



THE *fifth* WHEEL

APPETIZERS

Priced per person for individual portions, plus tax & gratuity.
Minimum of 2 dozen.

Tier I

\$3.25 each

PRETZEL BITES

choice of sauce

carolina mustard, french onion,
jalapeno mustard or
chocolate ganache (+\$1)

STUFFED BANANA PEPPERS

banana peppers, sausage,
house marinara, mozzarella

SMOKED VEGGIE KABOB

smoked local cremini mushrooms,
tomatoes, red onion, zucchini,
herb dip

MUHAMMARA

pita bread, feta,
pickled cherry peppers

BAKED TURNOVER

wild mushroom, gorgonzola,
fig compote

STUFFED CHERRY TOMATO

spanish olive, roasted garlic,
fresh herb

BLT BITES

bacon, lettuce, tomato,
pesto mayo

HAM & SWISS MINI SANDWICHES

focaccia, horsey mayo

HUMMUS PLATTER

pita bread, feta,
roasted kalamata olives

CAPRESE SKEWER

fresh mozzarella, cherry tomato,
fresh basil, balsamic glaze

Tier II

\$3.75 each

CHICKEN SATAY

spicy habanero peach glaze

BACON WRAPPED DATES

smoked red pepper sauce

SMOKED CHICKEN SALAD MINI SANDWICHES

chicken breast, golden raisins,
spicy walnuts, celery, onion,
chipotle blueberry dressing

MINI QUICHE

choice of

roasted tomato + goat cheese
black bean + cheddar
local sausage + emmenthaler

TOASTED BRIOCHE

truffle butter, local mushrooms,
camembert, chives

BRUSCHETTA

tomatoes, goat cheese, balsamic

PICKLED DEVILED EGGS

ANTIPASTO PLATTER

olives, cherry peppers, pickled
red peppers, cremini mushrooms,
fresh mozzarella

SMOKED SALMON

MINI SANDWICHES

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

WHIPPED BRIE CANAPE

poached pear salad, toast points

Tier III

\$4.25 each

SHRIMP CAKES

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

DUCK MEATBALLS

sweet & sour glaze

CAJUN SHRIMP SALAD MINI SANDWICHES

cajun spiced shrimp, onion,
roasted garlic, celery, red bell
pepper, lemon aioli dressing

STUFFED TOMATILLO

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

SMOKED SALMON & CUCUMBER CANAPÉ

fresh dill

SMOKED SIRLOIN MINI SANDWICHES

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

STUFFED CREMINI MUSHROOMS

duck, pecorino cheese

CHEESE DISPLAY

four premium cheese selections,
housemade bread,
dried fruits, nuts

HOUSE CHARCUTERIE BOARD

summer sausage, smoked sirloin,
house charcuterie, house-made
bread, chutney, mustard

CHICKEN & WAFFLES

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