VENUEFORTY | 50

4050 BELTLINE ROAD, ADDISON, TEXAS 75001 | 972.715.3232 | VENUEFORTY50.COM

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BETTER TO GATHER...

Our team of chefs take great strides to ensure that each and every item crafted in our kitchen will tempt and delight your guests. Variety, flexibility and continued commitment to high-quality drive our amazing menus, whether choosing from pre-set cocktail and dinner menus or selecting a personally designed menu.

Macklin's Catering Co., our in-house caterer, was established in 1996 and is a trusted and integral part of the community fabric of Dallas.

Our Chef and staff regard the pleasure of eating as an all-encompassing sensory experience, and take great strides to ensure that each and every item crafted in our kitchen will tempt and delight your guests.

Substitutions may be necessary on fresh ingredients due to availability of seasonal products.

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CHILLED HORS D'OEUVRES • PASSED OR DISPLAYED

Beef Tenderloin Crostini | horseradish cream | crispy shallots | grilled baguette $4

Spicy Tuna Taco | sriracha aioli | wakame salad | wasabi crema $6

Plantain Crisp | oak smoked pork | mango pico $4

Baked Brie Tartelette | blackberry balsamic $4

Country Fried Deviled Egg | pimiento cheese | candied bacon $4

Goat Cheese Truffle | candied pecan | grape $4

Chilled Shrimp | horseradish cocktail sauce $7

Sesame Crusted Ahi Tuna | wonton | napa slaw | wasabi crema $5

Heirloom Tomato Crostini | mozzarella | evoo | balsamic | pesto $4

Wild Mushroom Canape | garlic bourbon compote | thyme baguette $5

Grape Salad Crostini | whipped goat cheese | honey walnut vinaigrette $4

Smoked Salmon Crostini | herb boursin spread | dill $6

Caprese Skewers | cherry tomatoes | basil | balsamic $4

Hummus Shooter | micro crudité | roasted pepper chutney $4

Thai Shrimp Crisps | sweet-n-sour glaze $4

Stuffed Peppadew Peppers | whipped goat cheese | ancho chili honey $4

Parmesan Zucchini Crisp | tomato bruschetta | balsamic $4

Beef Tenderloin Carpaccio | arugula | cilantro jalapeño pesto | oaxaca $4

Cauliflower Rosti' Tartelette | reggiano | sicilian drizzle $4

Goat Cheese Crostini | roasted almond | pesto | balsamic $4

Truffle Mushroom Phyllo Cup | herb cream cheese $5

Texas Peach Crostini | whipped chevre | lemon mint honey $4

Roasted Corn + Hatch Chile Shooter | chipotle crema $4

Smoked Salmon Blini | dill | lemon crema | caviar $6

Antipasto Skewer | kalamata | charred tomato | capicola | baklouti drizzle $5

Tempura Deviled Egg (4 options) $5

- garlic miso | spicy tuna | tobiko
- garlic | jalapeño | spanish chorizo
- lemon truffle | tobiko
- pimento cheese | candied bacon

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WARM HORS D'OEUVRES • PASSED OR DISPLAYED

