

# EAT

## CATERING OFFERINGS

### **CHARCUTERIE BOARD** \$10 per person

*cured meats (i.e. sopressata, peppered salami, capicola, prosciutto, etc.), assorted cheeses, house made sauces, fruit, assorted pickles, nuts*

### **CHEESE BOARD** \$8 per person

*foreign and domestic cheeses, seasonal house made gastrique, fruit, honey, nuts*

### **SHRIMP COCKTAIL** \$7 per person

*shrimp, house cocktail sauce, lemon*

### **CAPRESE SKEWERS** \$5 per person

*fresh mozzarella, basil, tomato, balsamic reduction*

### **HEART OF PALM CEVICHE** \$5 per person

*heart of palm, onion, jalapeno, tomato, cucumber, lime, served with fresh corn tortilla chips*

### **ARUGULA ARTICHOKE DIP** \$5 per person

*served with fried, seasoned pita chips*

### **CANDIED AND SPICED ALMONDS** \$2 per person

*cinnamon, vanilla, sugar*

### **DEILED EGGS** \$5 per person

*bacon, fennel, horseradish, relish*

### **CRUDITE PLATE** \$2 per person

*assorted vegetables, garlic and dill aioli*

### **TOGARASHI POPCORN** \$2 per person

*butter, honey, Japanese spice*

### **HUMMUS PLATTER** \$5 per person

*roasted garlic hummus, assorted vegetables, toasted naan*

### **CAESAR SALAD** \$5 per person

*house Caesar dressing, sourdough croutons, parmesan (vegan dressing available)*

**AGLIO OLIO PASTA** \$6 per person

*cavatappi, garlic, spice, parmesan romano, herbs (available with chicken +\$2 per person)*

**TACO BAR** \$6 per person

*pork, chicken, steak, and jackfruit (vegan), cotija, jack, and cheddar, onion, pico de gallo, salsa verde and roja*

*corn and flour tortillas*

**PORK SLIDERS** \$6 per person

*roasted pork, Meonga's kimchi (that's my grandma), Korean BBQ sauce, available with jackfruit for a vegan option*

**LITTLE DEATH BROWNIES** \$5 per person

*vegan brownies (not gluten free), served with vanilla ice cream or plant based vegan bliss ice cream*