



**TEENS BATTLE OF THE BITES WITH CATERED DINNER**  
**FOR AGES 13, 14, 15, 16, & 17**

**CATERED HORS D'OEUVRES SELECTION – FALL & WINTER**  
**(CHOOSE FOUR ITEMS TO BE SERVED ON ARRIVAL)**

**BEVERAGES INCLUDE: MOCKTAILS, WATER, VARIETY OF SODAS**

**soup shots**

butternut squash, chives, truffle oil

*\*gluten free, & vegetarian*

**tortilla espanola**

piquillo dulce, vidalia onions and potatoes

*\*gluten free, vegetarian & dairy free*

**avocado radicchio crisp**

brown rice, miso vinaigrette

*\*gluten free, vegan, vegetarian, and dairy free*

**soba noodle sushi roll**

tomato concassé, tangerine evoo

*\*vegan, dairy free, & vegetarian*

**crispy vegetable spring rolls**

red pepper syrup

*\*vegetarian, vegan, & dairy free*

*\*may contain traces of peanuts, tree nuts, fish, and shellfish*

**miniature crab croquettes**

panko crusted, smoked gouda, chipotle aioli

*\*contains shellfish*

**cauliflower florets**

buffalo sauce, ranch

*\*gluten free, vegan, vegetarian, and dairy free*

**sesame crusted salmon**

black rice, wasabi crème fraiche

*\*gluten free*

**zucchini fritters**

chick peas, tahini sauce

*\*gluten free, vegan, vegetarian, and dairy free*

**caramelized onion tart**

fig confiture, gorgonzola

*\*vegetarian*

**bacon wrapped dates**

sage, maple, cayenne

*\*gluten free, & dairy free*

**crispy polenta fries**

romesco sauce, rosemary, sage

*\*gluten free, vegan, vegetarian, and dairy free*

*\*contains nuts*

**mini seafood dumplings**

mirin, tamari, sesame oil

*\*dairy free*

*\*contains shellfish*

**deviled quail eggs**

dijon, bacon bites

*\*gluten free, dairy free*

**filet mignon**

horseradish cream and micro greens

**mini blue burgers**

maytag blue, sautéed onions, ketchup

**mini corn dogs**

honey - dijon dip

**mini risotto cakes**

champignon duxel & balsamic reduction

*\*vegetarian*

**mini chicken parm sliders**

mozzarella, homemade marinara



## **SEATED CATERED DINNER**

**(MUST PROVIDE GUEST'S ORDERS ONE WEEK PRIOR TO YOUR EVENT)**

### **FIRST COURSE**

plated selection of all items made during the activity

### **SECOND COURSE**

#### **ny strip steak**

red wine shallot reduction

baby carrots, wasabi mashed potatoes

*OR*

#### **duet of ravioli nord**

butternut squash with brown butter sage sauce

&

mushroom, goat cheese, basil, creamy pesto

*\*contains nuts*

### **THIRD COURSE**

#### **chocolate**

molten cake, strawberry sauce, crème chantilly

*OR*

#### **berry**

blueberry, raspberry, strawberry, & blackberry tart, crème patisserie