

PASSED HOR D'OEUVRES

Package ideal for networking events, happy hours. Recommended for 40 guests or more.

Please note: 8.875% NY Sales Tax, 5% Administrative Fee, Gratuity and Beverage not included.

SELECT 4 - \$60 PER PERSON LIMITED 2 HOURS

KOREAN BBQ CAULIFLOWER sesame seeds, cilantro, house buttermilk-dill

CRISPY BRUSSEL SPROUTS with sesame-tahini

TRUFFLE MAC AND CHEESE CUPS white cheddar, italian breadcrumbs, truffle oil, fresh parmesan

NASHVILLE HOT FRIES chili oil, cayenne, kosher pickles, house buttermilk-dill, nashville hot sauce (+\$5 per person)

CHEESE FRIES queso, parmesan, smoked bacon, scallion, sour cream & onion (+\$5 per person)

SEARED TUNA english cucumber, pickled ginger aioli, wasabi caviar, curly scallions, chilli oil (+\$3 per person)

IPA SHRIMP shrimp cooked in IPA beer, served chilled with a spicy cocktail sauce, calamansi limes, cilantro (+\$6 per person)

CRISPY SHRIMP sweet chili lime sauce

BACON WRAPPED SHRIMP chipotle bbq sauce, cilantro, scallions

OLD FASHIONED SPRING ROLLS prime beef, caramelized onions, swiss, horseradish sauce

TEXAN SPRING ROLLS prime beef, applewood smoked bacon, aged cheddar, sweet baby ray's bbq

SRIRACHA CHICKEN SKEWERS cilantro, honey sriracha, scallions

BUTTERMILK FRIED CHICKEN TENDERS with house buttermilk-dill, korean bbq & lime honey mustard

LEVEL UP ENHANCEMENTS

SHRIMP COCKTAIL TOWERS

Small shrimp cocktail \$75 serves 8-12 guests

Large shrimp cocktail \$150 serves 13-20 guests

CRUDITÉ (VEGETABLE PLATTER)

Small crudité \$50 serves 8-12 guests

Large crudité \$75 serves 13-20 guests

