

INDIVIDUAL APPETIZERS

CHOOSE THREE | 6

COCONUT SHRIMP · apricot mustard

SESAME CHICKEN CORNETTES · peanut lime sauce

DEVILED EGGS <sup>GF / VG</sup> · assorted garnishes

VEGETARIAN SPRING ROLLS <sup>VG</sup> · sweet chili glaze

PORK MEATBALLS · apple cider glaze

ARTICHOKE & GOAT CHEESE POPPERS <sup>VG</sup> · roasted tomato dip

BROCHETTES

FRESH FRUIT BROCHETTES · local honey · mint <sup>GF / VG</sup>

ANTIPASTO BROCHETTES

PARMESAN & LEMON CHICKEN BROCHETTES <sup>GF</sup>

MARINATED STEAK BROCHETTES <sup>GF</sup> · Argentine chimichurri

SPICY SHRIMP BROCHETTES <sup>GF</sup> · garlic · cilantro · lime

TARTINES | TOASTS WITH CHEF'S SELECTION OF TOPPINGS

PATE · cornichon · grainy mustard

BURRATA <sup>VG</sup> · roasted tomato · basil

ROASTED LOCAL OYSTER MUSHROOMS <sup>VG</sup> · brûléed house cheese

FIG & SMOKED BLUE CHEESE <sup>VG</sup> · toasted hazelnuts · local honey

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

## PLATTERS & BOARDS

### PER PERSON PRICING

VEGETABLES & DIP <sup>GF / VG</sup> | 3

FRESH FRUIT DISPLAY <sup>GF / VG</sup> · fresh mint · local honey | 3

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

CHARCUTERIE & CHEESE BOARD | 5

SALSA BAR <sup>GF / VG</sup> · Tortilla Chips · fire roasted salsa · guacamole · mango salsa | 4

SHRIMP COCKTAIL <sup>GF</sup> · bloody mary cocktail sauce · avocado relish | 5

BAKED GOAT CHEESE <sup>VG</sup> · caramelized red onion · roasted tomato · crostini | 4

## FLATBREADS | 9

(SERVES 6)

BRUSSELS SPROUTS · caramelized onions · goat cheese <sup>VG</sup>

ROASTED TOMATO · basil · burrata · balsamic <sup>VG</sup>

MEXICAN STREET CORN · chorizo · cilantro

THAI CHICKEN · peanut sauce · carrots · red onion

STEAK · blue cheese · grilled red onion

SALAMI · mushroom · roasted garlic · arugula