

CORK & BARREL

CHOP HOUSE AND SPIRITS

HOT APPETIZERS

VEGETABLE SPRING ROLLS – \$2.75 EACH

ASSORTED FLAT BREADS (CAN INCLUDE VEGGIE OPTION) – \$2.75 EACH

MINI CRAB CAKES – \$2.25 EACH

TOASTED RAVIOLI - \$.95 EACH

SWEDISH MEATBALLS - \$.95 EACH

MEATBALLS WITH MARINARA, BBQ, OR CAROLINA SAUCE - \$.95 EACH

BREADED CHICKEN SKEWERS – \$2.55 EACH

PROSCIUTTO WRAPPED CHICKEN SKEWERS – \$2.75 EACH

SPANAKOPITA – \$2.50 EACH

BACON WRAPPED SHRIMP – \$2.50 EACH

CHICKEN AND VEGETABLE SKEWER – \$2.50 EACH

BEEF AND VEGETABLE SKEWER – \$2.75 EACH

BEEF SLIDERS WITH CONDIMENTS AND TOPPINGS – \$2 EACH

SAUSAGE STUFFED MUSHROOMS – \$1.50 EACH

CRAB STUFFED MUSHROOMS – \$2.50 EACH

COLD OR ROOM TEMP APPETIZERS

CAPRESE SKEWERS – \$2.50 EACH

VEGETABLE SKEWERS – \$2.25 EACH

CHICKEN SALAD IN PHYLLO CUPS – \$1.95 EACH

BRIE WITH HONEY IN PUFF PASTRY – \$2.85 EACH

BRIE WITH FIG JAM IN PUFF PASTRY – \$2.85 EACH

SMOKED SALMON PINWHEELS ON CUCUMBER WITH DILL CREAM CHEESE – \$2.50
EACH

COCKTAIL SHRIMP - \$2 EACH OR \$24.50 A POUND

ASSORTED BRUSCHETTA - \$2.50 EACH

ASSORTED FLAT BREADS (CAN INCLUDE VEGGIE OPTION) - \$2.75 EACH

DOLLAR ROLL SANDWICHES (TURKEY, ROAST BEEF, HAM, CHICKEN SALAD) -
\$3.50 EACH

FRUIT SKEWERS WITH SEASONAL FRUITS AND BERRIES - \$2.50 EACH

MINI DESSERTS

CHOCOLATE MOUSSE - \$2.50 EACH

PISTACHIO MOUSSE - \$2.50 EACH

ASSORTED COOKIES - \$2 EACH OR \$20.00 A DOZEN

BROWNIES PLAIN - \$1 EACH

PEANUT BUTTER SWIRL BROWNIE – \$1.50 EACH

TRIPLE CHOCOLATE BROWNIE - \$2.00 EACH

LEMON SQUARES - \$1.50 EACH

ASSORTED DESSERT BARS - \$1.50 EACH

RECEPTION DISPLAY

ASSORTED HOUSEMADE HUMMUS WITH PITA - \$5 PER PERSON

CHOICE OF 3 HUMMUS SERVED WITH VEGETABLE CRUDITE AND PITA

ROASTED RED PEPPER HUMMUS

GARLIC AND HERB HUMMUS

BLACK BEAN AND JALAPENO HUMMUS

SUNDRIED TOMATO HUMMUS

SPICY CHIPOTLE HUMMUS

FRESH FRUIT DISPLAY - \$6.00 PER PERSON

FRESH FRUIT SERVED WITH YOGURT HONEY DIP OR CHOCOLATE WHIPPED CREAM

VEGETABLE DISPLAY - \$5.00 PER PERSON

FRESH VEGETABLES SERVED WITH RANCH, TZATZIKI DIP, ROASTED RED PEPPER DIP OR CREAMY BLUE CHEESE DIP

STANDARD - \$8.00 PER PERSON

ANTIPASTO DISPLAY WITH ASSORTED MEATS, CHEESE AND MARINATED VEGETABLES. SALAMI, PROSCIUTTO, MARINATED ARTICHOKE, RED ONIONS, BABY MOZZARELLA, OLIVES, CRACKERS AND BAGUETTE

ENHANCED - \$12.00 PER PERSON

SALAMI, PROSCIUTTO, CAPICOLA, MORTADELLA, MARINATED ARTICHOKE, RED ONIONS, BABY MOZZARELLA, PEPPERDEW PEPPERS STUFFED WITH GOAT CHEESE, KALAMATA OLIVES, PROSCIUTTO WRAPPED CANTALOUPE, ROASTED RED PEPPERS, FONTINA, CRACKERS AND BAGUETTE WITH OLIVE OIL DIPPING SAUCE.

CHEESE BOARD

STANDARD CHEESE BOARD - \$8.00 PER PERSON

AGED CHEDDAR, GOUDA, BRIE, BLUE CHEESE, GOAT CHEESE SERVED WITH SEASONAL FRUITS, DRIED FRUITS, HOUSE-MADE JAMS, CRACKERS AND TOAST POINTS.

STELLAR BOARD - \$12.00 PER PERSON

AGED CHEDDAR, SMOKED GOUDA, COMTE, CEMBERT, STILTON BLUE CHEESE, SEASONAL FRUIT, DRIED FRUITS, HOUSE MADE JAMS, CRACKERS, BAGUETTE AND TOAST POINTS.

