divvy

sip ▪ share ▪ savor

sharing stations

Each full station is approximately one hundred pieces. Pricing is listed for full, half & quarter platters.

FINGER FOODS

BRULEED BRIE black mission fig jam, Granny Smith apples & agave nectar on pretzel crostinis	**$400 ▪ $225 ▪ $115**
TUNA TARTARE Ⓓ sweety drop peppers, cucumbers, spicy chili, wasabi mayo, sesames, radish & wontons	**$450 ▪ $250 ▪ $135**
CRAB CROCK seasoned dip with cream cheese, cheddar, basil pesto, Parmesan, smoked paprika & baguettes	**$600 ▪ $310 ▪ $160**
DIVVY'S DEVILED EGGS ⓖⒹ chile & wasabi spiced topped with radish	**$300 ▪ $155 ▪ $80**
ELOTE STREET CORN fire roasted tomato aioli, cotija, cilantro & fried pita triangles	**$350 ▪ $180 ▪ $95**
BEER CHEESE FONDUE served with soft pretzel bites	**$350 ▪ $180 ▪ $95**
LOADED GUAC ⓖ pickled onions, pepitas, sweety drop peppers, cilantro & feta served with tortilla chips	**$300 ▪ $155 ▪ $80**
WHIPPED FETA grilled rustic bread, Chilean olive oil & cucumbers	**$350 ▪ $180 ▪ $95**
FRUIT PICKS ⓖⒹⓋ pineapple, strawberry, blueberry & grape skewers with berry puree	**$350 ▪ $180 ▪ $95**

MAINSTAYS

CHICKEN KEBOBS ⓖⒹ seasoned & grilled with chimichurri	**$600 ▪ $310 ▪ $160**
SIZZLIN' SHRIMP ⓖⒹ jalapenos, bacon, blackberry barbecue & signature divvy dust	**$650 ▪ $335 ▪ $175**
PORK BELLY BITES ⓖⒹ slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	**$500 ▪ $270 ▪ $145**
TENDERLOIN FILET ⓖⒹ signature divvy dust, red wine reduction, balsamic glaze & crispy arugula	**$900 ▪ $475 ▪ $240**
THE NEW YORKER ⓖ grilled strip loin steak, creamy garlic, crispy leeks, clarified butter & smoky sea salt	**$900 ▪ $475 ▪ $240**
BRISKET TACOS ⓖⒹ bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortillas	**$600 ▪ $310 ▪ $160**
CHICKEN MINIS blackberry barbecue shredded chicken, Brie & petite buns	**$600 ▪ $310 ▪ $160**
BUFFALO BITES ⓖⒹⓋ hot sauce tossed cauliflower & cucumber green goddess	**$450 ▪ $250 ▪ $135**
SICILIAN SLICES ⓖⒹⓋ Beyond sausage, tomato pepper coulis, balsamic glaze, crispy arugula & nutritional yeast	**$500 ▪ $270 ▪ $145**

SIDE DISHES

CORN CRÈME BRULÉE creamy style with jalapenos & red sea salt	**$400 ▪ $225 ▪ $115**
BLISTERED BRUSSELS SPROUTS ⓖⒹⓋ red pepper flakes, pine nuts & roasted garlic	**$450 ▪ $250 ▪ $135**
MAC & CHEESE herb panko breadcrumbs & Parmesan	**$400 ▪ $225 ▪ $115**
CHARRED BROCCOLI ⓖ lemon, seasoned Chilean olive oil, sweety dop peppers, Parmesan & red sea salt	**$450 ▪ $250 ▪ $135**
CRAZY TOMATO CAPRESE ⓖ pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers	**$350 ▪ $180 ▪ $95**

SWEETS

CARAMELS ⓖ divvy's signature handmade candies	**$100 ▪ $55 ▪ $30**
BISCUIT BEIGNETS powdered sugar dainty dippers & chocolate sauce	**$300 ▪ $155 ▪ $80**
RED VELVET BITES cheesecake swirl, berry sugar & whipped cream	**$350 ▪ $180 ▪ $95**
BLONDIES vanilla brownie, caramel & white chocolate sauce	**$300 ▪ $155 ▪ $80**
TURTLE BROWNIES candied pecans, caramel & white chocolate shavings	**$300 ▪ $155 ▪ $80**
CRÈME BRULEE CUPS ⓖ classic vanilla bean & caramelized sugar crust served with fresh berries	**$400 ▪ $225 ▪ $115**
TRUFFLES ⓖⒹⓋ creamy dark chocolate, raspberry puree & cocoa nibs	**$350 ▪ $180 ▪ $95**