



minus5°

ICE BAR

Catering Menu

CATERING TERMS & CONDITIONS

- ▶ A minimum catering order of \$1,000- and 40-person order is required for catering service.
- ▶ Final catering numbers are required 14 days prior to the event date. This number is not subject to reduction. Catering may be increased up to 5 days prior to the event date.
- ▶ Items are served with upgraded plastic plateware and flatware.
- ▶ All catering and services will be secured and contracted through our venue.
- ▶ Catering orders are subject to an 8.375% Sales Tax and 23% Service Charge.

▶ Catering tiers detailed below:

- ▶ Light Service – 5 items at estimated at \$25-\$30 per person
- ▶ Medium Service – 8 items estimated at \$40-\$50 per person
- ▶ Heavy Service – 11 items estimated at \$55-\$65 per person
- ▶ Additional items may be added to any tier with a MAXIMUM of 12 items per order.

Adequate Service Staff Included on all orders

If additional servers requested - \$125 per server will be applied

CUSTOM ORDERS AVAILABLE UPON REQUEST PLEASE ASK FOR DETAILS

COLD PASSED APPETIZERS

40 Person Minimum Order Required

- ▶ **(GF)** = Gluten Free
 - ▶ **(DF)** = Dairy Free
 - ▶ **(V)** = Vegan
 - ▶ **(VG)** = Vegetarian
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SEAFOOD

- ▶ **Ahi Poke Cucumber Bites** – lemon ginger aioli **(GF, DF)
- ▶ **Caviar Blini** - - sturgeon roe, dill cream cheese, pickled red onion, egg
- ▶ **Jumbo Lump Crab Cocktail** - house cocktail sauce, candied lemon **(GF, DF)
- ▶ **Mini Shrimp Cocktail** **(GF, DF) - lemon, fresh horseradish
- ▶ **Oysters on the Half Shell** **(GF, DF) - mignonette, horseradish, lemon
- ▶ **Salmon Tartar Mini Tacos** - wonton crisp, burnt mole, pineapple salsa **(DF)
- ▶ **Scallop Crudo** - candied orange, pancetta, mojo de ajo, oregano **(GF, DF)
- ▶ **Seared Ahi Tuna** - wonton crisp, ponzu, wasabi aioli, candied jalapeno **(DF)
- ▶ **Shrimp Ceviche** – aguachile, serrano, plantain chip **(GF, DF)
- ▶ **Smoked Salmon Bagel Bites** – dill crème fraiche, chive, pickled onion, caper berry
- ▶ **Smoked Salmon Cucumber Cups** – dill cream cheese **(GF)
- ▶ **Spicy Tuna Taco** - citrus ponzu, wasabi aioli, candied jalapeno **(DF)

BEEF / PORK

- ▶ **Beef Tartare** - parmesan twill, quail egg, stone mustard, red onion jam
- ▶ **Charcuterie Skewers** – cured salami, provolone, olive, pickled veg **(GF)
- ▶ **Classic Deviled Eggs** - smoked bacon, chive, crema, roasted red pepper **(GF)

POULTRY

- ▶ **Assorted Tea Sandwich Canape** - chicken salad, egg salad, tuna salad
- ▶ **Lemon Herb Chicken Salad Cups** – phyllo, raspberry jam, celery leaf **(DF)
- ▶ **Smoked Turkey Pinwheels** - smoked gouda, cranberry cream cheese **(GF)

VEGETARIAN

- ▶ **Avocado Toast** - hard boiled egg, everything seasoning, pickled onion **(DF, VG)
- ▶ **Belgin Endive Boat** - goat cheese, mandarin orange, toasted hazelnut **(GF, VG)
- ▶ **Grilled Corn Esquite** - chipotle, candied lime, espresso crema, cojita **(GF, VG)
- ▶ **Melon Ball Fruit Cup** - house granola, honey yogurt, mint, ginger **(GF, VG)
- ▶ **Mini Hummus Cups** - pita chip, walnut pesto, tapenade, chile oil **(GF, DF, VG)
- ▶ **Mozzarella + Heirloom Tomato Skewers** – basil, honey balsamic **(GF, VG)
- ▶ **Seasonal Vegetable Crudit  Cups** – yogurt ranch, celery leaf, herbs **(GF, VG)
- ▶ **Soba Noodle Cups** - bok choy, mango, snow pea, radish, peanut, miso **(DF, VG)
- ▶ **Spinach Cr me Cheese Crostini** – artichoke, olive tapenade, roasted bell pepper **(VG)
- ▶ **Watermelon + Goat Cheese Tacos** – port wine, poached pear, mint **(GF, VG)

