\$60
Red Skin Mashed Potatoes – Roasted Garlic	\$40
Cornbread Stuffing - Southern Style	\$40
Collard Greens – Agave & Black Pepper Vinegar	\$60
Heirloom Grits – Cream Cheese	\$60
Cheddar Mac and Cheese - Toasted Panko	\$60
Buttered Penne - Garlic & Parmesan	\$40
Roasted Potatoes – Rosemary, Basil, & Garlic	\$40
Tangy Cole Slaw – Southern Style	\$50 (V)
Red Bliss Potato Salad - Southern style	\$60 (V)
Italian Pasta Salad – Tomato, Mozzarella, Basil	\$40
Jalapeno Cornbread – Honey Butter	\$30
Dinner Rolls – Whipped Butter	\$30

## -Dessert Platters-

Each platter serves roughly 20 Guests.

Cookie Platter	\$20
Sweet & Tangy Lemon Bars	\$25
Mini Pecan Pie Cheesecake	\$50
Chocolate Chip Brownies	\$25
Krispy Kreme Bread Pudding Squares	\$25
Chocolate Covered Strawberries	\$25
Banana Pudding Bars	\$40
Raspberry Dark Chocolate Tarts	\$50
Mini Peach Hand Pies	\$50
Fresh Fruit & Whipped Mascopone	\$40