



## *Classic Hors D'oeuvres*

### **GRILLED SKEWERS** + Handcrafted Sauces

**Small /\$150... 2 dozen Skewers**

**Large /\$275...4 dozen Skewers**

Coconut-Curry Chicken Satay with Thai Peanut Sauce + Scallion  
Garlicky-Herbed Chicken or Pork Souvlaki with Tzatziki Sauce + Grilled Lemon

Huli-Huli Glazed Chicken or Pork Skewer

Local Sausage with Sweet Pepper + Purple Onion Skewer + Hot Honey

### **WRAPPED** Baked to perfection + dipping sauces

**Small /\$75... 2 dozen**

**Large /\$125... 4 dozen**

Bacon wrapped Jalapenos with cream cheese & cheddar + Honey Ranch  
Everything Puff Pastry wrapped Cocktail Franks with Ketchup & Honey Dijon

Bacon wrapped Dates stuffed with Whipped Gorgonzola or Goat Crème

Papou's Pepperoni Rolls with Marinara

### **Half Pan /\$150**

Yai yai's Beef Dolmades (Stuffed Grape Leaves)

**CRISPY ROLLS** Deep fried to golden brown + dipping sauces

**Small /\$100... 20 rolls**

**Large /\$175...40 rolls**

Shrimp + Crab Rangoon Rolls with Sweet Chili Sauce

Philly Cheesesteak Rolls with Creamy Horseradish Sauce

Reuben Rolls with Russian Dressing

Red Curry Coconut Chicken Spring Roll with Jalapeno Cilantro Sauce

**CRISPY + SAVORY** Deep fried to golden brown + dipping sauces

**5 Lbs./ \$100...serves 20**

**10 Lbs./\$175...serves 50**

Buttermilk Fried Chicken Tenders with Assorted Sauces

Smoked Gouda Mac N Cheese Bites with Bacon Honey Dijon Sauce

Crispy Coconut Shrimp with Tiger Sauce

**BAKED + SAVORY**

**\$75... 24 Triangles or 36 Squares**

**Layers of Phyllo with butter**

Spanakopita: Fresh Spinach + Four Cheese (Feta, Cream, Goat & Cottage Cheeses)

Tiroptita: Caramelized Leek + Four cheese

**\$90...30 Puffs**

**\$150...60 Puffs**

**Puff Pastry Pinwheels**

Wild Mushroom & Gruyere

Pimento Cheese & Bacon Jam

Asparagus & Parmesan

Spinach & Feta

Buffalo Chicken & Bleu Cheese

Raspberry Almond & Brie

**\$145...4 dozen**

Italian Sausage & Four Cheese Stuffed Mushrooms

Spinach & Four Cheese Stuffed Mushrooms

Crab & Shrimp Stuffed Mushroom **\$175...4 dozen**

## **MEATBALLS**

**\$100/5lbs... Half Pan**

**\$175/10lbs... Full Pan**

Bourbon Beef Cocktail

Keftedes (Greek Meatball) with Tzatziki

Italian Beef & Pork with Marinara

Honey Buffalo Chicken with Bleu cheese + Scallion

Teriyaki Turkey with Sesame + Scallion

Homestyle Beef & Pork with Swedish Style Gravy

## **PRESSED CUBAN WEDGES**

**\$150...30 Wedges** Classic Cuban, Grilled Vegetable, Italian

## **BAKED HAWAIIAN ROLL SLIDERS**

**Small /\$70...32 rolls**

**Large /\$120...64 rolls**

Meatloaf with Cheddar, Sweet & Spicy Ketchup glaze + Caramelized onion

BBQ Pulled Pork & Coleslaw

Pulled Smoked Chicken with Alabama White BBQ sauce

Ham & Swiss + Dijon Mustard with Poppyseed Honey Butter

Meatball Marinara & Mozzarella with Garlic Butter

Pulled Chicken, Bacon, Cheddar + Buttermilk Ranch

All American Cheese Burger with Caramelized Onion, Pickle, Ketchup + Mustard

Mojo Pork with Gouda, Pickled Red Onion + Garlic Mayo

## **FINGER SANDWICHES** Croissants, Soft Sliced Bread or Hawaiian Rolls

**Classics: \$80...serves 20**

Ham + American with Cuban sauce

Classic Chicken Salad

Deviled Egg Salad

Handcrafted Tuna Salad

White Cheddar Pimento Cheese

Cucumber + Herbed Cream Cheese

**Signatures: \$120...serves 20**

Neptune (Shrimp & Crab)