VEGAN

- ▶ **Bruschetta Bites** - crostini, heirloom tomato, aged balsamic, basil oil **(V)
- ▶ **Fig Marmalade Crostini** - grilled fig, candied pecan, maple bourbon **(V)
- ▶ **Grilled Vegetable Sushi Roll** - ponzu, wasabi, pickled ginger, pea shoots **(V)
- ▶ **Mediterranean Toast** - olive tapenade, romesco, dehydrated lemon **(V)
- ▶ **Roasted Corn & Black Bean Cups** - tortilla, cilantro, chipotle, lime **(GF, V)

HOT PASSED APPETIZERS

40 Person Minimum Order Required

- ▶ **(GF)** = Gluten Free
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 - ▶ **(VG)** = Vegetarian
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BEEF / PORK

- ▶ **Andouille Sausage Rolls** - basil pesto, roasted bell pepper
- ▶ **Bacon Wrapped Bacon** – grilled peach, black garlic aioli **(GF, DF)
- ▶ **Bacon Wrapped Stuffed Dates** - gorgonzola, chorizo, chipotle aioli **(DF)
- ▶ **BBQ Beef Meatballs** - bourbon BBQ sauce, onion straws, sour cream
- ▶ **Beef Picadillo Empanadas** - lime crème fraîche, roasted salsa
- ▶ **Beef Sliders** – Hawaiian rolls, bacon jam, bibb lettuce, horseradish aioli
- ▶ **Beef, Gruyere + Bacon Slider** - pretzel bun, arugula, tomato, caramelized onion
- ▶ **Braised Short Rib Slider** - crispy shallot, red cabbage slaw **(DF)
- ▶ **Classic Cheeseburger Slider** - house pickle, American cheese, mustard, mayo
- ▶ **Crispy Fried Deviled Eggs** - applewood smoked bacon, chive, crema
- ▶ **Grilled Pepper Crusted Beef Crostini** – chimichurri, red onion jam **(DF)
- ▶ **Italian Sausage Calzone** - bell pepper relish, basil oil, ricotta
- ▶ **Mimi's Italian Meatball** - fire roasted tomato sofrito, garlic parmesan twill **(GF)
- ▶ **Mini Pork Carnitas Tacos** - tomatillo salsa, crispy chicharron, tajin **(DF)
- ▶ **Roasted Pork Tenderloin Crostini** – honey mustard glaze, apple relish **(DF)

POULTRY

- ▶ **Buffalo Chicken Nuggets** – blue cheese, apricot jelly, celery
- ▶ **Chicken + Pepper Jack Taquitos** - avocado crema, chipotle mayo
- ▶ **Chicken Bacon Ranch Croquettes** – house ranch, crispy pickle
- ▶ **Chicken Chile Verde Taco** - cojita, cilantro, onions, tomatillo salsa
- ▶ **Chicken Tinga Tamale Bites** – chipotle slaw, crema, lime **(GF)
- ▶ **Fried Chicken + Waffle Bites** - maple bourbon syrup **(DF)
- ▶ **Jamaican Jerk Chicken Skewer** - mango habanero chutney **(GF, DF)
- ▶ **Lamb + Feta Meatballs** – tomato jam, tzatziki, mint
- ▶ **Nashville Hot Chicken Slider** - house pickle, tabasco aioli **(DF)
- ▶ **Seared Duck Breast Crostini** - Mango Habanero Chutney
- ▶ **Sesame Chicken Meatballs** - pickled Asian slaw, teriyaki, ginger aioli **(DF)
- ▶ **Southwest Chipotle Turkey Slider** - pepperjack, chipotle mayo, pickled onions
- ▶ **Spicy Chicken Satay** – scallion, carrot, peanut ginger sauce **(DF)

SEAFOOD

- ▶ **Cajun Shrimp & Grits** - crispy pancetta, charred pepper sofrito
- ▶ **Caribbean Crab Fritters** - old bay, citrus mayo
- ▶ **Coconut Crusted Shrimp** – sweet chile sauce ** (DF)
- ▶ **Lobster Roll** - Hawaiian toast, aioli, lemon, sage
- ▶ **Mini Crab Cakes** - southern remoulade, micro green
- ▶ **Oyster Rockefeller** - creamed spinach, smoked bacon, tomato jam

