



Hors d'oeuvres &
LATE NIGHT SNACKS

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

15 Ionia SW Suite 130, Grand Rapids, Michigan 49503
t: (616) 774-9463 f: (616) 233-9960 Wendy@DivaniGR.com www.DivaniGR.com

STATIONARY *Displays*

*6% Michigan State Sales Tax and 22% Service Fee will be added to your total bill
Includes black cocktail napkins, china, and flatware*



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
\$11 per person

BAKED BRIE EN CROUTE Vegetarian

Wheels of brie cheese with mixed with berry compote wrapped in puff pastry & baked until golden brown
Served with gourmet table crackers

Chef's notes: anticipate 2 ounces per person on average
\$140 | Serves 35

DOMESTIC CHEESES Vegetarian

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
\$6 per person

ARTISAN CHEESES Vegetarian

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
\$9 per person

FRUITS & BERRIES Gluten-Free & Vegan

A seasonally inspired display

Chef's notes: anticipate 2 ounces per person on average
\$9 per person



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* FLATBREADS

Minimum 24 pieces per selection | 8 slices per order
Chef's notes: anticipate 2 ounces per piece on average
*available passed

ITALIAN SAUSAGE

Marinara, Italian sausage, red peppers, Parmesan,
house-pulled Mozzarella & parsley \$18

MARGHERITA Vegetarian

Marinara, house-pulled Mozzarella, Parmesan & basil \$16

PESTO CHICKEN & ARTICHOKE

Basil-pesto, chicken, artichoke, house pulled Mozzarella &
Parmesan cheese \$18

WILD MUSHROOM Vegetarian

Garlic oil, mushrooms, house-pulled Mozzarella, Parmesan &
chive \$18

DIPS & SPREADS

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

🍷 HOT ARTICHOKE & PARMESAN DIP Vegetarian

Diced artichoke hearts, spinach & Parmesan cheese combine
their distinctive flavors to this rich, delicious dip
Served with pita bread points
\$3.50 per person

🍷 BLACK BEAN & CORN SALSA Gluten-Free & Vegan

House-fried corn tortilla chips
\$3.50 per person

🍷 TOMATO BRUSCHETTA Vegetarian

Vine ripe tomatoes, basil & balsamic vinegar
served with crostini
\$3.50 per person

🍷 ROASTED PEPPER HUMMUS Vegan

A Divani specialty, this recipe takes your classic hummus into a
bold direction, adding roasted garlic & yellow peppers
with pita \$3 per person Dairy-Free
with vegetables crudités \$4 per person Gluten-Free & Vegan
with pita & vegetables crudités \$3.50 per person Dairy-Free

* *Passed* HORS D'OEUVRES

For each hour of service, add \$50 for up to 50 guests, \$100 for up to 100 guests, \$150 for over 100

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BY LAND

2 DOZEN Minimum

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

*available passed

*DIVANI BBQ STEAK BROCHETTE Dairy-Free

Skewered with grilled peppers & onions \$4 each

*MEATBALLS

House-ground beef & pork meatballs with choice of sauce

À LA RUSSE with mushroom herb cream \$3.50 each | DIVANI BBQ \$3.50 each

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

CHICKEN WINGS Dairy-Free

Panko fried & served with a sweet jalapeño coulis \$3 each

*ITALIAN SAUSAGE MUSHROOM CAPS Gluten-Free

House-ground Italian sausage stuffed mushroom caps \$3.50 each

MESQUITE SMOKED CHICKEN QUESADILLA

Melted Pepper Jack cheese, cilantro crème fraîche & Pico de Gallo; 6 pieces | \$18

*STEAK & BLEU CHEESE CROSTINI**

Drizzled with balsamic reduction

Chef's notes: prepared medium

\$4.25 each

*SWEET & SPICY GLAZED CHICKEN BROCHETTE Gluten & Dairy-Free

Skewered with grilled peppers & onions \$4 each

*STEAK & HORSERADISH CREAM CROSTINI**

Blade sliced medium & served over toasted baguette \$4.25 each

PULLED PORK RANGOON Dairy-Free

Asian style pulled pork in a Wonton wrap with a sweet sesame chili sauce \$4 each