Turkey + Goat & Cranberry-Orange Relish

Sunshine City Pulled Chicken Salad

Roast Beef + Gouda with Creamy Horseradish

Turkey + Swiss & Bacon with Roasted Garlic Mayo

Italian + Mozzarella with Pesto Mayo

## **PINWHEELS**

**\$75...2 dozen (1 flavor)    \$125...4 dozen (2 flavors)**

**Westcoast** - turkey, avocado, cucumber, alfalfa sprouts, spinach + Swiss

**Mediterranean** - herbed chicken, hummus, banana pepper, spinach + feta

**Antipasto** - salami, capicola, roasted red peppers, spinach + herbed cream cheese

**Caesar** - herbed chicken, shaved parm, crouton crumble, romaine, Caesar dressing

**Garden** - hummus, red peppers, shredded carrot, spinach, alfalfa sprouts + avocado

**Club House** - turkey, Swiss, bacon, ham + American

**Midwestern** - ham, dill pickle + cream cheese

## DISPLAYS & PLATTERS

### Fresh Seasonal Fruit

\$75...Serves 20-30

\$125...Serves 40-50

\$200...Serves 70-100

Pineapple, Apples, Grapes, Berries & Citrus with creamy coconut dipping sauce

### Garden Veggie

\$75...Serves 20-30

\$125...Serves 40-50

\$200...Serves 70-100

Broccoli, bell pepper, cucumber, carrots, celery & cherry tomatoes with buttermilk ranch

### Balsamic Marinated Veggies & Hummus

\$100...Serves 20-30

\$250...Serves 40-50

Yellow squash, zucchini, rainbow of bell peppers, purple onion, asparagus and portobello mushroom and white bean hummus

### Smorgasbord

\$175...Serves 20-30

\$350 Serves 40-50

*Early Evening:* Citrus Poached Salmon & Crusty French bread

*Brunch:* Smoked Salmon & Fresh N.Y. Bagels

Both ways served with whipped garlic-herbed cream cheese, freshly sliced tomato, red onion & jammy eggs, arugula + fried capers

### Cheese & Seasonal Fruit

\$125...Serves 20-30

\$275...Serves 40-50

Assortment of sliced cheeses & crackers, grapes, apples + berries

### Charcuterie Board

\$250...Serves 20-30

\$450...Serves 40-50

Variety of Imported and Domestic hard & soft cheeses, cured meats, assorted nuts, marinated olives, honey, seasonal jams/spreads, crackers, crostini, apples, grapes + berries

## BAKED DIPS

\$65/ Half Tray...Serves 20-30

\$125/ Full Tray...Serves 50+

Warm Spinach Artichoke dip – pita chips

Warm Buffalo chicken dip – tortilla chips

Warm Bleu Cheese & Bacon + Pecan dip – kettle chips &

Warm Beer Cheese dip – soft pretzels

Warm 3 Pepper + Sausage Queso –tortilla chips

## CHILLED SPREADS + SALSAS

\$45 Small (2 Lbs.) ...Serves 15-20

\$75 Medium (5 Lbs.) ...Serves 30-40

\$125 Large (7 Lbs.) ...Serves 50+

**Fresh Veggies! +\$20 Small, \$40 Medium, \$60 Large**

(celery, peppers, cucumber & carrots)

Whipped Feta + Hot Honey – pita chips

Coastal Guacamole –tortilla chips

Tabouleh – multigrain crackers

Seasonal Hummus – pita chips

(White Bean, Red Pepper, Beet, Black Bean or Edamame)

White Cheddar Pimento Cheese – pretzel chips

*Seasonal!* Watermelon Bruschetta – Crostini

*Seasonal!* Mango-Avocado Salsa- tortilla chips

*Seasonal!* Pecan Cheddar Cheese Ball – pretzel chips

# *Signature Hors d'oeuvres*

## PHYLLO CUPS

Medium /\$120...30 cups Large/ \$250...75 cups

Kale Caesar + Cherry Tomato

Fig Jam & Brie Crème + Local Honey

Caramelized Onion + Whipped Goat Cheese

Lobster Salad B.L.T

## CROISTINI BAR

\$120/ 2 dozen...2 dozen minimum per flavor

L.A. – Avocado Smash, roasted red pepper, everything spice

C.O. –Whipped Bleu & Ricotta, pear, roasted pistachios, honey

N.Y. – Whipped Boursin, arugula, shaved roast beef, caramelized onion & fig jam

A.Z. – Skirt Steak, chimichurri & pickled red onion

N.C. – Watermelon bruschetta & whipped feta, balsamic glaze (Seasonal)

