

APPETIZERS FOR SHARING

EACH PLATTER FEEDS APPROXIMATELY 15 PEOPLE

CHICKEN WINGS- SERVED WITH BLUE CHEESE OR RANCH. 100 WINGS FOR \$110

CHOICE OF MILD, MEDIUM, HOT, GARLIC PARM, BBQ, APPLE BBQ, THAI CHILI, AND DRY RUB MESQUITE

TAVERN FRIES PLATTER- FRIES COVERED IN JACK CHEDDAR CHEESE, BACON, AND SCALLIONS SERVED WITH RANCH DRESSING. \$50

DUCK WONTONS- 60 DEEP-FRIED WONTONS WITH DUCK, BACON, SWEET CORN AND CREAM CHEESE WITH STINGIN' HONEY GARLIC SAUCE. \$65

ONION RINGS- XL BREADED ONION RINGS. \$45

BROCCOLI BACON CHEDDAR BITES- 40 BATTERED AND FRIED PIECES OF CHEDDAR CHEESE WITH BROCCOLI AND BACON. SERVED WITH SOUR CREAM. \$60

BUFFALO CAULIFLOWER- BREADED CAULIFLOWER DEEP FRIED AND TOSSED IN BUFFALO SAUCE. SERVED WITH BLUE CHEESE. \$50

PRETZELS AND CHEESE DIP- WARM SAM ADAMS BEER CHEESE SERVED WITH CRISPY PRETZEL BITES. \$60

VEGGIE SPRING ROLLS- 95 CRISPY SPRING ROLLS FILLED WITH A BLEND OF FRESH VEGETABLES AND SERVED WITH A MANGO HABANERO SAUCE. \$60

CHICKEN POTSTICKERS- 60 CRISPY POTSTICKERS FILLED WITH A MIX OF VEGGIES AND CHICKEN AND SERVED WITH A MANGO HABANERO SAUCE. \$60

CRAN APPLE SALAD- FRESH GREENS COVERED WITH CANDIED PECANS, DRIED CRANBERRIES, APPLE SLICES, AND MARINATED CHICKEN. \$60

NACHOS- TORTILLA CHIPS TOPPED WITH HOMEMADE QUESO CHEESE, PICO DE GALLO AND FRESH CILANTRO. \$50

WITH SLOW ROASTED PULLED PORK \$65

WITH SEASONED GRILLED CHICKEN \$65

CHIPS AND SALSA- FRESHLY MADE TORTILLA CHIPS WITH SPICY SALSA. \$35

TACO PLATTER- 10 GRILLED CHICKEN TACOS AND 10 BEEF TACOS, TOPPED WITH LETTUCE, PICO DE GALLO, SHREDDED JACK CHEESE AND CHILI AIOLI. \$65