BRIE EN CROUTE - \$60 EACH

32 OZ WHEEL OF BRIE TOPPED WITH APRICOT AND BROWN SUGAR GLAZE WRAPPED IN PUFF PASTRY AND BAKED UNTIL GOLDEN. SERVED WITH FRENCH BREAD AND CRACKERS.

MINI BRIE EN CROUTE - \$12 EACH

4.5 OZ

BOXED LUNCHES - \$12

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING

WRAPS

CHICKEN CEASAR

TURKEY AND SWISS

HAM AND CHEDDAR WITH LETTUCE AND TOMATO

VEGETABLE AND HUMMUS

TURKEY CLUB

SANDWICHES

HAM AND CHEDDAR

TURKEY AND SWISS

GRILLED VEGETABLE WITH PROVOLONE

ROAST BEEF WITH SWISS AND HORSERADISH MOUSSE

SIDES

POTATO CHIPS, PRETZEL CHIPS OR SALTED PEANUTS

FRUIT

ORANGE, APPLE OR FRUIT SALAD

DESSERT

CHOCOLATE CHIP COOKIE, OATMEAL COOKIE OR BROWNIE

CHEF PAIRED PLATES

ONE SELECTION FROM BELOW MAY BE CHOSEN PER EVENT

SEARED SALMON AND PETITE FILET - \$48

4 OZ SEARED SALMON WITH DILL BEURRE BLANC AND A 4 OZ PETITE FILET WITH TWO GRILLED JUMBO SHRIMP

PORK MEDALLIONS AND PETITE FILET - \$44

ROASTED PORK MEDALLIONS WITH APPLE GLAZE AND A 4 OZ PETITE FILET WITH A RED WINE DEMI-GLACE SAUCE

CHICKEN AND SALMON - \$40

4 OZ HERB ROASTED CHICKEN BREAST AND A 4 OZ SALMON FILET IN A DILL BEURRE BLANC SAUCE

FILET AND LOBSTER - \$50

5 OZ PETITE FILET WITH HERB BUTTER AND A 4 OZ LOBSTER TAIL SERVED WITH DRAWN CLARIFIED BUTTER

DESSERTS - \$8 EACH

ONE SELECTION FROM BELOW MAY BE CHOSEN PER EVENT

NEW YORK STYLE CHEESECAKE WITH FRESH BERRY COMPOTE

TURTLE PIE

CHOCOLATE CAKE

FRESH FRUIT TART WITH CRÈME ANGLAISE

DINNER BUFFET

SOUTHERN STYLE BUFFET - \$32 PER PERSON

BROCCOLI SALAD WITH RED ONIONS, DICEDCHED CHEDDAR, CRUMBLED BACON AND GREEN BELL PEPPERS TOSSED IN A CREAMY HERB DRESSING.

FRIED CHICKEN

MASHED POTATOES AND GRAVY

MAC AND CHEESE

SWEET AND SOUR GREEN BEANS

SHRIMP AND GRITS

BUTTERMILK BISCUITS

PECAN PIE

BBQ BUFFET - \$34 PER PERSON

MIXED GREEN SALAD WITH ASSORTED TOPPINGS AND DRESSINGS.

TOMATO AND CUCUMBER SALAD WITH HERB VINAIGRETTE.

PULLED PORK TOSSED IN BBQ SAUCE SERVED WITH SLIDER BUNS.

HERBED OR BBQ CHICKEN SERVED WITH SLIDER BUNS.

BAKED BEANS

CORN ON THE COB

POTATO SALAD

COLE SLAW

ROLLS

PEACH COBBLER

MEXICAN STYLE BUFFET - \$28 PER PERSON

SOUTHWEST MIXED GREEN SALAD WITH CORN AND BLACK BEAN SALSA, TOMATOES, CHEDDAR CHEESE, AVOCADOS AND ANCHO RANCH DRESSING.

BUILD YOUR OWN TACO BAR WITH WARM FLOUR TORTILLAS, SEASONED GROUND BEEF, CHIPOTLE CHICKEN, SHREDDED CHEDDAR, DICED TOMATOES, JALAPENOS, SALSA, GUACAMOLE, SOUR CREAM, SPANISH RICE AND REFRIED BEANS.

TRES LECHES CAKE

STANDARD BUFFET - \$34 PER PERSON

MIXED GREEN SALAD WITH ASSORTED TOPPINGS AND DRESSINGS.

HERB ROASTED GARLIC CHICKEN BREAST.

SLICED ROASTED PORK LOIN WITH MUSHROOM GRAVY.

SAUTEED VEGETABLE MEDLEY.

RICE PILAF

DINNER ROLLS

ASSORTED DESSERT BARS

CORK & BARREL BUFFET - \$52 PER PERSON

CEASAR SALAD

COCKTAIL SHRIMP DISPLAY

ROASTED GARLIC MASHED POTATOES

GRILLED ASPARAGUS

GARLIC GREEN BEANS

SEARED SALMON WITH LEMON DILL BEURRE BLANC

PARMESAN AND HERB RISOTTO

CHOICE OF CARVED TENDERLOIN OR STRIP LOIN ACTION STATION

DINNER ROLLS

ASSORTED MINI CHEESECAKES