## CHILLED BITES

\$45/dozen...2 dozen Minimum

Deviled Eggs + Chive & Smoked Paprika

Truffled Goat Cheese Stuffed Peppadew Peppers + Local Honey

Rice Dolmades (Stuffed Grape Leaves)

Smoked Salmon + Lemon Crème, Cucumber Cups + Fried Capers ...\$65/dozen

## **+ SKEWERS**

**\$120...2 dozen full...4 dozen minis**

**Classic** – Cherry tomato, fresh mozzarella, fresh basil, balsamic glaze drizzle

**Antipasto** – Salami, provolone, marinated olives + artichokes

**\$150...2 dozen**

**Signature** – Seasonal fruit, prosciutto, fresh mozzarella, fresh basil, balsamic glaze drizzle

## **SMALL PLATES**

**\$12 guest...50 guest minimum...Onsite Chef Required\***

Herbed Shaved Ribeye with Creamy Horseradish & Au Jus on a Brioche Roll

Smoked Brisket with Blueberry BBQ Sauce on a griddled Corn Arepa

Roasted Turkey Breast with Whipped Herb Butter + Cranberry Relish on Sourdough

---

Fried Green Tomato & Bacon Jam + Pimento Cheese on a Buttermilk Biscuit

Braised Lamb, Cucumber Dill Salad + Whipped Feta on Grilled Pita

Ropa Viejas Street Taco with Onion + Cilantro & Chipotle Crema on Flour Tortilla

---

Honey Glazed Salmon + Avocado Tomato Salad, Lemon Crème

Bacon Wrapped Scallop with Cajun Citrus Remoulade and Avocado-Mango Salsa

Liv's Pan Seared Crab Cakes with Key West Tarter & Arugula Salad

## **ELEVATED GRILL**

**\$150...50 Wings + accoutrements**

Citrus Brined...Smoked...Grilled Chicken Wings with Alabama White BBQ Sauce

Garlic Brined...Grilled Wings... Honey Buffalo with Bleu Cheese Dip

**\$250... 4 racks**

Lamb Chop Lollipops with Chimichurri + Grilled lemon

Baby Back Ribs with Peach-Poblano BBQ Sauce

**\$350... 30 Skewers**

Beef Tenderloin & Cremini Mushroom Kebobs with Boursin butter



## SOIREE SHOOTERS

**\$120...2 dozen...Onsite Chef Required\***

Seasonal Hummus or Buttermilk Ranch + Crudité

Charcuterie Chalace

Seasonal Veggie Salads

Signature Pasta Salads

Seasonal! Summertime Gazpacho

Seasonal Soups

**\$250...2 dozen**

Citrus Poached Shrimp Cocktail

Shrimp Ceviche with Plantain Chips

## ARTISNAL GRAZING EXPERIENCE

Choose Style:

### *Brunch in Bloom*

Variety of local breakfast pastries & breads, spreads, jams and butters, fresh fruit, yogurt and local honey, quiche bites & candied bacon

### *Leisurely Lunch*

Craft your own sandwich or salad spread with variety of meats, cheeses, sauces/dressings, fresh veggies, toppings and local breads

### *Cocktail Hour*

Imported and Domestic cheeses, meats, olives, spreads, jams, local honey, variety of nuts, crackers, dried and fresh fruits (Italian, Greek, Spanish, French, American)

### *Dessert Bar*

Variety of seasonal desserts, cookies, brownies/ bars and shooterS

**... Let us bring your vision to life!**

## **Grazing Experience Pricing**

25 Guests...\$500

50 Guests...\$950

75 Guests...\$1,350

100 Guests \$1,700

150 Guests \$2,400

200 Guests \$3,000

---

### **\*Onsite Chef Fee \$250**

Onsite Chef required for Small Plates & Shooters

### **Servers (each) \$150**

Servers are required for Passed Service and Park Station events

1 Server is required per every 25 guests

1 hour set up, 2 hours service and 1 hour clean up for a total of 4 hours... +\$50 per additional hour per staff member

---

### **10% Service Fee – Pick Up**

### **15% Service Fee – Drop Off**

All items will be labeled accordingly with serving utensils

### **18% Service Fee - Delivery with Set Up**

All items will be delivered on disposable platters and aluminum pans, labeled accordingly with hand written food description table tents and warming chaffers.

### **25% Service Fee – Park Station Full Service**

Details provided on Catering + Event Fee's & Policies

### **35% Service Fee – Offsite Full Service**

All staff is included within fee, fine plasticware, utensils and napkins with service from start to finish