



Eats N Giggles Private Chef & Catering Co.

BY CHEF RIVERS

Cocktail Party Menu

vg - vegan
veg - vegetarian
df - dairy free
gf - gluten free
nf - nut free

Stationary Appetizers

Priced per 20 persons before tax & gratuity

Artisan Cheese Platter \$250

Four Artisan Cheeses ,water crackers, baguette, quince paste, honey, fried nuts

Imported Hams \$200

Black Forest Ham, Peppered Pastrami, Pistachio Mortadella, Dry Salami, cornichons, assorted mustards, water crackers, breadsticks

Rainbow Crudite \$140

Oven roasted, grilled and crisp fresh seasonal vegetables, romesco sauce, toasted garlic vin, house made ranch

Seasonal Fruit Collage \$150

~Seasonal~ watermelon, pineapple, strawberries, cantaloupe, oranges, mixed berries

Latin Fiesta Taco Bar \$ 375

Carnitas, Chicken tinga, Salsa Roja, Salsa Verde, Soft Corn Tortilla, Crispy Tostada Shells, Sour Cream served with Green Rice and Black Beans



Small Bites

Priced per 20 portions before tax & gratuity

Buffet Style Only

Plated & Passed require additional cost

Chicken and Waffles Bites \$75

buttermilk fried chicken breast, spicy maple syrup nf

Seasonal Crab Cakes \$85

lemon, breadcrumbs, sauteed peppers nf

Shrimp & Grits \$75

creamy white grits topped with cajun sofrito & prawn nf

Spinach and Artichoke Dip \$45

cream cheese, garlic, chili flake nf veg

Balsamic Prawn Crostini \$55

savory balsamic reduction, rustic baguette df nf

Olive Tapenade Crostini \$35

green onion, zest, chili flake, rustic baguette vg nf df

Bacon Wrapped sage stuffed potato wedges

\$40

cilantro chimichurri nf df

Crispy Pork Lettuce Wraps \$55

pork butt, hoisin glaze, ginger, fresno gf nf df

Spicy Chicken Stuffed Mushrooms \$45

sage, jalapeno, green onion nf gf

Buffalo Chicken Wings \$60

Buffalo butter, ranch nf

***Angus Sliders** \$50

Cheddar cheese, secret pickle sauce Nf

Buttermilk Chicken Sliders \$70

creamy jalapeno coleslaw, cajun rubbed nf

Tempura Veggie Skewers \$45

cornstarch, assorted seasonal veg, teriyaki glaze veg nf

Mini Bacon Wrapped Scallops \$80

cilantro chimichurri nf df

Seasonal Grilled Vegetable Skewers \$45

Grilled, garlic-parsley oil nf gf vg

Pinwheel Varieties \$50

honey ham | oven roasted turkey | smoked salmon | buttermilk fried chicken | pesto eggplant nf

Deviled Eggs \$45

smoked paprika, chive, dijon nf

Shrimp Cocktail \$75

vodka, horseradish, lemon gf nf df

*** HAWAIIAN TUNA POKE** \$75

sriracha aioli, wasabi tobiko, green onion nf

Mini Chicken Tostadas \$65

house-made chipotle sauce nf gf

Fried Calamari \$ 75

caper tartar sauce nf

SELECT PASTRY

By Auntie's Cake Stand

\$7

Buffet Style Only

Plated & Family Style Available

Price per person before tax and gratuity

New York Cheesecake

Coconut Cake

Mocha cake

Vegan Mocha Cake

Key lime Pie

Key Lime Cheesecake

Tiramisu

Blackberry Cobbler

Peach Cobbler

Tre Leches

Pound Cake

Upside Down Pineapple Cake

Fresh Strawberry Cake



Beverage Services

Looking for Signature Bar Service? We will bring the party to you!

Cash bar

Eats N Giggles hosts a signature bar for your guest who will pay individually

Per 50 Guest
\$250 Booking Fee For Two Hours
\$75 per additional hour
\$500 purchase Minimum
\$3 gratuity per guest

Includes:
Ice
Still Water
Coke & Sprite
4 Spirits
2 Beers
4 Mixers
Seasonal Garnish
Compostable Cups
Compostable Straws
Compostable Napkins

Hosted Bar

Eats N Giggles allows you to purchase a pre set number of beverages so your guests have the best night ever

Per 50 Guest
\$250 Booking Fee For Two Hours
\$75 per additional hour
\$300 purchase Minimum
\$3 gratuity per guest

Includes:
Ice
Still Water
Coke & Sprite
4 Spirits
2 Beers
4 Mixers
Seasonal Garnish
Compostable Cups
Compostable Straws
Compostable Napkins

Coffee & Tea Service \$80
local coffee service| assorted teas
honey| cream | sugars
serves 20

Infused Water Station \$40
seasonal fruit paired with local herbs
serves 20

Assorted Soft Drinks \$1.5 per person

Please note , selections marked with * indicate undercooked or raw served foods

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

