

# Menu

## WEDDING OPTIONS

### Street Taco Bar Wedding Package

\$29pp

Choice of 2 proteins, flour tortillas, lime crema, pico de gallo, black bean purée, Cotija cheese, queso fresco, guacamole, red onion, diced white onions, Fresh cilantro, hot sauces

### BBQ Wedding Package

\$29pp

Choice of Pulled Pork or Pulled Chicken with two BBQ sauces, buns, coleslaw, mac and cheese and bbq baked beans, pickled red onions

### Wedding Package #1

\$38pp

2 passed appetizers, 2 sides, 1 standard protein

### Wedding Package #2

\$45pp

3 passed appetizers, garden salad, 2 sides, choice of 2 standard proteins, bread service

### Wedding Package #3

\$50pp

3 passed appetizers, signature salad, 2 sides, choice of 1 standard protein and 1 Elevated Protein, bread service

### Wedding Package #4

\$55pp

3 passed appetizers, signature salad, 2 sides, 1 standard protein and 1 Elevated Protein, bread service

*-Charcuterie Table can be added or swapped to any package for an upcharge-*

### Wedding Package #5

\$62pp

2 passed appetizers, Charcuterie table, signature salad, 2 sides, 2 Elevated proteins, bread service, Dessert display with 3 dessert options

## ELEVATED STATIONS

### Asian Noodle Station \$16pp

Udon Noodles served cold  
choice of:  
*cilantro chimichurri or soja glaze*  
Orange Soy Honey glazed or  
Asian bbq glazed  
Pork Belly  
*other proteins available\**

Topping options include:  
*pickled red onion, julienned red peppers, shredded carrots, charred pineapple, roasted cremini mushrooms, sriracha cashew dust, black & white sesame seeds*

### Mashed Potato Bar \$12pp

Redskin Mashed Potatoes

Topping Options include:  
*sour cream, bacon, chives, shredded cheddar cheese, alfredo sauce, gravy, ranch, salsa, roasted broccoli, roasted cremini mushrooms, charred jalapeños butter toasted panko breadcrumbs*

\*Protein options:  
chopped chicken, chili, pulled pork, pancetta

### Pasta Station \$13pp

Penne or Cavatappi pasta with alfredo and red sauce options

Served with:  
*seared chicken, Italian sausage, grilled portobello mushrooms, Italian broccoli, parmesan cheese*

### Mac and Cheese Bar \$13pp

Smoked Gouda, Sharp Cheddar, Cream Cheese, and Parmesan Cheeses on Elbow Noodles

Served with:  
Choice of 2 proteins  
*Butter poached Lobster claws\*, Korean BBQ glazed pork belly, pulled pork, or chopped BBQ chicken*  
*maple bacon jam or hot honey bacon jam, roasted cremini mushroom, butter toasted bread crumbs, bacon bits, sriracha cashew dust, BBQ peanut dust*

### Raw Oyster Bar \$12pp

Live Chef Shucked Oysters from **Kinnakeet Oyster Co.**

Served with:  
*pickled vanilla balsamic blueberries, Lexington BBQ squash mignonette, pickled red onions, sweat heat relish, shallot mignonette, champagne pickled white onions, fresh horseradish, preserved-lemon mignonette, hot sauces, and crackers*

### Flatbread Station \$10pp

Choice of 2

The Goat

*Whipped ricotta, mozzarella, crispy prosciutto, goat cheese crumbles, basil, hot honey drizzle*

The Q

*Whipped BBQ cream cheese, chopped BBQ chicken, caramelized onions, bacon bits, scallions*

The Spicy

*Chopped chicken, buffalo sauce, whipped ranch cream cheese, mozzarella, thin sliced red onion, candied jalapeños*

\*denotes upcharge

\*\*denotes seasonal



# Menu

## ELEVATED SIGNATURE HORS D'OEUVRES

### Caprese Skewer

### Loaded Baked Potato Shooter

### Stuffed Bacon wrapped Dates

### Candied Bacon wrapped BBQ Lil Smokies

### Mini Pimento Cheese Balls

with serving cracker

### Spinach Dip Bite

served in phyllo pastry cup

### Individual Truffle Fry Cups

with parmesan garlic aioli

### Stuffed Mushroom

whipped cream cheese, herb roasted red pepper, toasted butter panko crumble

### Bánh Mi Crostini

with miso gochujang spread, pork belly, pickled carrot, radish, and onion, cilantro drizzle, sesame seed

### Saffron Zucchini Bruschetta

with whipped Herb Boursin Cheese, zucchini, squash and red onion tossed in saffron champagne vinaigrette, red wine reduction drizzle

### White Bean Hummus Shooter

served with everything bagel chips

### Classic Bruschetta Crostini

with whipped Herb Boursin Cheese and Balsamic Reduction

### Sweet Ham Biscuit

fresh from scratch sweet potatoe biscuits brushed in agave butter

### Goat Cheese Phyllo Cups

topped with pineapple green pepper jelly, lava ash sea salt

### Mini Roasted Cauliflower taco \*

served in a lime wedge

### Gentlemen Meatballs

sauses include:

bbq, orange soy honey glaze, sweet and sour,

### Korean Pork Belly Bite\*

with BBQ peanut dust

### Mini Chicken & Waffles

pearl sugar crusted mini waffles, 3 citrus whipped mascarpone, fried chicken, hot honey drizzle