Chicken & Waffle Skewer | maple butter | candied bacon $4

Tenderloin Rumaki | bacon | jalapeño | pepperjack $4

Voodoo Meatball | pecorino | voodoo sauce $4

Hatch Chili Crab Cake | corn salsa $6

Reuben Egg Roll | french sauce $5

Crispy Artichoke Hearts | herb boursin | red pepper coulis $4

Pulled Pork & Cotija Quesadillas | pico | cilantro crema $4

Spicy Sausage Risotto Balls | maple blueberry sausage | arrabiata sauce $4

Spinach & Feta Spanikopita | cucumber sauce $4

Stuffed New Potatoes | sharp cheddar | bacon | green onion $4

Fried Calamari | pepperoncini aioli $5

Smoked Brisket Taquito | guacamole taquero $4

Parmesan & Artichoke Stuffed Mushroom | parsley $5

Nola Hand Pie | crawfish | shrimp | pimiento | pepperoncini aioli $7

Bacon Wrapped Dates | pecan smoked bacon | gorgonzola $4

Crispy Korean Chicken Skewer | roasted red pepper | grilled pineapple $4

Pistachio Crusted Baby Lamp Chops | jalapeño mint chutney $8

Beef Wellington | shiitake demi $6

Chicken Rumaki | bacon | water chestnut | jalapeño $4

Green Chili Chicken Empanadas | cilantro crema $5

Honey BBQ Meatball | tobacco onion $4

Tomato Basil Arancini | pomodoro $4

Coconut Crusted Shrimp | wasabi aioli | sweet thai chili | orange marmalade $6

Guava Goat Cheese Empanada | blackberry balsamic $6

Chicken Enchilada Fritter | cilantro crema $4

Pork Belly Skewers | orange chile glaze $6

Crab + Curry Empanadas | scallion | szechwan remoulade $6

Bacon Wrapped Figs | gorgonzola mousse $5

Smoked Brisket + Gouda Croquettes | shallots | bbq aioli | micro greens $5

Barbacoa Sopes | queso fresco | pickled jalapeño | cilantro $5

Bacon Wrapped Shrimp Skewer | mango aioli $6

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BOARDS + DIPS

BOARDS

Cheese $15
manchego | brie | smoked cheddar | gouda | pecan crusted chevra |
alfonso olives | teardrop peppers | grapes | water crackers

Charcuterie $18
prosciutto | soppressata | cured chorizo | smoked gouda | dublin | brie |
jam | tomato confit | olives | honeycomb | teardrop peppers | roasted nuts |
garlic rustic baguettes | water crackers

Crudité $15
baby carrots | asparagus | charred cauliflower | broccolini | jicama | watermelon radish |
hummus | red pepper confit | black bean pate | sriracha

Smoked Salmon $18
capers | herb cream cheese | shallot | hard boiled egg | dill | cucumber | tomato |
grilled asparagus | lemon watermelon radish | crostini | crackers

