



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

CHICKEN & WAFFLES

house chicken salad + sweet red onion
jam + savory mini waffle cone