

## Party Boards

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### MEAT & CHEESE

Serves 12- 15. \$180/Board

Selection of Locally Sourced Meats and Cheeses  
Paired with Dried Fruit and Nuts,  
House-Made Pickles, Olives, Peppers

### GARDEN VEGETABLE SELECTIONS

Serves 12-15. \$90/Board

Selection of Fresh and Marinated Vegetables served  
with Hummus and Green Goddess Dressing

### SHRIMP 3 WAYS

Serves 12-15. \$190/Board

Traditional Champagne Poached Cocktail  
Grilled & Chilled Caribbean Season, Mango  
Shrimp Mediterranean with Sundried Pesto, Garbonzo Beans, Artichoke

### MINIATURE PASTRIES & CONFECTIONS

Serves 12-15. \$180/Board

Seasonal Variety of Chocolate Truffle, Mousse, Petite Fours, Dessert Bars, Cobblers, Trifle

## Hors d'oeuvres

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### HORS D'OEUVRES

Stationary or Passed. May Require Staff on Site.  
Served & Priced by 25 Pieces. \$95  
Minimum Order of 100 Pieces

#### Served Warm

Beef Wellington with Mushroom & Herbs  
Crab Cake & Avocado Crema  
Pesto Stuffed Artichoke  
Skewered Jalapeno Sausage, Peach Glaze  
Whipped Goat Cheese Crostini, Mushroom Saute  
Crawfish Arancini, Bayou Pepper Sauce  
Bacon Wrapped Chicken Bites  
Korean Beef Sticks  
Blackberry BBQ Meatballs, From Our Butcher  
Mini Empanadas  
Lemon Oregano Chicken Skewers  
Poblano Chicken Quesadilla  
Coconut Fried Shrimp, Mango Lime Shrimp  
Crispy Vegetable Spring Roll

#### Served Chilled

Lime Marinated Shrimp, Avocado Crema  
Tuna Poke Spoons, Wakame Salad  
Caprese Skewers  
Smoked Chicken Cranberry Tartlets

### ELEVATED HORS D'OEUVRES

\$125/25 Pieces

Roast Tenderloin, Blue Cheese & Tarragon  
Shrimp Cocktail  
Crab Louie Spoon  
Salmon Wellington

## Butcher Carving Boards

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Requires Staff on site.  
Carving Fee: \$150  
All served with Sliced French Baguette

### COFFEE PEPPERCORN RUBBED TENDERLOIN OF BEEF

Spicy Espresso BBQ Sauce  
Serves 12-15. \$375 per Loin

### BOURBON BROWN SUGAR BASTED ROAST PORK RACK

Fresh Apple Sauce  
Serves 12-15. \$260 per Rack

### OAK BAKED SALMON FILET

Pineapple Habanero Glaze, Tarragon Aioli  
Served 12-15. \$210 per Filet

### ACCOMPANIMENTS

Serves 12-15. \$65 per Side

Horseradish Mashed Potatoes

Smoked Gouda Macaroni

Sweet Potato Succotash

Rosemary Roasted Root Vegetables

Asparagus with Olive Oil, Salt

Mushroom Saute

Garlic Herb Fingerling Potatoes

Truffle Parmesan Risotto

Tossed Caesar Salad

# The Whiskey Experience

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In House Only Pricing Per Person  
Minimum amount of people 10

## WHISKEY TASTING WITH HEAVY HORS D'OEUVRES

Hors d'oeuvres: \$30 per person    Whiskey: Dependent on Selection

Smoked Salmon, Hot & Sour Cabbage

Candied Pork Belly Bites, Butternut Squash

Southern Fried Chicken Fritter, Coconut Creamed Corn

Seasonal Granita Floated in Prosecco

## WHISKEY DINNER TASTING

Four Course Dinner: \$120 per person    Whiskey: Dependent on Selection

Sweet Potato Rellino  
Roasted Poblano Pepper, Red Chili Gravy

Cedar Roasted Salmon  
Whiskey Soaked Cedar, Roasted Corn, Blackberries

Maple Roasted Pork Belly  
Blue Cheese Gratin, Peppercress, Carrot Ginger Puree

6oz Filet  
Truffle Butternut Squash Risotto, Cripsy Brussel Sprouts

Creme Brulee  
Fresh Berries

THE REFUGE EXPERIENCE  
BUFFET

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Minimum of 25 people \$88 per person

Harvest Salad

Dried Fruits, Toasted Almonds, Feta Cheese,  
Blueberry Balsamic Dressing

Tomato Caprese

Sliced Plum Tomatoes, Fresh Mozzarella, Drizzled with Olive Oil, Pesto

From The Butcher

Roast Tenderloin of Beef  
Chimichurri  
Horseradish Mashed Potatoes  
French Green Beans Sauteed Garlic & Forest Mushroom

Raspberry Chipotle Chicken

Asparagus Risotto

BBQ Salmon

Sweet Potato Succotash

Freshly Baked Baguette, Garlic Rosemary Butter

Display of Miniature Pastries & Confections

Seasonal Variety of Chocolate Truffle, Mousse, Petite Fours,  
Dessert Bars, Cobblers, Trifle