**APPETIZER MENU**

**CROSTINI**
- chicken salad, micro-greens, berries
- egg salad, dill, radish
- whipped feta, eggplant tapenade, dill
- shaved turkey, chipotle mayo, white cheddar, apple slice
- roasted squash, pesto, sun-dried tomato, shaved parmesan
- mini BLT: Broadbent bacon, tomato, pesto, micro-greens, green goddess
- avocado-spinach-artichoke spread, pickled red onion, fresh herbs (vegan)
- smoked salmon, herbed cream cheese, dill, pickled red onion, capers
- whipped goat cheese, strawberry bruschetta, balsamic reduction

**$3 each**
**Minimum 2 dozen**

**SMALL BITES**
- chicken, waffle, peach-horseradish syrup, green onion (+$1)
- roasted beet and feta skewers, lemon thyme vinaigrette (GF)
- sweet potato biscuits, country ham, sweet mustard
- pimento cheese deviled eggs, candied bacon

**$3.50 each**
**Minimum 2 dozen**

**DIPS**
- avocado, spinach, artichoke (vegan/GF)
- classic hummus
- baked spinach and artichoke

**Served with crackers, chips, baguettes, cucumbers**
**$65 (feeds 20-30)**
**$40 (feeds 20-30)**
**$50 (feeds 20-30)**

**PLATTERS**
- crudite, green goddess
- roasted vegetables, balsamic reduction
- fruit and cheese, crackers
- charcuterie board

**$75 (feeds 25-40)**
**$90 (feeds 25-40)**
**$110 (feeds 25-40)**
**$140 (feeds 25-40)**