

Artisan Grazing Table

\$25 per person

Create your own personalized Artisan Grazing Table

All Tables Start With This

Charcuterie

A beautiful display of chef's choice of meats and assorted cheeses. Served with fresh-baked breads, crackers, seasonal fresh fruit, fresh vegetables, and condiments

Then You Mix & Match Your Favorite Menu Items

Choose Two of the Following

Texas Caviar

A colorful bean dip made with black beans, black eyed peas, red and green bell peppers, onions, fresh cilantro, and our special blend of seasonings

Pico de Gallo

Made with fresh tomatoes, red onions, jalapenos, fresh cilantro and a splash of lime juice, served with tortilla chips

8 Layer Mexican Dip

Layers of salsa, guacamole, sour cream, seasoned refried beans, cheddar cheese, green onions, mild green chile peppers, and black olives, served with tortilla chips

Hummus

Served with pita chips



Charcuterie



Ham & Cheese Slider on Garlic Cheddar Bisuit

Pineapple Pico de Gallo

Fresh tomatoes and pineapple diced with red onions, fresh cilantro, a touch of jalapenos and a splash of lime juice, served with tortilla chips

Mexican Street Corn Dip

Sweet grilled corn cut off the cob and tossed with Cotija cheese, fresh cilantro, mayonnaise, and a special blend of seasonings

Add an Additional Choice \$3 per Person

Choose One of the Following

Homestyle Chicken Salad Slider

Oven-roasted marinated chicken tossed in a mouth-watering mixture of mayonnaise, garlic, and celery seeds served on a slider bun along with lettuce and tomatoes

Ham & Cheese Slider on Garlic Cheddar Biscuit

Freshly baked garlic cheddar biscuits filled with smoked ham and American cheese

Curried Chicken Salad Slider

Marinated roasted chicken breast tossed in curried mayo and served with lettuce and tomato on a slider bun

Peppadew Cheese Slider

House-made peppadew cheese served on a slider bun with lettuce and tomato

Add an Additional Choice \$4 per Person

Choose One of the Following

Italian Pasta Salad

Tri-color rotini pasta dressed with creamy Italian dressing, fresh tomatoes, colorful bell peppers, red onions, and black olives

Bacon Ranch Potato Salad

A delicious potato salad made with buttery Yukon gold potatoes, ranch dressing, and crispy bacon crumble

Greek Pasta Salad

Tri-color rotini pasta with grape tomatoes, black olives, red onions, and green bell peppers tossed with our house Greek dressing

Chick Pea Salad

A colorful salad made with chick peas, fresh tomatoes, red onions, fresh bell peppers, and cilantro lightly seasoned with lemon and extra virgin olive oil

Add an Additional Choice \$3 per Person

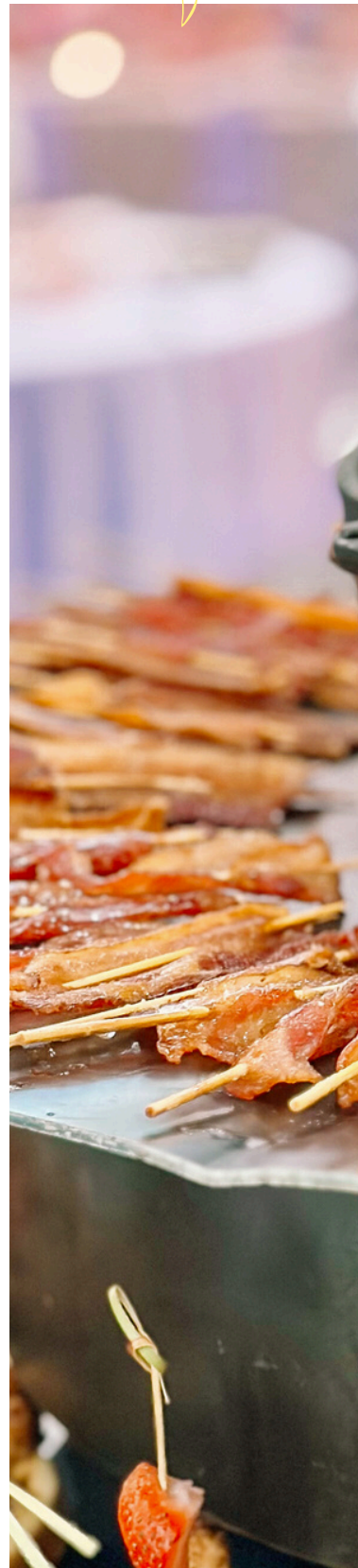
Choose Two of the Following

Pigs in a Blanket

A real crowd pleaser, we wrap our plump, spicy kielbasa in flaky puff pastry and bake them to a golden brown

Bacon Praline Skewers

Applewood smoked bacon skewers caramelized with sugar and toasted pecans



Bacon Praline Skewers



Sausage Cheddar Balls

Sausage Cheddar Balls

Spicy pork sausage and sharp cheddar cheese make these treats irresistible

Herb Marinated Chicken Skewers

All white meat pieces of chicken marinated in our own lemon and herb marinade grilled to perfection

Add an Additional Choice \$5 per Person

Choose One of the Following

Creamy Ranch Crab Dip

Our yummy ranch-flavored crab dip is a perfect party starter

Spinach Artichoke Dip

Served warm with pita chips

Peppadew Cheese

Topped with pepper jelly and served with seasoned crackers

Loaded Hummus

Topped with marinated feta, pepperoncini peppers, diced tomatoes, olives, and garlic infused olive oil

Add an Additional Choice \$3 per Person

The Artisan Grazing Table is served with sweetened and unsweetened iced tea and water