### Individual Charcuterie Cup \*

meats, cheeses, fresh and dried fruit, crackers

### Onion Tartlet

goat cheese, caramelized onions, cracked black pepper in puff pastry cups

### Citrus Poached Shrimp Corn Salad

### Mini Crabcakes\*

served with citrus remoulade

### Shrimp Cocktail Shooter

with roasted cherry tomato cocktail sauce

### Tequilla Lime grilled Shrimp Skewer\*

### Ahi Tuna Poke bite\*

yellow fin tuna, red onion, And cucumber tossed in a teriyaki glaze on furkaki rice cake, topped with seaweed salad, sesame seed

### Ponzu Tuna Cucumber bite

english cucumber topped with thin sliced sushi grade Tuna Ponzu glaze, Avocado cream, Sriracha Cashew dust, toasted sesame seed

### Crab Rangoon Phyllo Cups

crab, cream cheese, sweet Thai chili sauce

## Sliders

### Hot Honey Chicken Slider

chopped chicken, hot honey bacon jam, pickled red onion, whipped hot honey cream cheese on everything bagel seasoned slider bun

### Smoked Brisket Slider

Brisket topped with sharp cheddar cheese, bbq aioli, and pickles on a sweet slider bun

### Green Chili Chicken Slider

roasted green chili chopped chicken, pepper jack cheese and garlic parmesan aioli on sweet slider bun

### Pork Belly Slider

sliced pork belly, miso orange hoisin spread, asian pickles and ponzu dipping sauce on a sweet slider bun

### Spicy Italian Slider

Spicy Capicola, pepperoni, hot salami, provolone cheese, sweet heat banana peppers, champagne pickled sweet onions, mayo on an everything bagel seasoned slider bun

### Smoked Turkey Slider

Turkey breast, cranberry orange brie spread, champagne pickled onions, arugula, on an everything bagel seasoned slider bun

\*denotes item will be an upcharge to packages

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# Menu

## HORS D'OEUVRES

### ELEVATED SEASONAL OPTIONS

*Fall | Winter*

#### **Tomato Bisque shooters with Grilled Cheese Triangles**

**Chipotle Avocado Mousse**  
choice of jumbo shrimp or blue lump crab with pineapple chutney

**Fried Rice Shooters**  
kimchi and zucchini fried rice, soy mirin mayo, sriracha  
cashews, green onion, sesame

**Mini Signature Salad Shooters**  
Fall and Winter option

### DEVEILED EGG OPTIONS

**Pimento**  
pimento cheese filling and candied bacon garnish

**Miso Sambal**  
sweet and spicy sambal filling topped with sesame seed and scallion

**Southern Style**  
traditional southern style filling with yellow curry

**Pesto Red Pepper**  
topped with sesame seeds

**Guacamole & Hot Honey Drizzle**

*Spring | Summer*

#### **Tomato Mini Pies**

**Mini Avocado Toast**  
toasted sourdough, whipped cream cheese, avocado mash,  
everything bagel seasoning, hot honey drizzle

**Pineapple Mozzarella Skewers**  
with rosemary drizzle and sea salt

**Pan Con Tomato Crostini**  
grated tomato, feathered manchego, prosciutto, lava ash sea salt

**Brie & Bacon Jam Crostini**  
brie, maple bacon jam, chive

**Peach Bruschetta**  
grilled peach, whipped honey goat cheese, red onion,

**Strawberry Mint Agave Crostini**  
whipped pesto spread, strawberries, mint infused agave, crushed pistachios

**Mini Signature Salad Shooters**  
Spring and Summer options

*\*denotes item will be an upcharge to packages*

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# Menu

## HORS D'OEUVRES

### DIPS & DISPLAYS

#### Blue Crab Dip

whipped cream cheese, citrus zest, bbq and old bay seasoning, blue lump crab meat served with old bay seasoned crostinis

#### White Bean Hummus

white bean puree, roasted red pepper, shallot, fresh garlic, tahini, fresh herbs, parmesan served with crudités and crostinis

#### Spinach Artichoke Dip

spinach, marinated artichoke, piquillo pepper, whipped cream cheese, parmigiano reggiano and seasonings served with yellow corn chips and crostinis

#### Agave Herb Ricotta Dip

Whipped herb ricotta and agave dip with candied heirloom tomatoes served with cortinis

#### Spicy Chicken Dip

Chicken, red onion, cream cheese smoked gouda, banana peppers, scallion served with crostinis

#### Chicken Bacon Ranch Dip

Chicken, chopped bacon, ranch seasonings, gouda and cream cheese, red onion, topped with toasted Cotija cheese served with crostinis

#### Charcuterie Spread

assorted cured meats and artisan cheeses, pickled accoutrements, assorted crackers, fresh and dried fruits, jams and marmalades

