



RECEPTION MENU

APPETIZERS - PER DOZEN

WOOD GRILLED TOMATO BRUSCHETTA balsamic reduction \$24

HAAS AVOCADO TOAST fresh pressed guacamole, fire roasted corn salsa & whole grain ciabatta \$24

SHRIMP COCKTAIL SHOOTERS cocktail sauce \$36

TUNA POKE avocado, jalapeños, siracha aioli, wasabi crema & crispy wonton \$30

RANCHERO CHICKEN QUESADILLA chipotle drizzle & sour cream \$24

SMOKED BEEF BRISKET QUESADILLA bbq & sour cream \$30

COCONUT SHRIMP bang bang sauce \$30

CAGE FREE DEVILED EGGS smoked bacon \$24

WOOD GRILLED JALAPENO "POPPERS" smoked bacon & pimento cheese \$24

DELI-STYLE CORNED BEEF SLIDERS swiss cheese & 1000 island \$36

MINI CHEESE BURGERS ketchup, mustard, pickle, onion & american \$36

MINI FILET MIGNON SLIDERS horseradish cream & caramelized onion \$45

DELI-STYLE PASTRAMI SLIDERS swiss cheese & dusseldorf mustard \$38

SMOKED BRISKET SLIDERS bbq, horseradish cream & carmelized onions \$38

PULLED PORK SLIDERS bbq, jalapeño cole slaw & pickles \$36

STONE FIRE ARTISAN PIZZAS - PER PIE - MINIMUM 20 PIES

NORTHERN CAPRESE EVOO, fresh mozzarella, roma tomato, balsamic & arugula \$14

WILD MUSHROOM white truffle oil, fresh mozzaralla \$14

FUMAGI san marzano tomato sauce, fontina, gorgonzola, mozzarella, parmesan \$14

CRISPY PEPPERONI & SMOKED BACON san marzono tomato sauce, red chili flakes, mozzarella \$15

FENNEL SAUSAGE & GIARDINARA san marzano tomato sauce, mozzarella & fontina \$15

ALL PRICES ARE SUBJECT TO CHANGE