

Cocktail Buffet



Chicken Spedini

marinated chicken, house breading, served with garlic chive butter - \$27 per dozen

Creole Crab Cakes

wood fired, served with sriracha aioli - \$29 per dozen

Wood Fired Wings

fire, garlic, house mustard, buffalo, maple bourbon black pepper, sriracha lime, sweet balsamic, thai, peel brewing co bbq - \$17 per dozen (1 wing sauce per dozen)

Prosciutto Involtni

our famous involtni filled with prosciutto, parmesan, mozzarella and basil, served with marinara, parmesan cream and roasted garlic balsamic olive oil - \$14 per dozen

Spinach Artichoke Involtni

wood fired artichokes, baby spinach, fontina, parmesan served with roasted red pepper hummus, parmesan cream and roasted garlic balsamic olive oil - \$14 per dozen

Heirloom Tomato and Mozzarella Brochette

petite heirlooms, fresh mozzarella, basil, balsamic reduction - \$24 per dozen

Peel Brewing Co. Sliders

ground short rib and brisket sliders, peel brewing co bbq sauce, irish dubliner cheese, beer braised pork belly, arugula, roma tomato, roasted garlic aioli served on house made pretzel rolls - \$45 per dozen

Warm Goat Cheese Gratin

whole grain crostini - \$27 (serves 8- 10)

Charcuterie Board

a lavish display of cured meats, cheeses, olives and pesto - \$42 (serves 8-10)

Pretzel Rolls

house made, served with parmesan cream and house mustard sauce - \$17 per dozen

Bacon Wrapped Scallops

st. george bank scallops, smoked tomato relish - \$45 per dozen

Wood Fired Cauliflower

harissa aioli, polonaise breadcrumbs - \$27 (serves 8-10)

Roasted Red Pepper Hummus

served with assorted vegetables, lavosh and focaccia - \$19 (serves 8-10)

Blackened Shrimp cocktail

with our 13 ingredient house made bloody mary cocktail sauce and cucumbers - \$36 per dozen

Peel BBQ Meatballs

ground brisket and short rib with calabria peppers tossed in peel brewing co bbq sauce - \$24 per dozen

Honey Sesame Beef or Chicken Satay

with thai peanut sauce - \$27 per dozen