

FUNCTION MENU

Dietary restrictions (G=Gluten free, V=Vegan, D= Dairy Free, N=Nut free, G?=can be made Gluten Free)

NACHOS \$35 half pan / \$65 full pan (G,N)

Corn tortillas, three cheese blend, tomato, red onion & jalapenos. Served with salsa & sour cream.

ADD

Shredded Chicken or Pulled Pork +\$15
Shaved Beef +\$25

VEGETABLE CRUDITE \$68 (G,V,D)

Variety raw vegetables with hummus dip.

CHEESE BOARD \$80 (G?)

Cheddar, pepperjack, smoked gouda cheeses, fresh fruit, crackers.

ADD

Goat & Bleu Cheese +\$170

CAESAR SALAD \$38 (G,N)

Romaine lettuce tossed with house made dressing & croutons.

GREEN SALAD \$38 (G,V,N)

Topped with crisp vegetables & house made dressings.

DRESSING OPTIONS

Balsamic, Ranch, Bleu Cheese, Lemon Herb.

BRUSCHETTA \$50 (N)

Fresh tomato, red onion, basil & buffalo mozzarella tossed with extra virgin olive oil & balsamic vinegar. Served with seasoned french bread crostini.

FINGER SANDWICHES

Half \$50 (36 each) \$95 Full (72 each)

Choice of House made Egg, Tuna & Chicken Salads. served in soft rolls.

MEDITERRANEAN PLATE \$85 (G,V)

Grilled spice rubbed vegetables, marinated mushrooms, hummus, preserved vegetables & fresh mozzarella with toasted crostini.

TORTILLA CHIPS & DIP \$38 (G,V)

Fresh yellow corn tortilla chips with fresh pico de gallo, guacamole & roasted pepper hummus.

CHARCUTERIE BOARD \$125

4 varieties of charcuterie served with pickled vegetables, mustards & spreads.

SHRIMP COCKTAIL

\$70 half (36 each), \$125 full (72 each) (G,D,N)

Jumbo gulf shrimp served chilled with traditional cocktail sauce & remoulade.

DEVILED EGGS \$28 (36 each) (G,N,D)

Traditional deviled eggs with bacon & chives.

COOKIE & BROWNIE PLATE Half \$40 (50 pieces), Full \$75 (100 pieces)

Chocolate chip, Sugar & oatmeal raisin cookies, fudge brownies.

RIVALRIES DIPS

*All dips served with house fried corn tortilla chips.
Substitute fried pita chips (+\$18) or house made potato chips (+\$10)*

SPINACH & ARTICHOKE DIP \$58 (G,N)

Creamy blend of soft cheese, parmesan, braised spinach, garlic & artichoke hearts.

BUFFALO CHICKEN DIP \$65 (N)

Shredded chicken breast meat, our famous sweet chili sauce, cheddar & parmesan.

CLAM DIP \$85 (N)

Classic local favorite served room temperature with chopped sea clams, sour cream, soft cheeses & spice.

CHILI CHEESE DIP \$65 (G,N)

Layered dip served room temperature with black bean, cheese, crisp tortilla, sour cream, avocado, onion & tomato.

HORS D'OEUVRES

Priced per dozen

MINI CRAB CAKES \$34

Baked with cajun remoulade.

CHICKEN SATAY \$22 (G,D)

With red pepper peanut sauce.

TERIYAKI BEEF SKEWERS \$33 (G,D,N)

BACON WRAPPED SCALLOPS \$42 (G,N,D)

With maple drizzle.

CHICKEN TENDERS \$20

Tossed in our sweet chili sauce. Served with ranch.

CHICKEN WINGS \$17 (G)

Rossed in our sweet chili sauce. Ranch.

SPANAKOPITA \$29

Spinach & feta wrapped in phyllo.

CHILI GLAZED PORK BELLY \$38 (G,N,D)

PORK POTSTICKERS \$24

Served with dipping sauce.

KALE & VEGETABLE DUMPLING \$18 (V,D)

Served with dipping sauce.

THAI CURRY VEGETABLE SAMOSA

\$21 (V,D)

PIGS in a BLANKET \$23

Cocktail weenies rolled in buttery pastry.

MAC & CHEESE MINI TARTS \$29

EDAMAME DUMPLING \$20 (V,D)

Served with dipping sauce.

BRIE WRAPPED FILO \$39

with raspberry filling.

QUICHE TARTLET \$35

A variety of flavor options.

VEGETABLE SPRING ROLLS \$22 (G,V,D)

STUFFED ARTICHOKE \$29 (V)

Breaded & deep fried.

PIZZAS

Priced per pizza (rectangle 14x20)

CHEESE \$20

Three cheese blend with house made red sauce.

PEPPERONI \$25

Generous pepperoni, three cheese blend & house made red sauce.

MARGHERITA \$21

Sliced tomato, mozzarella, basil & olive oil.

BUFFALO CHICKEN \$26

Shredded chicken, blue cheese, red onion, mozzarella & buffalo sauce.

MEAT TRIPLE MEAT \$28

Bacon, pepperoni & hamburger with red sauce & three cheese blend.

VEGGIE \$24

Tomato, onion, bell pepper, mushroom & artichoke with red sauce & three cheese blend.