"Bohemian" Grazing Table $16
meats | cheeses | crudité | dips

Fruit & Berry $12
seasonal fruit & berries | dreamsicle romanoff

DIPS

Spinach + Artichoke | parmesan cheese | crema | hot sauce $9

Stacked Queso | chorizo | crema | guacamole | sriracha $9

Buffalo Chicken | pulled chicken | white cheddar | frank's red sauce $9

Bacon Jalapeño Popper | jalapeño | green chili | cheddar $9

Charred Red Pepper Hummus | crudité | pita $9

Street Corn Elote | parmesan | crema | hot sauce $8

Sriracha Chicken + White Cheddar | honey | roasted garlic | green onion $9

Blue Crab | red bell | mozzarella | onion | tobasco $10

Tuscan Sausage + Bean | cannellinis | baby spinach | parmesan $9

Broccoli + Cheddar | cremini | jalapeno | shallot $8

Cheddar + Bacon Ranch | spinach | bell pepper | green onion $9

Skillet Pizza | pepperoni | marinara | mozzarella | basil $9

Bacon Cheeseburger | onion | garlic | dill pickle $9

VENUEFORTY | 50

THEMES + DISPLAYS

MACARONI + CHEESE $18

Poblano Mac | bacon | chives | herb panko | fried chicken bites | sriracha

Smoked Gouda Mac | bacon | chives | herb panko | fried chicken bites | sriracha

LATIN $18

Green Chile Empanadas | southwest ranch

Stacked Queso | chorizo | crema | guacamole | sriracha

Pulled Pork + Cotija Quesadillas | micro pico | cilantro crema

BRUSCHETTA $12

Tomato Basil | balsamic | garlic

Bacon Jam | onion | brie

Grape + Goat | thyme | ancho honey

FAR EAST $14

Spicy Tuna Taco | sriracha aioli | wakame salad | wasabi crema

Veggie Spring Roll | vermicelli | ginger soy

Tempura Deviled Egg | garlic miso | tuna | tobiko

SLIDERS

Carolina Pulled Pork | apple slaw | carolina sauce $6

Ahi Tuna | sriracha aioli | wakame salad | wasabi crema $8

Brisket | oak smoked | bourbon bbq | tobacco onion | pickle $6

Cuban | pulled pork | ham | mustard | swiss | pickle latin $6

Duck Fat Biscuit + Ham | blackberry jalapeno jam $7

Chicken Cordon Bleu | ham | swiss | dijon mayo $7

Lobster BLT | baby bibb | tomato | garlic aioli $8

Chicken Pesto |mozzarella | basil mayo $6

POMME FRITES $17

Hand Cut Russets | chili | queso | bacon | jalapeño | spicy ketchup

Sweet Potato | chili | queso | bacon | jalapeño | spicy ketchup

Tater Tots | chili | queso | bacon | jalapeño | spicy ketchup

VENUEFORTY | 50

CHEF STATIONS • CARVING

Chef Stations add a casual, fun and interactive edge to a catered event. Staffed by friendly and experienced chefs, these Stations offer guests the opportunity to customize dishes based on their own unique preferences. Several Stations can be set up around a room to encourage people to move around and engage in conversation, adding new life to your event.

$125 PER CHEF ATTENDANCE
(BASED ON UP TO FOUR HOUR EVENT)

Beef Wellington $30
fingerling mashed potatoes | port wine demi

Cedar Plank Salmon $25
sambal maple glaze | lemon-dill aioli | spring vegetable cous cous

Oak Smoked Akaushi Brisket $20
dublin macaroni & cheese | bbq sauce | cornbread muffin

Roasted Beef Tenderloin $30
french onion mashers | horseradish cream | rolls

Herb Crusted Pork Loin $15
chambord demi | bourbon creamed corn | parker house rolls

Colorado Rack of Lamb $49
brie & spinach polenta | mint demi | artisan rolls

Sesame Crusted Ahi Tuna $20
sticky rice | baby bok choy | ginger soy | wonton crisps

Prime Rib $40
potatoes dauphinoise | au jus | horseradish cream | yeast rolls

Smoked Beef Tenderloin $30
garlic whipped potatoes | white wine + mushroom cream | parker house rolls

Salmon En Croute $28
creamed spinach | red pepper | lemon zest

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CHEF STATIONS • ATTENDED

TACO TRUCK (CHOOSE 2) $12

Carne Asada | cilantro | onion | cotija | corn tortilla | salsa rojo
Barbacoa | cilantro | red onion | poblano | corn tortilla | salsa verde
Yucatan Chicken | cilantro | red onion | mojo criollo
Korean Pork Belly | corn | mozzarella | kimchi

SOUTHERN JUNCTION (CHOOSE 1) $12

Waffled Crusted Chicken
maple butter | candied bacon | smoked gouda grits | micro greens

Chicken Fried Chicken
garlic whipped mashed potatoes | pepper gravy | green onion

DRUNKEN NOODLE $18

rice noodles | chicken | tofu | bell pepper | green onion | zucchini | thai basil

OCEANSIDE (CHOOSE 1)

Hatch Chile Crab Cakes + Blackened Shrimp $25
bourbon creamed corn | mango brunoise

Fried Catfish + Crab Stuffed Hush Puppies $18
micro fries | tartar sauce | ketchup

PASTA BAR $18

fusilli | grilled chicken | ricotta stuffed meatballs | marinara | alfredo | charred artichokes | roasted tomatoes | mushrooms | julienned vegetables | bacon | parmesan | crushed pepper

SLIDERS (CHOOSE 2)

