



Corporate Luncheon Menu Sample

Grazing Skewers - A curated selection of elegant, bite-sized delights. Savor the season with fresh fruit skewers, crisp veggie spears, and delicate mini croissant sandwiches. Add a touch of whimsy with Ritz cracker party sandwiches and a savory Chef's kiss of olives on skewers, featuring both green and black varieties.

Smoked Chicken Drumets - Succulent cherry & apple wood smoked chicken drumets lacquered in a lush Old Fashioned bourbon glaze. Rich, caramelized notes of vanilla, citrus, and a whisper of oak create a refined finger-food experience.

Burgundy Meatball Bites - Tender, bite-sized meatballs, bathed in our in-house Burgundy sauce crafted with fresh garlic and red wine. Nestled on a fresh basil leaf and finished with a miniature fork for effortless elegance and convenience.

Crab Cake Sliders - Succulent lump crab cake sliders crowned with a zesty homemade remoulade and peppery arugula. Melt-in-your-mouth texture, bright citrus notes, and a clean, coastal finish.

Stuffed Mushrooms Hats - Delicate baby Bella mushrooms, filled with a velvety mix of diced bell peppers, yellow onions, breadcrumbs, cream cheese, and provolone. A refined bite with colorful, creamy richness and a savory, herb-kissed finish.

Sweet Endings Station - a luxurious finale featuring a visually stunning assortment: gourmet popcorn with custom labels, exotic and decadent candies, chocolate-covered strawberries, delicate gourmet cookies, and fried red velvet Oreo truffles. This indulgent display invites lingering, sultry moments and leaves guests with a memorable, enchanting finish.

Bespoke Bottled Beverages - Chef-prepared drinks featuring handcrafted flavors and custom labeling. A curated, elegant beverage experience that adds a personalized, sophisticated touch to your event.

Served buffet style, tableware and napkins provided.

Dietary accommodations available (vegetarian, vegan, gluten free, & allergen friendly).

Price per guest: \$52