

INDIVIDUAL APPETIZERS

CHOOSE THREE | 6

COCONUT SHRIMP · apricot mustard

SESAME CHICKEN CORNETTES · peanut lime sauce

DEVILED EGGS ^{GF / VG} · assorted garnishes

VEGETARIAN SPRING ROLLS ^{VG} · sweet chili glaze

PORK MEATBALLS · apple cider glaze

ARTICHOKE & GOAT CHEESE POPPERS ^{VG} · roasted tomato dip

BROCHETTES

FRESH FRUIT BROCHETTES · local honey · mint ^{GF / VG}

ANTIPASTO BROCHETTES

PARMESAN & LEMON CHICKEN BROCHETTES ^{GF}

MARINATED STEAK BROCHETTES ^{GF} · Argentine chimichurri

SPICY SHRIMP BROCHETTES ^{GF} · garlic · cilantro · lime

TARTINES | TOASTS WITH CHEF'S SELECTION OF TOPPINGS

PATE · cornichon · grainy mustard

BURRATA ^{VG} · roasted tomato · basil

ROASTED LOCAL OYSTER MUSHROOMS ^{VG} · brûléed house cheese

FIG & SMOKED BLUE CHEESE ^{VG} · toasted hazelnuts · local honey

All prices subject to 6% Michigan sales tax + 20% gratuity.

PLATTERS & BOARDS

PER PERSON PRICING

VEGETABLES & DIP ^{GF / VG} | 3

FRESH FRUIT DISPLAY ^{GF / VG} · fresh mint · local honey | 3

ANTIPASTO PLATTER · mozzarella · peppers · olives · salami · artichokes | 4

CHARCUTERIE & CHEESE BOARD | 5

SALSA BAR ^{GF / VG} · Tortilla Chips · fire roasted salsa · guacamole · mango salsa | 4

SHRIMP COCKTAIL ^{GF} · bloody mary cocktail sauce · avocado relish | 5

BAKED GOAT CHEESE ^{VG} · caramelized red onion · roasted tomato · crostini | 4

FLATBREADS | 9

(SERVES 6)

BRUSSELS SPROUTS · caramelized onions · goat cheese ^{VG}

ROASTED TOMATO · basil · burrata · balsamic ^{VG}

MEXICAN STREET CORN · chorizo · cilantro

THAI CHICKEN · peanut sauce · carrots · red onion

STEAK · blue cheese · grilled red onion

SALAMI · mushroom · roasted garlic · arugula