BRAISED PORK QUESADILLA

Melted Pepper Jack cheese, cilantro crème fraîche & Pico de Gallo; 6 pieces | \$18

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**Passed* HORS D'OEUVRES

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FROM THE EARTH

2 DOZEN Minimum

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

*available passed

***HUMMUS SHOOTER Gluten-Free & Vegan**

A Divani specialty, this recipe takes your classic hummus into a bold direction, adding roasted garlic & yellow peppers

Served in individual shot glasses with vegetables crudité's GF
\$4.50 each

***CAPRESE SKEWER Gluten-Free & Vegetarian**

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

☐ *STUFFED MUSHROOM CAP Gluten-Free & Vegetarian

Signature Boursin cheese \$4 each

☐ *ROASTED PEPPER HUMMUS Gluten-Free & Vegan

Piped otopop a crisp vegetable slice \$3 each

***TOMATO BRUSCHETTA Vegetarian**

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

VEGETABLE WONTON Dairy-Free & Vegetarian

Sweet sesame chili sauce \$4 each

WILD MUSHROOM EN CROÛTE Vegetarian

Wild mushrooms & Signature Boursin cheese baked in puff pastry \$5 each

BLACK BEAN QUESADILLA Vegetarian

Melted Pepper Jack cheese, cilantro crème fraîche & Pico de Gallo;
6 pieces | \$16

***PETIT BAKED BRIE CROSTINI Vegetarian**

Topped with mixed berry compote & served with toasted crostini
\$140 | Serves 35

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BY SEA

2 DOZEN Minimum

*available passed

***CRAB CAKE** Dairy-Free

Fresh lump crab meat with a sweet chili tropical fruit chutney

Chef's notes: anticipate one ounce per piece

\$4 each

***HONEY GLAZED SHRIMP** Gluten & Dairy-Free

Sautéed in a spicy honey & soy glaze

Garnished with white sesame seeds

\$4 each

***CRAB STUFFED MUSHROOM CAP**

Gluten-Free

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

\$4 each

☉ *SHRIMP COCKTAIL Gluten & Dairy-Free

Signature cocktail sauce & lemon

\$4 each

***PINEAPPLE MOJO SHRIMP BROCHETTE**

Gluten-Free

Skewered with peppers & onions

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

\$4 each



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LATE NIGHT & SNACKS

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TACOS Gluten-Free

\$4.00 each | 2 DOZEN minimum

Beer braised pork, pico de gallo, house-made queso fresco & pickled red cabbage

BAKED MAC & CHEESE Vegetarian

\$5.00 per person | 20 person minimum

Chef's notes: anticipate 4 ounces per person

A hearty mix of cheddar & Parmesan cheeses, Cavatappi pasta & panko bread crumbs

SLIDERS

\$5 each | 2 DOZEN minimum

Chef's notes: anticipate 4 ounces per piece

BBQ PULLED PORK Dairy-Free

Slow braised pulled pork with Divani barbeque sauce & red cabbage slaw

BEEF & BACON** Dairy-Free

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

SIDES

\$4.50 per person | 20 person minimum

Chef's notes: anticipate 3 ounces per person

SIGNATURE PASTA SALAD Vegan

Orzo pasta, bell pepper, carrot, red onion & tomato vinaigrette

HOUSE-MADE POTATO SALAD Gluten-Free

Herb mustard vinaigrette

SOFT PRETZELS

\$2.50 each | 2 DOZEN minimum

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

POPCORN

\$2.50 per person | 20 person minimum

Chef's notes: anticipate 1 cup per person

CAJUN SEASONING Gluten-Free

BUTTER & HERB Gluten-Free

DUCK FAT Gluten & Dairy-Free

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