



COCKTAIL RECEPTION MENU

~~PASSED APPETIZERS~~

PLEASE SELECT FIVE

60 MINS / \$20 PP - 90 MINS / \$25 PP - TWO HOURS / \$30 PP

- STEAK AND CHEESE EGG ROLLS, garlic aioli
- CAPRESE BRUSCHETTA, tomatoes, basil, balsamic, evoo (V)
- VEGETABLE DUMPLINGS, ponzu dipping sauce (V)
- PRETZEL BITES, cheese sauce (V)
- SHRIMP + RICE PAELLA BITES, saffron aioli (V, GF)
- VEGETABLE AND EDAMAME SPRING ROLL, sweet chile sauce (VG)
- ASPARAGUS RISOTTO BALLS, garlic aioli (V, GF)
- TAVERN TENDERS, blue cheese dressing
- CHICKEN PARMESAN BITES, marinara sauce
- CHICKEN MEATBALL, tomato pesto sauce
- BUFFALO CHICKEN SPRINGROLL, blue cheese dressing
- PRETZEL BITES, cheese sauce (V)
- FALAFEL BITES, tzatziki sauce (V)
- MINI NACHO CUPS, tortillas, cheese, chili, scallions, jalapeño, salsa, sour cream (GF)
- FRIED CAULIFLOWER, lightly fried, sweet chile sauce (V, VG, GF)
- AL FRESCO FLATBREAD, tomato sauce, mozzarella  (V)
- PROSCIUTTO AND FIG FLATBREAD, blue cheese, arugula, balsamic 

MUST HAVES:


- PREMIUM LUMP CRABCAKES, chipotle remoulade \$4.00 ea
- COLOSSAL SHRIMP, cocktail sauce \$3.50 ea
- PRIME SLIDERS, CHT secret sauce, pickles, brioche bun \$4.50 ea

~~STATIONARY APPETIZERS~~

MEDITERRANEAN MEZE

whipped feta, hummus, beet tzatziki, olives, roasted red peppers, naan (V, GF)
\$5pp

CHARCUTERIE BOARD

assorted cured meats, accoutrements, crackers & bread 
\$7pp

ARTISAN CHEESE AND FRUIT DISPLAY

selection of local cheeses, fresh fruit, preserves, crackers (V, GF)
\$6pp