

# 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.