



THE KEEGAN THEATRE

in good company

Hors D'Oeuvres (Served During VIP Cocktail Hour 6:00PM - 7:00PM)

- **MINI STEAKHOUSE**
Roasted Fingerling Potato Cups filled with Creamed Spinach and topped with a slice of Medium Rare NY Strip, sprinkled with Kosher Salt *GF*
- **PERUVIAN CHICKEN ANTICUCHOS**
Garlic Herbed Chicken Ribbons skewered with Roast Red Bliss Potato; offered with Fresh Chimichurri Drizzle *GF*
- **MUSHROOM & GOAT CHEESE CIGARS**
A selection of mushrooms sauteed with a splash of sherry and then blended with goat cheese and Herbs; wrapped in a delicate Phyllo Dough and baked to perfection *Vegetarian*
- **MINI JACKFRUIT TACOS**
Jackfruit seasoned with Smokey seasonings, topped with Lime Pickled Onions and Cilantro Mango Salsa, presented in a mini Crispy Tortilla Shell *Vegan + GF*

Appetizer Stations (Available 7:00PM - 9:30PM)

STATION ONE

- **MASHED POTATO BAR**
Classic Yukon Gold Whipped Potatoes, Smashed Red Skin Potatoes, and Whipped Purple Potatoes offered with the following toppings: Shredded Cheddar Cheese, Crispy Fried Onions, Sour Cream, Chopped Bacon, Scallions, and Smokey Tomato Oregano Relish

STATION TWO

- **CHILI LIME GRILLED CHICKEN SKEWERS**
Tender Chicken Morsels marinated with Cilantro, Lime, and Chili Powder, Grilled and offered with a cool Lime Dipping Sauce *GF*
- **CHEDDAR BISCUITS WITH SHAVED BEEF**
Tiny Cheddar flecked Southern Cream Biscuits split and filled with ribbons of grilled Southwestern seasoned Beef with a Chipotle Pepper infused Mayonnaise
- **BRAISED MEATBALLS IN RED WINE GRAVY**
House made Meatballs made with Ground Beef, Sweet Onion, fresh Bread Crumbs, Milk and Parsley sauteed stove top in a red wine sauce
- **CHIPS, SALSA & GUACAMOLE DISPLAY**
Tortilla Chips, Salsa Fresca & Chunky Guacamole *Vegan + GF*
- **AVOCADO & CUCUMBER SUMMER ROLLS**
Rice Paper wrappers filled with Vermicelli, shredded Carrot, Scallion, and Cilantro, Avocado & Cucumber, served with Chive Citrus Sauce *Vegan + GF*



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STATION THREE

- **CHARCUTERIE BOARD**

Thinly sliced Prosciutto, Tuscan Fennel Salami, Spanish Chorizo, Truffled Salami, and Nduja, along with Cornichons, sliced French Bread, Olive Boule, and Seven Grain Baguette

- **ARTISAN CHEESE DISPLAY**

A selection of Artisan Cheeses artfully displayed with Fruit Compote, Spicy Nuts and Olives, offered with Crackers, Crostini, and Flat Breads *Vegetarian*

- **VEGAN SNACK BOARD**

A vegan display of dips, spreads, vegetables and bites to include: Edamame Hummus, Porcini and Pecan Pate, Ajvar, Red Pepper Strips, Celery Sticks, Jicama, Pickled Watermelon Radish, Blended Olives, Medjool Dates, Spicy Sweet Mixed Nuts, Grapes, Berries, and Ficelle & Grilled Bread Rusks *Vegan*

Desserts (Passed from 9:00PM - 10:00PM)

- **FLOURLESS CHOCOLATE TORTE BITES**

A dense flourless Chocolate Cake cut into bite size squares
Finished with Croquant *Vegetarian + GF*

- **MINI RED VELVET CUPCAKES**

Miniature Red Velvet Cupcakes topped with a Cream Cheese Frosting *Vegetarian*

- **AUTUMN APPLE PIE BARS**

Shortbread Crust spread with an Almond Cream then topped with fresh Cinnamon Sugared Apples, baked until golden and cut into squares *Vegetarian*

For additional questions or concerns regarding dietary restrictions, please contact [Emily Gianvecchio](#) ahead of the event. A catering manager will be present throughout the event to answer further questions and foods will be labelled accordingly.