Carolina Pulled Pork | apple slaw | carolina sauce $6

Ahi Tuna | sriracha aioli | wakame salad | wasabi crema $8

Brisket | oak smoked | bourbon bbq | tobacco onion | pickle $6

Cuban | pulled pork | ham | mustard | swiss | pickle latin $6

Duck Fat Biscuit + Ham | blackberry jalapeno jam $7

Chicken Cordon Bleu | ham | swiss | dijon mayo $7

Lobster BLT | baby bibb | tomato | garlic aioli $8

Chicken Pesto |mozzarella | basil mayo $6

SOCIAL COCKTAIL MENU #1

VENUEFORTY | 50

$40 PER PERSON

STARTERS

Passed or Displayed

Smoked Brisket + Gouda Croquette
bbq aioli

Tempura Deviled Egg
spicy tuna | garlic miso | tobiko

Goat Cheese Truffle
candied pecan | grape

DISPLAYS

Charcuterie Board
prosciutto | soppressata | cured chorizo | smoked gouda | dublin | brie | jam | tomato confit | olives | honeycomb | teardrop peppers | roasted nuts | garlic rustic baguettes | water crackers

Duck Fat Biscuit + Ham
blackberry jalapeño jam

Macaroni + Cheese
poblano mac | smoked gouda mac
herb panko | sriracha | bacon | chives | fried chicken bites

Spinach + Artichoke Dip
parmesan | crema | hot sauce

INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) |
SERVERS (BASED ON UP TO FOUR HOUR EVENT)

SOCIAL COCKTAIL MENU #2

VENUEFORTY | 50

$55 PER PERSON
$175 PER CHEF ATTENDANCE
(BASED ON FOUR HOUR EVENT)

STARTERS

Passed or Displayed

Beef Tenderloin Carpaccio
arugula | cilantro jalapeño pesto | oaxaca

Truffle Mushroom Phyllo Cup
herbed cream cheese

DISPLAYS

Crudité Board
baby carrots | asparagus | charred cauliflower | broccolini | jicama | watermelon radish | hummus | red pepper confit | black bean pate | sriracha

Bacon Jam Bruschetta
onion | brie

Chicken Cordon Bleu Sliders
ham | swiss | dijon mustard

Reuban Dip
sauerkraut | pumpernickel | crostini

CHEF STATIONS

Taco Truck (choose 2)

Carne Asada | cilantro | onion | cotija | corn tortilla | salsa rojo

Barbacoa | cilantro | red onion | poblano | corn tortilla | salsa verde

Yucatan Chicken | cilantro | red onion | mojo criollo

Korean Pork Belly | corn | mozzarella | kimchi

INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) |
SERVERS (BASED ON UP TO FOUR HOUR EVENT)

SOCIAL COCKTAIL MENU #3

VENUEFORTY | 50

$65 PER PERSON
$175 PER CHEF ATTENDANCE
(BASED ON FOUR HOUR EVENT)

STARTERS

Passed or Displayed

Spicy Tuna Taco
sriracha aioli | wakame salad | wasabi crema

Bacon Wrapped Figs
gorgonzola mousse

DISPLAYS

Chilled Shrimp + Crab Claws
remoulade | cocktail sauce

Pork Belly Bao Buns
wakame salad | pickled carrot

Tempura Deviled Eggs
lemon truffle | tobiko

CHEF STATIONS

Beef Tenderloin Carving
chive mashers | horseradish cream | rustic rolls

Drunken Noodle
rice noodles | chicken | tofu | bell pepper
green onion | zucchini | thai basil

Chicken Fried Steak
garlic whipped potatoes | pepper gravy | green onion

INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) |
SERVERS (BASED ON UP TO FOUR HOUR EVENT)

VENUEFORTY | 50

GREENS

Chopped Italian $6
romaine | artichoke | feta | black olive | cucumber | red onion | tomato | italian-herb vinaigrette

Strawberry Goat $6
spring mix | crumbled goat cheese | candied almonds | strawberry | dijon vinaigrette

Texas Bibb $6
cherry tomato | hearts of palm | avocado | feta | bacon | lemon vinaigrette

Grilled Romaine $6
roasted corn | pickled red onion | cotija | cornbread croutons | caesar dressing

Baby Spinach $6
egg | red onion | bacon | mushrooms | walnuts | red wine vinaigrette