VEGETARIAN

- ▶ **Black Bean Corn Fritters** - chipotle aioli, cilantro oil ** (DF, VG)
- ▶ **Parmesan Crusted Asparagus** - romesco, lemon, balsamic ** (VG)
- ▶ **Spinach + Feta Spanakopita** – tomato jam ** (VG)
- ▶ **Three Cheese Mac and Cheese Bites** – tomato jam ** (VG)
- ▶ **Wild Mushroom Pierogis** - goat cheese, fine herbs, chive crema ** (VG)

VEGAN

- ▶ **Balsamic Glaze Portabella Mushroom Slider** - pistou, bibb, tomato jam ** (V)
- ▶ **Buffalo Cauliflower Bites** - orange marmalade, celery leaf ** (V)
- ▶ **Falafel "Meatballs"** - tomato jam, herb pistou ** (V)
- ▶ **Grilled Vegetable Ratatouille** - roasted tomato sauce, garlic dip ** (GF, V)
- ▶ **Mini Vegetable Spring Roll** - Plum Sauce ** (V)

DESSERTS

- ▶ **Assorted Cookies** - chefs selection
- ▶ **Assorted Mini Cheesecake**
- ▶ **Assortment of Mini Pastries**
- ▶ **Cake Pops** – Vanilla, Chocolate, or Red Velvet (assorted upon request)
- ▶ **Candy Bar** – assorted childhood favorite candies (stationed only)
- ▶ **Caramelized Banana Pops** - chocolate ganache
- ▶ **Cherry Turnover** - crème anglaise
- ▶ **Chocolate Covered Strawberries**
- ▶ **Cobbler** - Cherry, Peach or Apple (stationed only)
- ▶ **Fruit Terrine Jello "Shots"** - white chocolate fondu
- ▶ **Mini Creme Brulé Cups** - stone fruit compote, mint
- ▶ **Mini Parfait Cups** - house granola, seasonal berries
- ▶ **Peach Popover** - brown sugar caramel
- ▶ **Popcorn Bar** - assorted flavored popcorn (stationed only)
- ▶ **Birthday Cake** – custom design and writing - *per person*

VEGAN DESSERTS

- ▶ **Chocolate Covered Strawberries** – vegan chocolate and powdered sugar glaze **(V)
- ▶ **Seasonal Fruit Terrine** - white chocolate fondue **(V)
- ▶ **Peanut Butter and Granola Bites** - candied raspberry coulis **(V)
- ▶ **Vegan Cheesecake Parfaits** - granola, seasonal berries and vanilla **(V)
- ▶ **Caramelized Banana Pops** - dark chocolate glaze **(V)

SANDWICH PLATTERS

- ▶ **Ahi Poke "Burrito"** - ponzu, wasabi aioli, sushi rice, nori
- ▶ **Assorted Tea Sandwich** - chicken salad, egg salad, tuna salad, turkey, ham
- ▶ **Buffalo Chicken Wrap** - gorgonzola smear, shaved pickled celery and carrot
- ▶ **Carolina Pulled Pork Biscuits** - BBQ slaw, house made pickles, onion straws
- ▶ **Chicken Salad Croissant** - raspberry walnut jam, celery leaf salad
- ▶ **Corned Beef + Pastrami Rueben** - marble rye, Swiss, Choronz sauce, pickle relish
- ▶ **Fried Chicken Biscuit** - buttermilk biscuit, house pickle, mayonnaise
- ▶ **Grilled Chicken Caesar Wrap** - aged parmesan, roasted garlic dressing
- ▶ **Grilled Portabella Mushroom "Burger"** - bibb lettuce, red onion jam, goat cheese
- ▶ **Grilled Vegetable Wrap** - heirloom tomato, herb pesto, goat cheese, lemon aioli ** (VG)
- ▶ **Herb Roasted Chicken** - sliced chicken breast, whole grain, LTO, lemon marmalade, brocomole
- ▶ **Hoisin Glazed Pork Belly Banh Mi** - pickled veggies, pea shoots, chile lime mayo
- ▶ **House Cured Salmon BLT** - applewood bacon, heirloom tomato, dill citrus aioli
- ▶ **Italian Cured Meat** - ciabatta, buffalo mozz, pesto mayo, roasted pepper

