



## GATHERING MENU

WINGS/dozen \$16

*Garlic Parmesan, Medium, BBQ, or Sweet Chili*

PRETZEL BITES/dozen \$12

ROASTED NUTS/half pound \$20

HOUSE MARINATED OLIVES

SAMPLER/quart \$30

SEASONAL TOAST POINTS/dozen \$18

*Toasted Acme Sourdough topped with your choice of spread:*

*Brie w/Roasted garlic*

*Fig Jam w/bacon & cheese*

*Hummus w/red peppers and mushroom (spicy/vegan)*

BUFFALO CAULIFLOWER/dozen \$8 (vegan)

*Garlic Parmesan, Medium, BBQ, or Sweet Chili*

ROASTED VEGGIE TRAY/medium \$18 large

\$30

SEASONAL VEGGIE TRAY/medium \$18 large

\$30

STUFFED MUSHROOMS/ dozen \$18

CELLAR BOARD

*Meat and Cheese \$72*

*Cheese, Olive, and Pickled Veggie \$50 (vegetarian)*

*Feeds 15-20*

DUCK FAT FRIES/ bowl \$10

SLIDERS/dozen \$48

*Burger, Reuben, Pulled Pork, or Vegetarian*

SAUSAGE BITES/dozen \$10

KABOBS/ dozen

*Your Choice of Meat w/Bacon and Veggies:*

*Chicken \$36*

*Sausage \$36*

*Shrimp \$48*

JALAPEÑO POPPERS/ dozen \$15

DESSERT/DRINKS

COFFEE, ICED TEA, AND SODA/ 20 guests \$30

CHOCOLATE MOUSSE/ dozen little cups \$30

CHOCOLATE CHIP COOKIES/dozen \$18