Harvest $6
spring mix | gorgonzola | cranberry | toasted walnuts | apple | balsamic vinaigrette

Chopped Wedge $6
Bacon | tomato | cheddar | egg | buttermilk ranch

Texas Caesar $6
Chopped romaine | corn | sun-dried tomato | black beans | avocado |
tortilla strips | southwest ranch

Asian $6
mixed greens | edamame | julienne vegetables | mandarins | wontons |
sesame ginger vinaigrette

Macklin's $6
baby greens | candied pecans | green apples | graupel feta | lemon champagne vinaigrette

Burrata $6
arugula | tomato | oven roasted peppers | pesto | balsamic

VENUEFORTY | 50

MAIN • CHICKEN

CHICKEN $43 PER PERSON*

Herb Skillet Chicken | pesto vinaigrette | blistered grape tomatoes + artichokes

Chicken Piccata | capers| sherry wine butter sauce

Waffle Crusted Chicken | candied jalapeño bacon | honey butter drizzle

Cast Iron Chicken Breasts | basil cream sauce | grilled lemon | arugula

Parmesan Crusted Chicken | marinara | mozzarella

Lemon Thyme Chicken | roasted airline breast | lemon + garlic au jus

Farmstead Chicken | ranch crust | smoked gouda mornay | bacon

Crispy Buttermilk Chicken Breast | black peppercorn gravy

Chicken Cordon Bleu | ham | mozzarella | smoked gouda cream sauce

Pecan Crusted Chicken | bourbon mustard sauce

Southern Crispy Chicken | corn flake crust | mornay sauce

Cajun Stuffed Chicken | andouille sausage | crawfish sauce

Chicken Scaloppini | pancetta + mushrooms | white wine sauce

Chicken Marsala | cremini | marsala reduction

Artichoke Chicken | blistered barigoule | white wine reduction

Smokehouse Chicken | hickory bbq sauce | monterrey jack | micro pico

Bruschetta Chicken | tomato | basil | feta | chardonnay sauce

Mojito Lime Chicken | rum-soaked | cilantro | lime | mint | mojo sauce

Chicken Gremolata | chardonnay cream | walnut

Wild Mushroom Chicken | sherry | maitake mushroom

Ginger Lime Chicken | local honey | citrus beurre blanc

Truffle Tomato Chicken | garlic | blistered tomato wine sauce

Hot Chile Chicken | lemon | coriander | harissa cream

Chicken Piquante | creole tomato | tobasco

Sundried Tomato Chicken | parmesan cream | basil | thyme

Bourbon + Brown Sugar Chicken | ginger | soy | onion

Brie Stuffed Chicken | apricot | bacon | balsamic glaze

Pollo al Mattone | rosemary I red pepper I citrus beurre blanc

*PROTEIN | 2 SIDES | SALAD | BREAD
INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) | SERVERS (BASED ON UP TO FOUR HOUR EVENT)
PLATED + $5

VENUEFORTY | 50

MAIN • BEEF + PORK

BEEF MARKET PRICE*

Oak Smoked Akauishi Brisket | bourbon barbecue sauce
Dr Pepper Braised Short Rib | 10-2-4 cabernet reduction
Rosemary Roasted Sirloin Steak | wild mushroom fricassee
NY Strip Steak | béarnaise sauce
Smoked Rib Eye | shrimp de jonghe | au jus
Texas Chateau | mango tea leaves | grilled onions | lemon demi
Petite Filet Au Poivre | brandy reduction
Roasted Prime Rib | horseradish cream | au jus
Filet Mignon | crispy shallots | peppercorn butter
Chili Rubbed Flank Steak | charred corn salsa
Smoked Beef Tenderloin | herb crusted | cabernet demi
New Zealand Rack of Lamb | mint salsa
Ancho Coffee Braised Short Ribs | pan jus | micro greens
Grilled Beef Tenderloin | horseradish demi
Char-Grilled Beef Tenderloin | smoked paprika | three herb chimichurri
Peppered Petite Tender | ancho blackberry demi
Beef Tenderloin | white wine + mushroom cream

