



THE *fifth* WHEEL

Appetizers

Priced per person for individual portions, plus tax & gratuity. Minimum of 25 portions.

Tier I \$4 each

PRETZEL BITES

choice of sauce
carolina mustard, french onion,
garlic-parmesan

CAPRESE CUPS

roated tomatoes, local whipped
cheese, lemon zest, pea shoots,
breadsticks

BAR SNACKS

cajun chips, assorted nuts,
beet & honey popcorn

MUSHROOM TART

goat cheese, rosemary

BACON-DATE TURNOVER

date chutney, blue cheese,
maple glazed bacon

TOMATO TARTARE

capers, dijon, basil, parmesan,
crostini, balsamic reduction

Tier II \$5 each

CHICKEN SATAY

yogurt marinated chicken,
tumeric, peanut sauce

GRILLED CHEESE

toasted brioche, truffle butter,
camembert, wild mushrooms

DUCK MEATBALLS

ginger, green onion,
pineapple-soy glaze

BRUNCH BITE

braised bacon, smashed egg,
buttermilk biscuit

PICKLED SHRIMP

succotash, basil, aioli, lemon oil

MUSHROOM MEATBALLS

roasted portobello mushrooms,
parsley & walnut pesto, soy glaze

Tier III \$6 each

BAHN MI SLIDERS

spiced pork tenderloin,
pickled veggies, garlic spread

GARDEN TOASTS

beet mousse, roasted root
vegetables, baby greens,
honey-cherry cracker

DUCK RILLETTE

apple slaw,
pickled mustard seed, crostini

RANGE SLIDER

grass-fed beef, arugula pesto,
tomato jam, goat cheese, arugula

CHICKEN & WAFFLES

spicy chicken salad,
dill pickle, hot honey

SMOKED SALMON

bibb lettuce, watermelon radish,
creme fraiche, salmon roe

Appetizer Displays

ANTIPASTO PLATTER

\$5 person

marinated vegetables, fresh
mozzarella, assorted olives,
roasted peppers, breadsticks

CHARCUTERIE BOARD

\$8 person

summer sausage, smoked sirloin,
house charcuterie, housemade
bread, mustard, pickles

CHEESE DISPLAY

\$6 person

chef's selection of three artisanal
cheeses, housemade bread, dried
fruit, nuts, jam