



CATERING MENU

Appetizer Selections

Passed bites, display-ready favorites and stationed grazing tables

\$3 PER PERSON / SERVING • 2-DOZEN MINIMUM PER SELECTION

CHICKEN

- Chicken Parmesan Bites — white meat chicken with marinara and mozzarella in puff pastry
- Maple Bacon-Wrapped Chicken Bites
- Mini Chicken Empanadas with Sriracha Sour Cream
- Mini Chicken + Waffle Cones with Sriracha Maple Syrup

BEEF

- Mini Spanish Beef Empanadas with Sriracha Sour Cream
- Roast Beef + Boursin Cheese on Mini Naan
- Steak + Cheese Spring Rolls with Dip

PORK

- BLT Skewers
- Pork Tenderloin with Caramelized Apple Crostini or Naan
- Pulled Pork + Coleslaw Cup
- Bacon Cheddar Tater Kegs
- Maple Bacon Cups Garnished with Apple
- Savory Sausage Meatball (Arthur Ave Meatball)

SEAFOOD

- BBQ Shrimp + Coleslaw Shooters — BBQ-rubbed shrimp with coleslaw in filo cup
- Premium .75 oz. Crab Cakes with Remoulade +\$1
- Bacon-Wrapped Shrimp +\$2
- Scallops Wrapped in Bacon +\$2
- Pan-Seared Scallop en Spoon with Beurre Blanc + Bacon +\$2

VEGETABLE

- Antipasto Skewers
- Spinach + Artichoke Cups
- Classic Spanakopita — spinach and feta in a filo triangle
- 603 Ale Mac 'N Cheese Tarts
- Truffle Mac 'N Cheese Tarts
- Fruit + Brie on Mini Naan
- Bruschetta Bites — delivery orders include house bruschetta topping with mini naan on the side



STATIONED GRAZING TABLES

Available for fully staffed or executive set-up catering only

Standard Grazing Table

\$11 per person

Three varieties of cheese • Assorted crackers, including gluten-free • Fresh fruit garnish • Vegetable crudité + buttermilk ranch dip • House-fried Maine potato chips + onion dip

Flatbread Pizza, Chips + Dip Display

\$10 per person

House-fried Maine potato chips + traditional onion dip • Cheese, pepperoni and seasonal vegetable flatbreads cut into small bites and served warm

Breakfast Pastry Display

\$6 per person

Assorted breakfast pastries garnished with fresh fruit

Prices do not include fees or tax.