

HORS D'OEUVRES

Minimum of 50 items per selection unless otherwise noted. We recommend 1.5-2 items per selection per person.

BACON

THE DEVILS

Almond stuffed dates wrapped in bacon. Our award winning signature item.

SWEET HOT BACON BITES

Crispy pastry wrapped in bacon. They start sweet and finish with a chipotle kick.

PARMESAN BACON PLANKS

Rich Italian cheese baked onto a bacon wrapped pastry center.

BLT'S

Our loose interpretation served open-faced on baguette slices with sun-dried tomato, crumbled bacon and chopped green onion.

SWEET BACON JAM CROSTINI

Crispy crostini with bacon jam, smoked tomato jam and micro greens. Our delicious twist on a classic.

DUCK BACON BLT'S

Crispy duck bacon, roma tomato, bibb lettuce, and citrus aioli served on our house baked slider rolls.

TACOS

PULLED PORK TACOS

Slow smoked pork, lightly dressed in our house bbq sauce, served with sweet onion slaw.

BEEF BRISKET TACOS

Smokey beef brisket, lightly dressed in our house bbq sauce, served with roasted corn salsa.

CHORIZO TACOS

Sautéed peppers and onions with cojita cheese.

MAPLE LEAF FARMS DUCK TACOS

Locally sourced, shredded duck, lightly seasoned with Hoisin bbq sauce, served with Asian sesame slaw.

WHITEFISH TACOS

Pan-seared whitefish with citrus slaw.

PULLED CHICKEN TACOS

Hand pulled chicken, lightly dressed in our house bbq sauce, served with North Carolina Slaw.

STUFFED MUSHROOMS

GORGONZOLA AND ROAST VEGETABLE

CHEDDAR AND SAUSAGE

GOAT CHEESE AND BACON

CRAB

COCKTAIL SANDWICHES

GRILLED BEEF TENDERLOIN

Served medium rare with smoked tomato jam and arugula on a house baked roll.

INDIANA BREADED PORK TENDERLOIN

Hand trimmed pork tenderloin, breaded and deep-fried. Served with house-made pickle and aioli on a house baked roll.

INDIANA GRILLED PORK TENDERLOIN

Hand trimmed pork tenderloin, marinated and grilled to perfection. Served with remoulade sauce on a house baked roll.

REUBEN

Corned beef and Swiss cheese served on rye rolls with our sauerkraut.

OVEN ROASTED TURKEY BREAST

Oven roasted turkey with cheddar and apple aioli served on a house baked roll.

HONEY HAM

Ham with Swiss cheese and cranberry mustard served on a house baked roll.

DILLED CHICKEN SALAD

Our savory house-made salad with lots of fresh dill served on a house baked roll.

WALKABOUTS

(Individual Foil Bakers)

CLASSIC MAC & CHEESE

LOBSTER MAC & CHEESE

UPSIDE DOWN BISCUITS AND GRAVY

LOW COUNTRY SHRIMP, SMOKED CHEDDAR & GRITS

PAELLA

PORK

OUR SIGNATURE MARINATED GRILLED INDIANA PORK TENDERLOIN PLATTER

Tender slices of grilled marinated pork tenderloin, served with house baked rolls and our own remoulade sauce.

SAUSAGE SHEREE

Grilled hot Italian sausage bites and peppers marinated in our lemon sauce. Amazing taste combination.

SMOKED HAM & PARMESAN POPPERS

Creamy risotto balls with diced smoked ham and parmesan cheese, fried in a crunch ball. Served with light Dijon dipping sauce.

MINI PORK SHANKS

Miniature pork shanks cooked until perfectly tender and tossed in our house bbq sauce or teriyaki glaze.

SAUSAGE AND CHEDDAR PUFF PASTRY BITES

Ground sausage with cheddar cheese in a pastry bite.

CUBAN CIGARS

A twist on the traditional sandwich, deep fried in a crispy shell served with our light Dijon sauce.

PORK POT STICKERS

An Asian staple, served crispy with our sesame chili dipping sauce.

CHICKEN

PESTO CHICKEN POCKETS

Roasted chicken and a blend of Italian cheeses and pesto baked into a pastry pocket.

CHICKEN POT STICKERS

An Asian staple, served crispy with our sesame chili dipping sauce.

SOUTHWEST CHICKEN TOSTADA

Pulled seasoned chicken served on a one-bite crisp with corn salsa.

CURRIED APRICOT DIJON CHICKEN CUP

Rich flavors in a crisp single bite.

THAI CHICKEN SATAY

Tender chicken breast skewers, grilled with Thai spices and served with sesame chili dipping sauce.

BEEF

OUR SIGNATURE MARINATED GRILLED BEEF TENDERLOIN PLATTER

Tender slices of seared beef tenderloin served medium rare with house baked rolls and our own homemade smoked tomato jam.

TWO-BITE BEEF WELLINGTON

Tender beef with mushroom wrapped in a pastry crust.

