

Graduation Menu \$29.99

Local and International Cheese, Fresh Fruit, Dried Apricots, Local Honey, Roasted Virginia Nuts, and Assorted Flatbreads

Spicy Pimento Cheese Dip with Crostini topped with Crispy Pancetta

Grilled Bacon Wrapped Chipotle BBQ Lime Shrimp

Slider Station with Fixins

Fresh Grilled Angus Beef Sliders, Southern Pulled Pork, Slow Cooked Beer & Brown Sugar Pulled Chicken, and Chesapeake Bay Jumbo Lump Mini Crab Cakes with Chili Lime Aioli. Served with Soft Potato Rolls, Crispy Onions, Vine Ripe Tomatoes, Pickled Carrots & Onions. Poppy Seed Cole Slaw, Pickled Jalapenos & Crispy Pickles. Sweet BBQ Sauce, NC BBQ Sauce and Ketchup.

Chef Kelly's Killer Mac N' Cheese

Summer Vegetable Salad with Marinated Green Beans, Fresh Corn, Cucumber, Fresh Herbs and Ripe Tomatoes

Add a Vegetarian/ Vegan Option: Grilled Portabello & Sweet Onion BBQ \$1.99 pp

Add Mini Spring Dessert Display \$4.50 pp

Drop off available

Push the easy button and add staffing! We will cook onsite, serve & clean up the party. Have fun at the party you pay for! \$30 per hour/per staff Bartenders available. ABC Licensed and Insured

April 2022