



# THE *fifth* WHEEL

## APPETIZERS

Select four from a single price category. Prices are subject to tax and gratuity.

### Tier I : \$13

#### PRETZEL BITES

with choice of sauce:

Carolina mustard, french onion,  
or jalapeno mustard  
chocolate ganache +\$1

#### STUFFED BANANA PEPPERS

banana peppers + sausage + house  
marinara + mozzarella cheese

#### SMOKED VEGGIE KABOB

slow smoked local crimini mushrooms  
+ tomatoes + red onion + zucchini  
+ herb dip

#### MUHAMMARA

pita bread + feta cheese  
+ cherry peppers

#### BAKED TURNOVER

wild mushroom + Gorgonzola  
+ fig compote

#### STUFFED CHERRY TOMATO

Spanish olive + roasted garlic  
+ fresh herb

#### BLT BITES

mini beer bun + bacon+ lettuce  
+ tomato + pesto mayo

#### HAM & SWISS MINI SANDWICHES

focaccia + horsey mayo sauce

#### HUMMUS PLATTER

pita bread + feta cheese + roasted  
kalamata olives

#### CAPRESE SKEWER

fresh mozzarella + cherry tomato +  
fresh basil w/balsamic glaze

### Tier II : \$15

#### CHICKEN SATAY

with sweet & spicy habanero  
peach glaze

#### DUCK MEATBALLS

in a sweet & sour glaze

#### BACON WRAPPED DATES

#### SMOKED CHICKEN SALAD

#### MINI SANDWICHES

smoked chicken breast + golden raisins  
+ spicy walnuts + celery + onion +  
chipotle blueberry dressing

#### MINI QUICHE

roasted tomato + goat cheese  
or black bean + cheddar  
or MO sausage + Emmenthaler

#### TOASTED BRIOCHE

truffle butter + local mushrooms +  
Camembert + chives

#### BRUSCHETTA

sundried tomatoes + goat cheese  
+balsamic vinegar

#### PICKLED DEVILED EGGS

Seasonal offerings

#### ANTIPASTO PLATTER

olives + cherry peppers + pickled  
red peppers + marinated crimini  
mushrooms + fresh mozzarella

#### SMOKED SALMON MINI SANDWICHES

wild caught smoked salmon +  
cranberry + dill crème fraîche  
+ fried capers

#### WHIPPED BRIE CANAPE

with poached pear salad + toast points

### Tier III : \$17

#### SHRIMP CAKES

marinated shrimp + corn flour + fire  
roasted corn + red bell pepper + green  
onion + creole remoulade

#### CAJUN SHRIMP SALAD SAMMIES

Cajun spiced shrimp + onion + roasted  
garlic + celery + red bell pepper +  
lemon aioli dressing

#### STUFFED TOMATILLO

cream cheese + cheddar cheese +  
fire roasted corn + red chile

#### CUCUMBER & SMOKED SALMON CANAPÉ

served w/fresh dill

#### SMOKED SIRLOIN SAMMIES

slow-roasted sirloin + tomato  
+ red onion + blue cheese  
(served cold)

#### STUFFED CRIMINI MUSHROOMS

Duck + Pecorino cheese

#### CHEESE DISPLAY

four premium cheese selections +  
honey + house-made bread +  
fruits + nuts

#### HOUSE CHARCUTERIE BOARD

summer sausage + smoked sirloin +  
house charcuterie + house-made bread  
+ chutneys + mustard

#### COCKTAIL SHRIMP

served w/house-made cocktail sauce