SAVORY BEEF POCKETS

Seasoned beef, artichokes, sun-dried tomatoes and feta baked in a pastry pocket.

KOREAN BBQ BEEF SATAY BITES

Tender beef skewers in Korean bbq marinade, grilled and served with sesame chili dipping sauce.

HAWAIIAN MEATBALLS

Sweet and savory meatballs in our pineapple barbecue sauce.

MEMPHIS MEATBALLS

Traditional favorite with our own stout barbecue sauce.

SEAFOOD

POKE SALAD BITES

Diced sushi-grade tuna, seasoned with sesame and soy, served on a five-spice wonton crisp.

CALAMARI SALAD

Tender roasted calamari with crunchy accent vegetables dressed in Asian dressing.

BLACK PEARLS

Smoked salmon and our sun-dried tomato mousse wrapped in black sesame seeds. A perfect little bite.

CLASSIC SHRIMP COCKTAIL DISPLAY

Perfectly seasoned jumbo shrimp chilled and served with our spicy horseradish sauce.

CRAB CAKES

Cocktail crab cakes served with cajun remoulade.

TRADITIONAL SMOKED SALMON DISPLAY

Tender smoked salmon, served with cream cheese, capers, tomato, onion, and baguette slices.

CRAB AND ARTICHOKE DIP

Tender crab and warm melted cheese with artichokes, served with pita crisps.

THAI SHRIMP ROLLS

Served with chili dipping sauce.

CRAB CANAPES

Served in a spinach pastry shell.

VEGETARIAN

SUN DRIED TOMATO ARTICHOKE MOUSSE

Served warm with pita chips.

CRANBERRY, PEAR, WALNUT AND GORGONZOLA TARTS

Served in pastry shells.

TRIO OF GOURMET CHEESE LOLLIPOPS

Goat Cheese, Raspberry & Pistachio; Brie & Macadamia with apple chutney; Bleu Cheese, Grape & Walnuts.

MARIANNE'S MEMBRILLO BITES

Classic sweet and savory Spanish tapas bites with quince and manchego cheese.

CAPRESE SKEWERS

Cherry tomato, fresh mozzarella cheese and micro basil skewers, drizzled with extra virgin olive oil and a balsamic reduction.

FRESH SEASONAL CHOP SALAD CUPS

Seasonal salad vegetables dressed in a house vinaigrette dressing.

PEASANT POTATO SALAD CUPS

Roasted vegetables tossed with light house Dijon herb dressing.

CAPRESE SALAD CUPS

Cherry tomato, fresh mozzarella, basil and garlic in an olive oil vinaigrette.

GREEK SALAD CUPS

Olives, cucumber, red onions, tomato and feta cheese in a lemon oregano vinaigrette.

CHEESY POTATO POPPERS

Fluffy mashed potato with cheddar and scallion, fried in a crispy crunchy ball.

GREEK STRUDEL

Spinach and feta cheese baked into a flaky pastry crust.

CARAMELIZED ONION STRUDEL

Sweet and savory caramelized onions with chèvre cheese baked into a flaky pastry crust.

ROASTED CAPONATA BITES

Kathie's famous eggplant caponata served in a roasted sunburst squash-a one bite delight.

VEGETARIAN SPRING ROLLS

Served with sweet chili sauce.

VEGETABLE POT STICKERS

Served with hoisin sauce.

ARTICHOKE CROQUETTES

*Crispy fried artichokes with creamy cheese.
"Crackettes"*

MEDITERRANEAN TRIO

*Kathie's famous eggplant caponata, roasted garlic hummus, and sun-dried tomato artichoke spinach dip.
Served with pita chips.*

TRADITIONAL CRUDITE

Fresh, seasonal vegetables served with house-made herb vegetable and chipotle dips.

GRILLED VEGETABLE PLATTER

A step above traditional crudite. Grilled and marinated seasonal vegetables served with house-made red pepper pesto and chipotle dips.

CHEESE AND FRUIT DISPLAY

Chef-selected assorted cheeses served with grapes and strawberries. House-made chutney and jams.

ANTIPASTO DISPLAY

Traditional salamis, prosciutto, olives and vegetables.

HUMMUS TRIO

Roasted garlic hummus, green tea edamame hummus, and black-eyed pea hummus; served with toasted pita, carrots & celery.

BAKED BRIE PLATTER

A trio of brie encroute; pecan praline, blueberry, and caramelized onion with sage. Served with crackers.

PLATTERS, DISPLAYS

OUR SIGNATURE MARINATED GRILLED INDIANA PORK TENDERLOIN PLATTER

Tender slices of grilled marinated pork tenderloin, served with house baked rolls and our own remoulade sauce.

OUR SIGNATURE MARINATED GRILLED BEEF TENDERLOIN PLATTER

Tender slices of seared beef tenderloin served medium rare with house baked rolls and horseradish cream sauce, house-made smoked tomato jam.