PORK $43 PER PERSON*

Mustard Crusted Pork Loin | caramelized apple | madeira jus
Grilled Boneless Pork Chop | balsamic brown sugar
Bandera County Stuffed Quail | boudin blanc | bourbon + cherry glaze
Peach Grilled Pork Chop | candied pecans | ricotta bechamel
Basil & Mozzarella Pork Roulade | cherry tomato | blackberry balsamic reduction
Heritage Farms Pork Loin Porcetta | grilled onions | pineapple tequila bbq
Grilled Pork Tenderloin | apricot glaze
Duroc Pork Chop | roasted peach mole
Bacon Wrapped Pork Tenderloin | gorgonzola cream
Grilled Pork Tenderloin | juniper peach demi
Boudin Stuffed Quail | satsuma marmalade
Pork Schnitzel | lemon + chive beurre blanc

*PROTEIN | 2 SIDES | SALAD | BREAD
INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) | SERVERS (BASED ON UP TO FOUR HOUR EVENT)
PLATED + $5

VENUEFORTY | 50

MAIN • FISH + VEGETARIAN

SEAFOOD MARKET PRICE*

Pan Seared Gulf Red Fish | creole cream sauce

Blackened Red Snapper | crispy jalapeño s | queso blanco

Pecan Crusted Salmon | cane brown sugar | maple pecans | lemon blanc

Wok Seared Salmon | orange ginger | soy glaze | baby bok choy | cilantro

Halibut | citrus butter sauce

Sesame Crusted Ahi Tuna | ginger soy | wasabi crema

Red Snapper Fillet | papaya slaw | coconut curry sauce

Blackened Sea Bass | roasted corn relish | crawfish cream | micro cilantro

Blackened Red Fish | crab | voodoo beurre blanc

Maple Bourbon Salmon | apple fennel slaw

Korean Glazed Salmon | gochujang | daikon | fried wonton

Sauteed Grouper | mango hollandaise I green onion

Pan Seared Chilean Sea Bass | blood orange beurre blanc

Pan Seared Halibut | hazelnut brown butter | chive | tomato

Blackened Red Snapper | charred pineapple | jicama slaw

VEGETARIAN (VEGAN[V]) $39 PER PERSON*

[V]Roasted Eggplant Cannelloni | tomato fondue | pine nut gremolata

[V]Forbidden Rice | stir fried vegetables | edamame | soy

[V]Garden Vegetables + Tofu | mango curry | basmati rice | pita

[V]Charred Quinoa Tacos | roasted corn | black beans | hatch chiles | cilantro | corn tortillas | salsa

[V]Chickpea + Quinoa Medley | carrot | peppers | squash | fresh herbs

Grilled Portobello Steak | sautéed spinach | goat cheese | red pepper coulis

Vegetable Napoleon | marinara | goat cheese | balsamic glaze

Vegetable Purse | zucchini | squash | marinara | puff pastry

Portobella + Chevre Quesadillas | caramelized onion | balsamic reduction

Pesto Linguine | kalamata olive | sundried tomato | tofu

Tofu Pad Thai | rice noodle | mushroom | peanut

*PROTEIN | 2 SIDES | SALAD | BREAD
INCLUDES CHINA | FLATWARE | NAPKINS (WHITE OR BLACK) | SERVERS (BASED ON UP TO FOUR HOUR EVENT)
PLATED + $5

VENUEFORTY | 50

A LA CARTE SIDES

CLASSIC $3

Green Beans Almondine
Lemon-Parmesan Broccoli
Garlic Mashed Potatoes
Fire-Grilled Vegetables
Steamed Vegetable Medley
Fresh Corn
Southwest Corn
Sautéed Zucchini | sea salt
Green Beans | lemon | olive oil
Steamed Broccoli
Honey Roasted Carrots
Traditional Mashed Potatoes
Parmesan Mashed Potatoes
Cauliflower Mash
Forbidden Rice
Herb Roasted Potatoes
Angel Hair Pasta
Stir Fried Rice
Rice Pilaf
Wild Rice
Basmati Rice
Spanish Orzo
Baked Beans
Charred Baby Carrots

