

Cocktail Style Private Event Menu

Hand Passed Hors D'oeuvres {select 4 of the following}

Grass Fed Beef Slider; Truffle aioli, tomato jam, house-made pickles, Vermont cheddar

Scallops Wrapped in Apple Smoked Bacon; maple glaze

Seasonal Arancini;

Buffalo Chicken Egg Roll; buffalo sauce braised chicken, cheddar cheese, caramelized onion, sriracha ranch

Philly Cheesesteak Egg Roll; shaved prime beef, house-made "cheez-wiz", caramelized onion, horseradish crema

Pulled Pork Slider; maple-bourbon BBQ, purple cabbage slaw, Vermont cheddar

Macaroni & Cheese; creamy parmesan & cheddar

Crispy Corn Nuggets; kimchi aioli

Flautas; pork carnitas, cheddar jack cheese, honey cayenne sauce

Ricotta Meatball; tomato sauce, parmesan, whipped local CT ricotta

Platters {select 1 of the following}

Crudite & Hummus; white bean chickpea hummus, assorted seasonal vegetables, grilled naan bread

Roasted Butternut Squash & Artichoke Dip; grilled naan bread

Flatbreads {select 2 of the following}

Margarita; roasted garlic, fresh mozzarella, roasted tomatoes, balsamic reduction

Figgy Piggy; fig jam, applewood smoked bacon, Vermont cheddar

Chicken Bacon Ranch; roasted garlic crème, caramelized onion, sharp provolone

\$38 per person

**soft drinks, alcoholic beverages not included, and will be charged on consumption
+\$4.00 per person for each additional hand passed hors d'oeuvres**

Cocktail Style Private Event “Additions”

Artisanal Cheese Platter;
Served with gourmet crackers, grilled naan bread & seasonal fruit garnish
serves 15-20 guests, \$150.00

Roasted Butternut Squash & Artichoke Dip;
Served with grilled naan bread
Serves 15-20 guests, \$120.00

Antipasto Platter;
salami, prosciutto, capicola, sopressata, grilled asparagus, marinated artichokes, roasted red peppers, olives, fresh mozzarella
serves 15-20 guests, \$150.00

Taco Station;
Chicken; \$8.00 per guest
Salmon; \$11.00 per guest
Short Rib; \$10.00 per guest
Taco station is served with assorted toppings & blue corn tortillas

Pasta Station;
Choose two of the following \$9.00 per guest
A la Vodka
Bolognese
120 Mac & Cheese

Colossal Chicken Wings Platter;
Buffalo, Sweet Heat, Maple-Bourbon BBQ, Kimchi
2 dozen, \$45.00

Jumbo Shrimp Cocktail;
cocktail sauce, lemons
\$4.15 per piece

Dessert Platter;
Chef's selection of seasonal house-made desserts
Serves 20 guests, \$150.00