



Welcome Cocktail Reception Package - starting at \$66

Passed Apps - choice of 7

- Fried wonton with pimiento cheese and "Crack" bacon
- Asian meatballs with hoisin glaze
- Pretzel bites with spicy German mustard
- Thai chili glazed shrimp
- Lil' Smokie filled Cornbread, Homemade Pepper-Jelly
- Sausage and Asiago Stuffed Mushrooms
- House Smoked Brisket, Polenta Cake
- Truffle Baked Macaroni and Cheese Cups
- Baked Brie Crostini, Walnuts, Garlic, Local Honey
- Gruyere and Caramelized Onion Tart
- Antipasto Skewers – mozzarella, tomatoes, soppressata salami
- Prosciutto Wrapped Melon – cantaloupe, Prosciutto de Parma
- Arancini – fried rice balls filled with mozzarella, pancetta, marinara sauce
- Tuscan Crostini – marinated beef, tomato compote, gorgonzola, balsamic reduction
- Focaccia – baked with fresh herbs, garlic, Sicilian olives and grape tomatoes
- Sausage and Asiago Stuffed Mushrooms
- Prosciutto Wrapped Gorgonzola Stuffed Dates, Balsamic Drizzle
- Baked Wings – Buffalo, Teriyaki, BBQ, Jerk or Lemon-Garlic (choice of one sauce)
- Ukrainian Vareniki – dumplings filled with cabbage, porcini mushrooms, ground pork, savory onion sauce
- Parisian Crostini – baguette, baked brie, walnuts, local honey
- Gibraltar Panissa – grilled chickpea crepe topped with white anchovies and seasoned shrimp
- Spanish Torta de Papas – egg tortilla (large baked omelet) with potatoes, peppers, onions and fresh herbs
- Polish Pierogi – dumplings filled with potato, onion, pork with sour cream
- Greek Lamb Skewers – rosemary-garlic marinated lamb, feta, cucumber, tomato with tzatziki sauce
- Russian Blini – pancake with sour cream and caviar
- Scotch Egg – ground sausage coated hard-boiled egg
- Tuna Wonton Crisps
- Keys Seasoned Shrimp Skewers with Mango-Jalapeno Salsa
- Conch Fritters with Tropical Cool Heat Sauce

Meatballs

- Italian – blend of ground pork and beef, marinara sauce
- Asian – Ground Pork, Fresh Ginger, Scallions, Garlic, Hoisin Glaze
- Kentucky Bourbon – Ground Beef/Pork, Apricot, Chili Pepper, Molasses, Kentucky Bourbon
- All American Cheeseburger Ball –Ground Beef, Cherry Tomato, Greens, Ketchup
- Lamb Meatballs – Ground Lamb, Cumin, Mint, Tzatziki

Mini-Sliders

- Classic –Angus patty, American cheese, drunken onions, ketchup, pickle chip
- Shrimp Cakes – Asian Slaw, Tomato-Mango Salsa, Tropical Cool-Heat Sauce
- Black & Bleu – seasoned Angus patty, gorgonzola cheese, drunken onions, “Crack” bacon
- Frita – ground chorizo-beef blend patty, American cheese, “Drunken onions”, potato sticks, pickle, Tropical Cool-Heat Sauce
- Chicken Parm Plus - grilled chicken, tomato-garlic compote, mozzarella & asiago cheese
- Hot-Fried Chicken - spicy battered chicken, pickle chips, garlic cilantro aioli

Upgrade Items

- *Oyster/Clam with Shucker Station*
- *Stone Crab Claws with Honey Mustard*
- *Feast Beast’s Crab Cakes – all lump no junk*
- *Cracked Conch with Tropical Cool Heat Sauce*
- *Filet Mignon Crostini – pepper-crusted tenderloin, arugula, tomato compote, gorgonzola, balsamic reduction*
- *Scotch Egg – ground sausage coated hard-boiled egg*

* Additional Food Truck appearance fee of \$250 may apply to this service. Price is per person and subject to 7.5% tax & 20% gratuity. Includes menu items as outlined above, disposable service items, chefs, servers, set up and clean-up for 50+ guests over a 2+ hour food service timeframe. Added services and menu substitutions or additions are available for additional charge.

Menu items may also be removed in order to reduce cost.

All prices and selections are subject to change without notice and subject to availability.

Children’s menus are available. Prices may be higher for groups under 50 persons.





Bar Package \$14 for 3 Hours / \$19 for 5 Hours

We provide:

Bartender(s), Service Utensils/Tools

Ice, Coolers, 12oz Plastic Cups

Fruits: Limes, Lemons, Oranges

Mixers: Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Ginger Ale, Sour Mix

Juices: Orange, Cranberry, Tomato, Grapefruit, Pineapple

One hour set up prior to commencement of bar service

Bartender(s) will serve all beer, wine and alcohol provided (Sorry - no blender drinks)

Upgrades

Mimosa and/or Bloody Mary Station

Liquor Run

Client procures order from liquor store and we will arrange pick up and distribution of all beer, wine and liquor to all bars/service stations prior to bar service (Please order enough – no replenishment runs)

*Price is per person and subject to 7.5% tax & 20% gratuity. Additional products, staff or extended service periods are available for additional charge.

All prices and selections are subject to change without notice and subject to availability.

Prices may be higher for groups under 50 persons.