



CUTTING EDGE CUISINE

CATERING • EVENTS

LATE NIGHT SNACKS

PORK CARNITA NACHOS

OUR SHREDDED SLOW ROASTED MARGARITA MARINATED PORK SHOULDER PILED ONTO TORTILLA CHIPS WITH BLACK BEANS. BAKED GOOEY & GOLDEN WITH CHIHUAHUA CHEESE. SERVED WITH SOUR CREAM, GUACAMOLE, CILANTRO, & SALSA FRESCA.

GOURMET BURGER SLIDERS

GRILLED MINI GROUND CHUCK BURGERS TOPPED WITH CARAMELIZED ONIONS & SMOKED GOUDA CHEESE PLACED ON OUR HOMEMADE ROSEMARY BUNS. SERVED ALONG WITH CHIPOTLE KETCHUP, ROSEMARY DIJON MUSTARD & ROASTED RED PEPPER MAYONNAISE.

ROSEMARY & SEA SALT FRIES

SHOESTRING FRENCH FRIES BAKED GOLDEN & CRISPY TOSSED WITH EXTRA VIRGIN OLIVE OIL, ROSEMARY & SEA SALT.

WINGS TWO WAYS

CRISPY BAKED CHICKEN WINGS. AN ASIAN GINGER SOY GLAZED WING & A BUFFALO STYLE WING SERVICE WITH OUR BUTTERMILK BLEU CHEESE DIP.

MEATBALL SUBS

ITALIAN MEATBALLS SERVED IN A ROBUST TOMATO SAUCE ALONG WITH SUB BUNS & PROVOLONE CHEESE.

ITALIAN BAGUETTE SANDWICH BITES

LAYERS OF PROSCIUTTO, PISTACHIO MORTADELLA, CAPICOLA, SMOKEY HAM & PROVOLONE ON A TOASTED HERBED BAGUETTE GARNISHED WITH FRESH TOMATO, ARUGALA & BRUSHED WITH BALSAMIC VINAIGRETTE.

CHEDDAR ALE SOUP SHOOTERS

A VELVETY SOUP OF FRESH CHICKEN STOCK, BELL'S PALE ALE & FINISHED WITH MELTED SHARP VERMONT CHEDDAR. GARNISHED WITH FRESH CHOPPED CHIVES.

GRILLED FLATBREAD PIZZAS

FRESH PIZZA DOUGH GRILLED & TOPPED WITH YOUR FAVORITE TOPPINGS. MAKE UP YOUR OWN CREATION OR USE SOME OF OUR SAMPLES BELOW:

- ARTICHOKE, PESTO, SUNDRIED TOMATOES & FETA
- FRESH MOZARELLA, OLIVE OIL, ARUGALA & PROSCIUTTO
- FRESH TOMATO SAUCE, ITALIAN SAUSAGE, MOZARELLA & GREEN OLIVES

TRIO OF QUESADILLAS

CHICKEN, SHRIMP & VEGETABLE BLEND SERVED WITH SALSA, GUACAMOLE & SOUR CREAM.

MINI PULLED PORK SANDWICHES

HICKORY SMOKED PULLED PORK WITH HOMEMADE MINI HERBED ROLLS. SERVED WITH COLE SLAW.

- NORTH CAROLINA BBQ SAUCE
- JACK DANIELS BBQ SAUCE