#### Artisan Cheese Display

assorted artisan cheeses, pickled accoutrements, assorted crackers, fresh and dried fruits, jams and marmalades

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# Menu

## STANDARD PROTEINS

Chopped BBQ Chicken  
Pulled Pork  
Seared Chicken Breast  
Blackened Chicken Breast  
Pork Chop  
Beef Tips in Peppercorn Gravy  
Hickory Smoked Bacon Meatloaf  
London Broil\*  
\*\$50 one time carving station fee  
Shrimp

### Vegetarian Options

Grilled Portabella Stack  
BBQ seasoned Cauliflower Steak  
Seasonal\*\*  
Summer Ratatouille  
stewed Roma Tomatoes, summer squash, asian eggplant, peppers, onions, basil, herbs

## ELEVATED PROTEINS

Short Ribs  
Cornish Hen  
Bone in Chicken Breast  
Petite Beef Tender \*  
\*\$50 one time carving station fee  
Pork Tenderloin  
Pork Osso Bucco  
Grouper  
Seared Salmon  
Blackened Salmon  
Scallops  
Barramundi Fish\*\*

\* denotes upcharge    \*\* denotes seasonal

## SAUCE OPTIONS

### Beef

Demi-Glaze  
Five Spice Demi-Glaze  
Rosemary Demi-Glaze  
Miso Glaze  
Pesto  
Creamy Horseradish  
Red Wine Peppercorn Gravy  
Ancho Lime Compound Butter

### Chicken

Lemon Herb Beurre Blanc  
Sundried Tomato Basil Cream  
Mushroom Garlic Cream  
Caper Herb Cream  
Miso Glaze  
Herbed Chicken Jú  
Sweet BBQ Sauce  
Lemon Pesto

### Pork

Balsamic Gran-Apple Chutney  
Orange Pork Jú  
Rosemary Peppercorn Gravy  
Red Wine Reduction  
Pesto  
Balsamic Reduction  
Sweet BBQ Sauce  
Korean BBQ Sauce

### Fish

Miso Glaze with Sesame Seeds  
Lemon Honey Dill  
Red Wine Reduction  
Balsamic Reduction  
Old Bay Compound Butter  
Bloody Mary Compound Butter  
Lemon Caper Garlic Butter

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# Menu

## SIGNATURE SALADS

### SPRING SIGNATURE SALAD

Spinach base, radishes, carrots, english cucumbers, cherry tomatoes, mandarin oranges, shaved parmesan, rosemary garlic croutons topped with citrus champagne vinaigrette

### FALL SIGNATURE SALAD

spinach and arugula mix, red and green apples, roasted fennel, candied walnuts, grated manchego, topped with candied apple cider vinaigrette

### SUMMER SIGNATURE SALAD

Arugula, thin sliced red onion, cornbread croutons, heirloom cherry tomatoes, strawberries, goat cheese crumbles, topped with poppyseed vinaigrette

### WINTER SIGNATURE SALAD

spinach and arugula mix pear slices, candied spiced pistachios, goat cheese crumbles, mission figs, and watermelon radish sticks topped with pomegranate balsamic vinaigrette

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# Menu

## SIDES

*\*denotes upcharge*

*\*\*denotes seasonal*

### Yukon Gold Whipped Mashed Potatoes

options include:

**Garlic**

**Brown Butter**

**Horseradish**

**Loaded**

### Ranch Roasted Red Potatoes

### Rice Pilaf

### 4 Cheese Mac and Cheese

### Beef Jù Farro

### Green Chili Farro

### Vegetarian Options

### Grilled Portabella Stack

### BBQ seasoned Cauliflower Steak

### Seasonal\*\*

### Summer Ratatouille\*\*

stewed Roma Tomatoes, summer squash, Asian eggplant, peppers, onions, basil, herbs

### Haricot Verts

options include:

**White Wine Butter Sauce**

**Chimichurri**

**Pesto**

### Southern Style Green Beans

### Sweet Heat Candied Collards

### Roasted Brussels Sprouts

options include:

**Maple Bacon**

**Balsamic**

**Chimichurri**

### Grilled Vegetable Medley

### Roasted Sweet Potato Mash

### Roasted Root Vegetables \*\*

### Cucumber and Chickpea Salad\*\*

### Butternut Squash Puree\*\*

## DESSERTS

**TRIPLE CHOCOLATE BROWNIE MINI MUFFINS** \$3pp

**MINI KEY LIME PIE BARS** \$4pp

with lime zest custard

**MINI DESSERT SHOOTERS** \$3pp

- banana pudding
- cookies and cream
- strawberry shortcake

**MINI CINNAMON ROLL BREAD PUDDING** \$3pp

caramel, pecan praline granola crunch

**CINNAMON ROLL BREAD PUDDING DESSERT BAR**

served with:

cinnamon vanilla apple compote, 3 citrus whipped mascarpone frosting, pecan praline granola crunch, caramel, coco nibs, toasted coconut

\$5pp

