

CITY | FARM

JOYCE COCKTAIL MENU

HORS D'OEUVRES

This menu provides your guests with hors d'oeuvres that are passed by servers to your guests as they stand, sit or move around the room. This style of menu provides your guests with a 2-hour food service and requires servers.

Your choice of 5 of the following to serve your guests:

Buffalo Mozzarella-Stuffed Arancini
with Tomato Basil Sauce, Truffle Cream, Parmesan & Basil (VG)

Southern Fried Chicken on a Buttermilk Hotcake
topped with American Coleslaw & BBQ Aioli

Buffalo Fried Cauliflower on a Hotcake
topped with American Coleslaw & BBQ Aioli (VG, V)

Mini Meatball on Grilled Crostini
with Tomato Basil Sauce & Fresh Parmesan

Roasted Fig & Goat Cheese Tarts
with Black Pepper Honey (VG)

Mini Mushroom Wellingtons
with Pickled Mustard Salsa Verde (VG, V, DF)

Chicken & Chive Dumplings
with Soy Caramel (DF)

Vegetable Dumplings
with Soy Caramel (VG, DF)

Loaded Mini Yukon Gold Potato
Bacon, Cheddar, Caramelized Onion, Sour Cream & Chives (GF)

Loaded Mini Yukon Gold Potato
Goat Cheese, Sautéed Mushrooms, Spinach & Red Onion Jam (VG, GF)

Potato & Brie Pizza
Salt Crushed Potato, Roasted Garlic, Caramelized Onion,
Pickled Mushroom & Blueberry Preserve (VG)

Margherita Pizza
Buffalo Mozzarella, Marinara & Basil (VG)

Pork Belly Sliders
with Roasted Pepper, Pickled Mustard,
Arugula & Green Goddess Dressing (DF)

Classic Beef Sliders
with Aged Cheddar, Tomato, Dill Pickle, Shredded Lettuce
& Lemon Aioli

Vegan Sliders
with Roasted Shiitake Mushrooms, Charred Peppers, Grilled
Zucchini, Spinach & Pickled Mustard Aioli (VG, V, DF)

Mini Corn Dogs
with Spicy Maple Mustard

Salt & Pepper Dusted Chicken Drumettes
with Honey & Confit Garlic Drizzle (DF)

Grilled Beef Satays
with Red Wine Au Jus, Smoked Salt & Charred Green Onion Salsa

Grilled Chicken Satays
with Seasonal Chutney & Fresh Herbs (GF, DF)

Fried Calamari
Crispy Capers & Charred Lemon Aioli (DF)

Macaroni & Cheese Fritters
with Smoked Bacon Jam

Crispy Tofu
with Red Pepper Jelly & Fresh Cilantro (VG, V, GF, DF)

Crispy Artichokes
with Lemon Pepper Aioli & Pickled Shallot (VG, GF, DF)

Brie Grilled Cheese
with Blueberry Preserve (VG)

Aged Cheddar & Shaved Apple Grilled Cheese
with Smoked Bacon Chorizo Jam

French Onion Tart
with Confit Onion & Aged Swiss Cheese (VG)

Potato & Quinoa Cakes
with Jalapeño & Onion Marmalade (VG, V, GF, DF)

Chickpea Fritters
with Cucumber, Mint & Cilantro Salsa (VG, V, DF)

Buffalo Fried Cauliflower
with Red Curry Aioli (VG, V)

Grilled Crostini
with Lemon Whipped Ricotta & Roasted Grapes (VG)

Grilled Crostini
with Poached Tomato, Peperonata & Parmesan (VG)

Grilled Crostini
with Seasonal Chutney & Brie (VG)

Pulled Chicken Taco
served on Flour Shells topped with Guacamole & Grilled
Pineapple Salsa (DF)

Fried Fish Taco
served on Flour Shells topped with Pico de Gallo, Garlic Lemon Aioli (DF)

Fried Cauliflower Taco
served on Flour Shells topped with Refried Black Beans, Radish
Salad & Chipotle Aioli (VG, DF)

COFFEE & TEA STATION

Freshly Brewed Roasted Coffee & Tea
Milk, Almond Milk, Cream, Sugar