



*Hors d'oeuvres &*  
**LATE NIGHT SNACKS**

RESTAURANT • COCKTAIL & WINE BAR • EVENT FACILITY • RETAIL BEER & WINE

15 Ionia SW Suite 130, Grand Rapids, Michigan 49503  
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## STATIONARY *Displays*

6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill  
Includes black linen tablecloths, black cocktail napkins, china, and silverware  
Cocktail rounds also provided: 1 per every ten guests (maximum 10 tables)  
Please provide us with your final menu at least one month prior to your event



### CHARCUTERIE & CHEESE

Cured meats & house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette, & gourmet crackers  
Chef's notes: anticipate 4 ounces per person on average  
\$9 per person

### BAKED BRIE EN CROUTE

Wheels of brie cheese wrapped with puff pastry, mixed with berry compote & baked until golden brown  
Served with gourmet table crackers  
Chef's notes: anticipate 2 ounces per person on average  
small \$40 serves 10 | large \$120 serves 35

### DOMESTIC CHEESES

Chef's selection of cubed and sliced cheeses offered with gourmet table crackers & garnished with seasonal fresh berries  
Chef's notes: anticipate 3 ounces per person on average  
\$4.50 per person

### ARTISAN CHEESES

Chef's selection of Artisan & Imported cheeses offered with gourmet table crackers  
garnished with fresh berries & accoutrements  
Chef's notes: anticipate 3 ounces per person on average  
\$6.50 per person

### FRUITS & BERRIES

A seasonally inspired display  
Chef's notes: anticipate 3 ounces per person on average  
\$4.50 per person



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### FROM THE EARTH

12 piece minimum

Chef's notes: anticipate 2 ounces per piece on average

\*available passed

#### \*CAPRESE SKEWER GF

Tomato, house-pulled Mozzarella, fresh basil, & balsamic drizzle \$3.50 each

#### \*TOMATO BRUSCHETTA

Vine ripe tomatoes, fresh basil, balsamic vinegar served over toasted baguette \$3.50 each

#### VEGETABLE WONTON

Sweet sesame chili sauce \$3.50 each

#### WILD MUSHROOM EN CROÛTE

Wild mushrooms & herbed Boursin cheese baked in puff pastry \$4.50 each

#### BLACK BEAN QUESADILLA

Melted Pepper Jack cheese and cilantro crème fraîche  
6 pieces | \$12

#### \*PETIT BAKED BRIE CROSTINI

Topped with mixed berry compote & served with toasted crostini  
\$40 per 10 pieces

#### HOT ARTICHOKE & PARMESAN DIP

Diced artichoke hearts, spinach, & Parmesan cheese combine their distinctive flavors to this rich, delicious dip

Served with pita bread points

Chef's notes: anticipate 2 ounces per person on average

\$3.50 per person | 12 person minimum

## \* *Passed* HORS D'OEUVRES

Add \$50 for up to 50 guests, \$100 for up to 100 guests, \$150 for over 100

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### BY LAND

12 piece minimum

Chef's notes: anticipate 2 ounces per piece on average

\*available passed

#### \*DIVANI BBQ STEAK BROCHETTE

Skewered with grilled peppers & onions \$3.50 each

#### MESQUITE SMOKED CHICKEN QUESADILLA

Melted Pepper Jack cheese & cilantro crème fraîche; 6 pieces | \$12

#### \*STEAK & BLEU CHEESE CROSTINI

Drizzled with balsamic reduction

Chef's notes: prepared medium

\$3.75 each

#### \*SWEET & SPICY SOY GLAZED CHICKEN BROCHETTE GF

Skewered with grilled peppers & onions \$3 each

#### \* MEATBALLS A LA Russe

House-ground beef & pork meatballs with mushroom herb cream

Chef's notes: anticipate 1.5 ounces per piece on average

\$3 each

#### \*STEAK & HORSE RADISH CREAM CROSTINI

Blade sliced medium & served over toasted baguette \$3.75 each

#### BRAISED PORK QUESADILLA

Melted Pepper Jack cheese & cilantro crème fraîche; 6 pieces | \$12

#### \* BBQ MEATBALLS

House-ground beef & pork meatballs

Chef's notes: anticipate 1.5 ounces per piece on average

\$3 each

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### BY SEA

12 piece Minimum

\*available passed

#### \*HONEY GLAZED SHRIMP

Sautéed in a spicy honey & soy glaze

Garnished with white sesame seeds

Chef's notes: anticipate 15 shrimp per pound

\$4 each

#### \*SHRIMP COCKTAIL GF

Signature cocktail sauce & lemon

Chef's notes: anticipate 15 shrimp per pound

\$4 each

#### \*PINEAPPLE MOJO SHRIMP BROCHETTE GF

Skewered with pineapple & onions

Chef's notes: anticipate 2 ounces per piece on average

\$3.50 each



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## LATE NIGHT & SNACKS

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### TACOS

\$3.50 each | 12 piece minimum

Beer braised pork, fresh salsa, house-made queso fresco, & pickled red cabbage

### SLIDERS

\$4 each | 12 piece minimum

Chef's notes: anticipate 4 ounces per piece

#### BBQ PULLED PORK

Slow braised pulled pork with Divani barbeque sauce,  
Red cabbage slaw on a pretzel bun

#### BEEF & BACON

House ground burger topped with bacon,  
red wine onion compote, & garlic aioli

### SOFT PRETZELS

\$1.50 each | 2 DOZEN minimum

House-made pretzel sticks served with whole grain mustard, Cheddar-Bleu cheese Mornay, & maple bourbon dipping sauce

### POPCORN

\$2 per person

Chef's notes: anticipate 1 cup per person

#### CAJUN SEASONING

BUTTER & HERB

DUCK FAT

### CANDIED NUTS

Roasted in-house

\$27/pound

