

HORS D'OEUVRES

1. House Made Meatballs - red sauce
2. Cocktail Kielbasa - weenie sauce
3. Fried Chicken on a Biscuit - chipotle honey drizzle
4. Soft Pretzels - beer cheese & house brown mustard
5. Cheddar Toast - brussels sprouts & smoky onions
6. Garlic Miso Beef Satay - nuoc cham (Vietnamese dipping sauce)
7. Mini Pulled Pork Sliders - cole slaw & workshop slop bbq sauce
8. Grilled BBQ Shrimp
9. Assorted Wood Fired Pizzas
10. The Spread - vegetables & ranch, fresh fruit, house cured meats, cheeses, pickled stuffs, assortment of dips & spreads, house made chips, wood-fired rosemary flatbread, crackers

The following are available at an additional cost:

11. Fresh Shucked Oyster Station - mignonette sauce, fresh horseradish, cocktail sauce, hot sauce, lemons (priced by the bushel starting at \$275/100 oysters)
12. Chargrilled Oysters - parmesan, butter & garlic
(4 doz - \$125, 6 doz - \$185, 8 doz - \$240, 10 doz - \$285, 12 doz - \$350)
13. Mini Crab Cakes - Louisiana remoulade (\$2/person)
14. Raw Bar - fresh shucked oysters, peel & eat shrimp cocktail, cocktail crab claws (\$8/person - 75 persons minimum)

The first 10 hors d'oeuvres are included in the pricing for a plated or buffet wedding meal. Any amount of hors d'oeuvres can be added to a regular dinner or buffet meal for an additional cost. These are calculated per person for 1 hour of cocktails.

(numbers 1-5 are \$1 ea/person | 6-8 are \$1.5 ea/person | number 9 is \$3 ea/person
number 10 is \$4 ea/person)

**Tax and 18% gratuity additional*

