



Mini Cooper Menu


4 OPTIONS
\$22 PER PERSON

6 OPTIONS
\$27 PER PERSON








8 OPTIONS
\$32 PER PERSON

Your menu selection of hors d'oeuvres will be served to your guests buffet style*. Options can include a mixture of cold & hot hors d'oeuvres.

*Buffet style refers to guests plating their own food items.

 Vegetarian Option

Cold hors d'oeuvres

-  Hot house tomato bruschetta with feta cheese on roasted garlic ciabatta
- Smoked salmon wrapped asparagus spears with lemon dill crème fraîche
-  Fruit skewers with crème anglaise
- Gazpacho & mussel shooter
-  Beet & goat cheese micro salad with fennel seed dusted toasted pecans
-  Caesar wonton cups with grated parm/asiago
-  Fruit & cheese bites; assorted specialty cheese paired with a variety of berries, melon, grapes, and seasonal fruits
-  Cheese cake bites
-  Brownies

Hot hors d'oeuvres

-  Deep fried buffalo cauliflower lollipops with creamy dill dip
- Fire cracker shrimp tostadas with lime salsa
-  Taro root chips with curried vegetable ratatouille
- Prosciutto stuffed smoked mozzarella with onion jam on crostini
- Seared striploin mini tacos with chipotle mayo, blended cheese, salsa, shredded lettuce
-  Black bean mini tacos, with mixed cheese, hot sauce, salsa, and shredded lettuce
- Braised beef sliders with horseradish mayo, and onion jam
- Pulled pork sliders with root vegetable slaw, and clutch bbq sauce
-  Grilled vegetable skewers with herbs and balsamic drizzle
-  Brie & grape jelly tarts with toasted sunflower seeds
-  Butternut squash stuffed wonton cup with brown butter and sage
- Chicken Wings: Choice of Clutch BBQ, Hot, Maple Rosemary

*Please Note: Taxes & Gratuities not included in prices.

There is an 18% gratuities charge on all set menus with a party size of 8 or more, according to industry standard.