



Private Event Menu

BRUSCHETTA - 25 PC - \$75.99

SMOKED DUCK BRUSCHETTA - 25 PC - \$75.99

EDAMAME HUMMUS W/ PITA - 2 LB - \$59.99

AUTHENTIC BAVARIAN PRETZEL W/ CHEESE DIP - \$15

SMOKED CHEX MIX - 1 LB - \$19.99

CHEESE (3) & MEAT (2) PLATTER WITH CRACKERS \$75.99

WARM ARTICHOKE FETA DIP WITH BREADSTICKS - 2.5 LB - \$55.99

BACON GOUDA DIP WITH BREADSTICKS - 2.5 LB - \$69.99

*CHEVRE DIP, HONEY, DATES & BACON WITH
BREADSTICKS* - 2.5 LB - \$89.99

MEATBALLS IN WINE GLAZE – 50 PC- \$65.99

DOUBLE STUFFED MUSHROOMS – 25 PC - \$50.99

BITE SIZED WEDGE SALADS - 12 PC - \$29.99

JUMBO 4' CHEESE & CHARCUTERIE BOARD - \$279.99

VEGETABLE PLATTER - \$39.99

FRUIT PLATTER - \$49.99

Pizzas & Flatbreads

Available From Regular Menu

*CHAMPAGNE FOUNTAIN & BUBBLY FILL
(6 BOTTLES) - APPROX. 30 GLASSES - \$99.99*





Private event dessert menu



Cheesecake Dessert Tacos

Graham cracker tortillas
filled with cream cheese &
filled with a mix of four
decadent flavors
Qty - 24 - \$49.99



ASSORTED Cupcakes

Rich, all natural cupcakes made with decadent
ingredients stuffed with a luscious center
and topped with creamy icing. A deep and
satisfying flavor experience: Vanilla, Chocolate,
Red Velvet, Jelly Roll, Peanut Butter Cup
Qty - 32 - \$98.99



FLOURLESS CHOCOLATE Cake

Chocolate cake made with a blend of four
chocolates and finished with a ganache
topping. so tempting, so classic,
so lusciously gluten-free
Serves 14 - \$58.99



Cappuccino Cake

Alternating layers of espresso drenched
chocolate sponge cake and coffee cream,
decorated with cocoa powder.
Serves 12 - \$52.99



CARAMEL BROWNIE Bite Cheesecake

White chocolate cheesecake entwined
with gooey pockets of salted dulce
de leche caramel & scattered
with brownie bites
Serves 14 - \$75.99