

Appetizer Selection for Happy Hour & Social Events

Large indoor dining space accommodates up to 130 seated or 250 standing.
Outdoor seating for up to 120 • Full audio/video capabilities for presentations.

- Bottomless Appetizers will be refreshed during your event for a period of one hour
- Each selection will be charged per guest attending. A minimum attendee guarantee is needed 48 hours prior to your event
- The final food tab is charged based on the actual final guest count OR the guaranteed number, whichever is greater, and is paid by the event host at the conclusion of the event. (Please refer to the policies page)
- A 20% service fee and NC sales tax will be added to the final check

Bottomless Appetizers Packages

1 • Choose Your Package

Hob Nob • 13⁹⁵ Per Guest

Choice of **One Potato
Bruschetta** & Crostini
Buffalo Cucumbers
Hummus & Crostini
Vegetable **Crudité**
Moorish Beef **Meatballs**

Shindig • 16⁹⁵ Per Guest

Hob Nob Package plus:
Oil Cured **Olives**
Choice of **One Protein**

Carouse • 20⁹⁵ Per Guest

Hob Nob Package plus:
Oil Cured **Olives**
Choice of **Two Proteins**

Soirée • 25⁹⁵ Per Guest

Hob Nob Package plus:
Oil Cured **Olives**
Eggplant **Caponata**
Choice of **Three Proteins**

Fête • 30⁹⁵ Per Guest

Hob Nob Package plus:
Oil Cured **Olives**
Eggplant **Caponata**
Choice of **Four Proteins**

2 • Choose Your Selections

Potato Choices

*Seasoned Potato Chips with
Mint Sour "Panna" Dip*
Kennebec Fries
• *Trapanese Sea Salt & Pepper*
• *Buttermilk Ranch & Applewood
Smoked Bacon*
• *Aged Gorgonzola Cream &
Crumbles*
• *Grana Padano, Parsley & Smoked
Paprika*
• *Roasted Garlic Cream Fries*
• *"Baked Potato" Herbed Sour
Cream, Applewood Smoked Bacon*

Protein Choices

Grilled Chicken Spiedie Bites
Moorish Beef Meatballs
Grilled Sausage Pinwheel
Steak on Sticks, Salsa Verde
Tuna "Crudo" Sashimi
Herb-Crusted Mozzarella
Fresh Mozzarella Caprese

Trays and Displays

3 • Choose an Addition

Each selection feeds up to
10 guests (Not refreshed)

Artisan Cheese Board

Crackers, Grapes, Olives • 40

Seasonal Garden Vegetables

Buttermilk Ranch • 20

Fruit & Berries • 30

Charcuterie Tray • 50

Wine Cured Salami,
Pistachio Mortadella,
Salamino Piccante Americano,
Crostini, Oil Cured Olives,
Whole Pistachios, Piment Peppers

Slider Tray • 29⁹⁵

Feeds up to 10 guests
(Not refreshed)

Choose up to Five Selections Per Tray

Caprese
BLT
Eggplant Parmigiana
Meatball Parmigiana
Chicken Parmigiana
Mortadella & Banana Peppers

Mix & Match Ala Carte Bottomless Appetizers

2⁹⁵ • Per Selection, Per Guest

Seasoned Potato Chips with
Mint Sour "Panna" Dip
Garlic Bread Crostini, Marinara
1982 Sourdough Ciabatta, Sicilian EVOO
Trapanese Sea Salt & Pepper Fries

3⁹⁵ • Per Selection, Per Guest

Bruschetta & Crostini
Hummus, Crostini & Crudité
Oil Cured Olives
Eggplant Caponata Ratatouille
Buffalo Cucumbers
Mini Cannoli

Kennebec Fries

3⁹⁵ • Per Selection, Per Guest

• *Buttermilk Ranch & Applewood
Smoked Bacon*
• *Aged Gorgonzola Cream &
Crumbles*
• *Grana Padano, Parsley &
Smoked Paprika*
• *Roasted Garlic Cream*
• *"Baked Potato" Herbed Sour
Cream, Applewood Smoked Bacon*

4⁹⁵ • Per Selection, Per Guest

Grilled Chicken Spiedie Bites
Moorish Beef Meatballs
Sicilian Grilled Sausage Pinwheel
Steak on Sticks, Salsa Verde
Tuna "Crudo" Sashimi
Herb-Crusted Mozzarella
Fresh Mozzarella Caprese