

# HORS D'OEUVRES

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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 \$285/100 oysters)
12. Chargrilled Oysters – parmesan, butter & garlic  
(4 doz - \$130, 6 doz - \$190, 8 doz - \$245, 10 doz - \$290, 12 doz - \$360)
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 \$1.25 ea/person | 6-8 are \$1.75 ea/person | number 9 is \$3.75 ea/person  
number 10 is \$4.50 ea/person)

*\*Tax and 18% gratuity additional  
prices subject to change*

