



STATIONED APPETIZERS

(Priced Per Person | Minimum of 20 People)

Shrimp Cocktail

grilled lemon, sriracha cocktail sauce
(2-U12 shrimp each) \$9

Chips & Dip

corn tortilla chips, French onion dip \$5

Vegetable Crudit 

Chef's selection of vegetables with ranch and onion
dip \$7

Charcuterie & Cheese

Chef's selection of cured meats & sausages, New
England cheeses, High Limb Cider mustard, fig jam,
artisan crackers \$12

Spinach & Artichoke Dip

house tortilla chips, celery, baby carrots \$8

Pretzels

everything bagel spice, house queso dip \$5

Flatbreads

assortment of margarita, buffalo chicken, roasted
mushroom, short rib & caramelized onion
\$12 per flatbread (minimum order of 10)

Nachos

house tortilla chips, queso sauce, avocado, pico
de gallo \$8

Wings or Boneless Tenders

High Limb Cider brined wings or buttermilk marinated tenders.
Served with celery, baby carrots, blue cheese dressing, choice of:
house buffalo, Korean BBQ, or plain \$2

+\$1 specialty sauces: Alabama white sauce, Nashville hot, honey garlic,
chimichurri, bacon cheddar (max. 3 sauces)
dry rub: lemon pepper, maple BBQ (wings only)

HORS D'OEUVRES & SLIDERS

(Priced Per Piece | Minimum of 20 Pieces)

Bacon Wrapped Scallop

rosemary maple glaze \$6

Mini Crab Cake

chipotle-lime aioli \$5

Steak and Cheese Eggroll

horseradish dijon \$6

Stuffed Mushroom

herb stuffing \$4

Vegetable Spring Roll

sweet chili sauce \$4

Pulled Pork Slider

pulled pork, cole slaw, BBQ \$6

Smoke House Slider

BBQ, aged cheddar, bacon \$8

G Burger Slider

lettuce, pickle, American cheese,
special sauce \$6

Chickpea Slider

housemade patty, lettuce, tomato,
pickled onion, harissa aioli,
potato bun \$6

SALADS

(Feeds Approx. 20 People Per Order)

House Salad

mixed lettuce, tomato, cucumber, red onion, carrot, house dressing \$75

COBB Salad

romaine, applewood bacon, avocado, cherry tomato, boiled egg, blue cheese \$140

ENTREES

(Feeds Approx. 20 People Per Order)

Braised Short Ribs

whipped potatoes, baby carrots, red wine demi \$300

Chicken Breast

mashed potatoes, green beans, herb gravy \$250

Roasted Beef Tenderloin

herb rubbed tenderloin, salted roasted fingerling potato, haricot verts, red wine demi \$350

Thai Glazed Salmon

sushi rice, sweet chili glaze, pickled purple cabbage, sesame seeds \$275

Mac & Cheese

cavatappi pasta, house cheese sauce, breadcrumbs \$175

Chicken Tenders & Fries

choice of plain, BBQ, or buffalo \$200

DESSERTS

(Priced Per Person | Minimum of 10 People)

Cheesecake

macerated strawberries, whipped cream \$10

Key Lime Pie

raspberry coulis, whipped cream, graham cracker crumble \$10

Tiramisu Cannoli

tiramisu filling, chocolate sprinkles, powdered sugar \$5

Assorted Cookies & Brownies \$5

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