

Here is a list of some possible Appetizers for your upcoming event. If you have any other ideas or ingredients our Chef will be most willing to work with you to create a menu to satisfy your needs.

If you have any dietary restrictions we can create a menu that is gluten free, vegan or vegetarian.

We aim to please our valued clients.

By The Each:

Ginger & sambal marinated chicken wings \$4

Chicken Satay served with peanut sauce \$4

House made Bavarian Pretzels \$4

House smoked sausages served with Sauerkraut, Bavarian Red cabbage & house made mustard \$8

Salad Rolls w/ peanut sauce \$4

GF/V/Regular Potato latkes served with house made apple sauce \$4

Prosciutto wrapped melon \$4

House smoked sausages served with Sauerkraut, Bavarian Red cabbage & house made mustard \$8

Mini Pizza; vegetarian or meat \$4

Vegan brown rice, curried vegetable tofu Sausages served with Kraut, red cabbage \$8

By The Tray:

Tray pricing is based on head count or guests attending

1 large tray house prosciutto and soppressata, house baked pumpernickel, pickled root vegetables \$250

1 large tray Hummus and Baba Ganoush tray with vegetables and house baked pita bread \$150

1 Large tray Yam fries \$125

1 large tray French Fries \$100

1 large tray Mac n Cheese \$200

1 large tray house made potato chips \$100

1 large tray yam chips \$125

1 large tray marinated grilled vegetable tray w/ red pepper aioli \$150

1 large tray gluten free vegetable Tempura with ginger soy sauce \$200

1 large tray house cured grav lox served with capers, pickled onions & pumpernickel \$275

1 large Cheese tray w/ crostini, fruit \$200

1 Large tray Bruschetta with tomato, capers & sauté spinach \$200

1 large bowl black bean quinoa salad \$200

1 large tray house smoked sausages served with Sauerkraut, red cabbage & house made mustard \$350

1 large Mixed green salad with goat cheese, pumpkin seeds, lime ginger dressing \$150

Large Pizza/GF option either vegetarian or meat \$23/\$25 each

1 large tray potato Latkes served with house made apple sauce can be made GF/V/Regular \$250

1 large tray GF Arancini served with house made tomato sauce \$250

Dessert ideas:

House baked chocolate chip cookies \$2.5 each

Chocolate brownies \$4 each

Gluten Free Brownies \$4 each

Lemon cheesecake (whole 12 inch) \$60

Apple Fritters GF/Vegan Option \$4 each

House made Ice cream station \$5 per person

flourless chocolate cake (whole 12 inch) \$60

Gluten Free Lemon bars \$4 each

Lemon Bars \$4 each

House baked Biscotti GF option \$3 each

Oatmeal chocolate chip cookies \$3 each