SPECIALTY $4

Haricot Verte | candied pecan | carmelized onion
County Style Green Beans
Baked Potato Casserole
Roasted Asparagus | lemon zest
Asparagus | dill | pine nuts
Parmesan Crusted Asparagus
Bacon-Brussel Sprouts, charred
Cauliflower Rösti
Street Corn Elote
Bourbon Cream Corn
Tater Tot Casserole
Lemon-Spinach Orzo
Glazed Baby Carrots
Jalapeño Black Eyed Peas
Three Cheese Macaroni
Mediterranean Orzo
Broccoli Rice Casserole
Smoked Gouda Mashers
Texas Ranch Potatoes
Roasted Fingerling Potatoes
Honey Roasted Sweet Potatoes
Field Pea Succotash
Poblano Mac + Cheese
Jalapeño + Cheddar Grits
Oven-Roasted Cauliflower
Tuscan Vegetable Couscous
Tri Color Glazed Baby Carrots
Mushroom Risoto | asparagus | parmesan

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SWEETS

BITE SIZE $4

Caramel Apple Tart | apple pie filling | brown sugar crisp

Mini Peach Cobbler Cupcake | peach cupcake | cream | pie dough

Chocolate Raspberry Truffles | chocolate ganache

Red Velvet Whoopie Pies | red velvet cake | chantilly cream

Lil Bit Chocolate Chip Cookie | chilled milk shooter

Mini Orange Dreamsicle Cupcake | almond | sweet orange cream

Black Bottom Brandy Tart | mascarpone | ginger | drunken cherry

SHOOTERS $6

Bananas Foster | banana custard | caramelized bananas | wafers | whipped cream

Chocolate Bailey's Mousse | strawberry | micro mint

Pink Lemonade Cheesecake | raspberry lemon custard | graham crust

Tiramisu | sweet biscuits | coffee | mascarpone | chocolate sauce

Key Lime Pie | graham crust | whipped cream

Limoncello Mouse | whipped cream | lemon zest | graham cracker

Cake Batter Cheesecake | golden oreo | vanilla | sprinkles

Butterscotch Mousse | candied pecan | praline crumble

PLATED $12

Marble Brulee Cheese Cake | crème brulee | vanilla mascarpone | oreo crust

Tiramisu | vanilla cake | mascarpone | espresso | cocoa

Vanilla Crème Brulee | seasonal berries

Coconut Cream Pie | toasted coconut | whipped cream

Boston Cream Pie | yellow cake | bavarian crème | whipped cream | chocolate icing

Raspberry Trifle | sponge cake | raspberry jam | vanilla crème

Killer Fudge Chocolate Cake | raspberry sauce

Chocolate Thunder Cake | ganache | crushed heath bars | shaved chocolate

Cake S'mores | cocoa butter | mellocream | kamora liqueur

Black Forest | red cherry | almond extract | vanilla | chocolate swirl

Limoncello Cake | mascarpone | vanilla | citrus zest

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LATE NIGHT STATIONS

Breakfast Tacos $12
bacon or sausage | egg | cheese

Cheese Burger Sliders $6
pickle | onion | cheese

Honey Buttered Chicken Biscuits $11
jalapeño bacon | strawberry jam

Nathan's Mini Hot Dogs $10
mustard | relish | ketchup | onion

Chicken Cordon Bleu Sliders $7
ham | swiss | dijon mayo

Truffle + Parmesan Potato Wedges $9
fresh parsley | spicy ketchup

Pepperoni Empanadas $6
marinara | mozzarella | ranch

Southwestern Egg Rolls $6
guacamole taquero

Fried Lobster Mac-n-Cheese Bites $8
smoked gouda | chives

Beef Chalupas $7
lettuce | micro pico | cheddar

BBQ Chicken Wings $6
celery | ranch