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SANDWICH PLATTERS

- ▶ **Lamb Meatball Sliders** – goat cheese, tomato jam, mint, chimichurri, Hawaiian roll
- ▶ **Lemon Roasted Turkey Breast** - sliced turkey breast, cranberry cream cheese, LTO
- ▶ **Nashville Hot Chicken Sandwich** - spicy house pickle, tabasco mayo
- ▶ **Pressed Cuban Sandwich** - smoked ham, Swiss, mojo de ajo, house pickle
- ▶ **Roast Beef + Aged Cheddar** - red onion jam, horsey drizzle, arugula, crispy shallot
- ▶ **Rosemary Ham + Smoked Gouda** - focaccia, horsey mustard, frisse, pickled onion
- ▶ **Smoked Turkey Wrap** - dill Havarti, sprint mix, honey citrus mayo
- ▶ **Southwest Chicken Wrap** - black bean corn salsa, avocado, chipotle crema
- ▶ **The Ultimate BLT** - roasted garlic aioli, bibb lettuce, heirloom tomato
- ▶ **The Ultimate Grilled Cheese** - tomato tapenade, watercress

VEGAN SANDWICH PLATTERS

- ▶ **Balsamic Glazed Portobella Mushroom Slider** - chimichurri, red onion jam
 - ▶ **Beyond Meat BBQ Meatball Sliders** - Hawaiian roll, house made pickle, BBQ slaw
 - ▶ **Eggplant "Parmesan" Sliders** - fried eggplant, fire roasted tomato ragu, "parmesan" crumble
 - ▶ **Grilled Chile Glazed Tofu Sliders** - pickled vegetable slaw, ginger ponzu marinade, hoisin
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DISPLAY STATION PLATTERS

- ▶ **Caprese Platter** - buffalo mozz, heirloom tomato, basil oil, balsamic **(GF, VG)
- ▶ **Caviar Platter** - Norwegian sturgeon roe with a variety of accoutrements **(GF, DF)
- ▶ **Charcuterie Meat + Cheese Board** - jams, compotes, assorted crackers, olive bar
- ▶ **Chilled Seafood Tower** – oysters, shrimp, lump crab, mussels, crab legs, lobster, assorted accoutrements **(GF, DF)
- ▶ **Fresh Fruit Display** - melon, berries, stone fruit, mint, honey yogurt **(GF, DF, V)
- ▶ **Grazing Table** - gourmet cured meats + cheeses, fruit, nuts + berries, marmalade
- ▶ **House made Dill Potato Chips** - stone ground mustard aioli **(DF, GF, VG)
- ▶ **House Smoked Salmon Gravlax** – dill cream cheese, bagel chips, lemon, capers
- ▶ **Jumbo Shrimp Cocktail** - preserved lemon, spicy cocktail sauce **(GF, DF)
- ▶ **Mezz Platter** - olive bar, feta, pesto, hummus, romesco, pita, toast **(VG)
- ▶ **Pesto Pasta Salad** - rotini, cured meats + cheese, pickled veggies
- ▶ **Raw Vegetable Crudit  Platter** – yogurt ranch, celery leaf, herbs **(GF, VG)
- ▶ **Spinach + Artichoke Dip** - toasted pita, sherry, sundried tomatoes **(VG)

DESSERT STATIONS

40 PERSON MINIMUM (PRICED PER PERSON)
(\$150 CHEF FEE PER STATION)

- ▶ **Donut Bar** - fresh yeast donuts fried to order and served hot with an assortment of sauces, toppings, and flavored sugars to create an indulgent favorite
- ▶ **Crepe Station** – Bourbon peaches caramelized with Brown Sugar, Cinnamon Apples, Chocolate Hazelnut, Cherries Jubilee, bananas foster, All Topped with Fresh Whipped Cream, Powdered Sugar, Chocolate or Carmel Drizzle
- ▶ **Flambé Station** – bananas foster, or cherries jubilee served over top of creamy French vanilla ice cream
- ▶ **Ice Cream Sundae Bar + Banana Split Bar** - a childhood favorite with assorted toppings and cherries nuts and hot fudge oh my!

THANK YOU

For more information, please reach out to your event coordinator.

Office: 702-586-8925

We are happy to assist with your selections should you need our guidance.

****Custom Menus/Items Available Upon Request****

****International Themed Menus Available Upon Request****