

*All items priced per piece unless otherwise specified.
Minimum order of 25 pieces*

Vegan & Gluten Free Options Available for Additional Fee.

BITES

Artichoke Beignet with Marinara
Asian Chicken Hushpuppy with Spicy Mayo & Ponzu Sauce
Bang Bang Cauliflower (Veg.)
Beer Battered Mushroom with Horseradish Sauce (Veg.)
Brie & Apricot in Puffy Pasty with Passion Fruit Glaze (Veg.)
Caprese Skewer with Pesto Drizzle (Veg.)
Cracked Pepper Candied Bacon Knot
Carnitas Tortilla Cup with Pickled Tomatillo and Cilantro Crema
Chicken & Waffle Croquette with Chili Maple Drizzle
Crispy Avocado Wedge with Spicy Lime Cream (Veg.)
Genoise Slammer: Crispy Genoise with Sundried Tomato Cream Cheese (GF)
Guajillo & Cilantro Chicken Kabob with Sweet Red Onion Glaze
Picadillo Empanadas with Chive Creme Fraiche
Spicy Corn Creme Brulee with Roasted Corn Pico (Veg.)
Tomato Soup Shooter with Fennel & Asiago-Parmesan Crisp (Veg.)
Traditional Bruschetta (Veg.)
Vegetable Tea Sandwich with Roasted Red Pepper Marmalade (Veg.)
Watermelon, Cucumber & Feta Skewer with Balsamic Glaze (Veg., GF)
Chicken Jalapeno Bite
Crostini with Sundried Tomato Pesto, Arugula & Prosciutto (Veg.)
Cucumber Vegetable Roll with Sweet Chili Sauce (V)
Mini Asparagus & Jackfruit Quiche
Pork Sesame-Cilantro Cup with Apple Relish
Mini Beef Wellington with Cracked Peppercorn Demi-Glace
Mini Blackened Shrimp Taco with Pablano Ranch
Red Pepper Mussels Casino
Pesto Shrimp Bruschetta with Mozzarella & Tomato Concasse
Acapulco Style Shrimp Cocktail (GF)
Ahi Tuna Poke with Japanese Steamed Rice & Mango (GF)
Choice of: Sautéed Shrimp Cakes or Crab Cakes with Lemon-Dill Aioli

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness
Add 9% Indiana State Tax and 21% Administrative Fee to all food and beverage pricing.
Pricing subject to change 6 months or prior from your scheduled event date. Brands may change without notice.*

SLIDERS

Served with House-Made Chips & Poblano Ranch

BBQ Jackfruit Slider (Veg.)

with Pickled Sweet Onion-Jicama Slaw & Pickles

Corned Beef Slider

with Swiss Cheese, Thousand Island & Sauerkraut Served on a Pumpernickel Roll

Po'Boy Slider

Choice of: Oyster, Shrimp or Lobster with Creole Mustard Mayo

Nashville Hot Chicken Slider

Spicy Fried Chicken with Hot Glaze, Marinated Nappa Cabbage & Pickles

Roasted Turkey Slider

with Apple, Mango, Pecan, Arugula & Feta Aioli

Steamed Bun Slider

Slow Cooked Pork Belly with Apple Brussels Sprout Slaw & Spicy Honey Glaze

DISPLAYS

Serves 10

Mavris Gourmet Charcuterie Board

*Marinated Olives, Artichokes, Hearts of Palm, Fig Cake,
Roasted Red Bell Peppers & Cornichons, Chef's Assortment of Cured Meats
with Grain Mustard, Dijon Mustard, Baguette & Flatbread*

Gourmet Cheeses, Fruits & Crackers

Vegetable Crudite

with Pesto Creme Fraiche

Seasonal Fruit Display

with Vanilla Cream Dipping Sauce

Sushi Bar

*Spicy Tuna Roll, California Roll, Philadelphia Roll, Lemon Garlic Shrimp
Roll, Vegetable Roll, Ahi Tuna Sashimi & Salmon Sashimi
Served with Soy Sauce, Pickled Ginger & Wasabi*