



sharing plates

Thank you for your interest in divvy for a social gathering. Please contact us for availability.

The menus include iced tea, soda, coffee, and continuous service of ten sharing plates to sample the favorite flavors.

Substitutions from columns to the left of selected per person menu may be made on similar plates. Please ask for details.

\$25

per person

CREAM CHEESE STICKS

crispy wontons, chile mango sauce
& lime fresco sea salt

GF LF V EDAMAME HUMMUS

topped with tuxedo sesames
served with toasted crostinis
& **GF LF V** English cucumbers

GF LF SIZZLIN' SHRIMP

blackberry bbq, divvy dust,
jalapenos & bacon

GF LF V MICROGREENS SALAD

pea shoots, red amaranth, broccoli sprouts
radish, rutabaga, carrot, cucumbers,
onion & lemon zest vinaigrette

PIMENTO PUFFS

jalapenos, cream cheese, Monterey Jack,
taco dust & Fresno pepper sauce

GF LF BACON BITES

pork belly, maple bourbon gastrique
& Applewood smoked sea salt

CORN CRÈME BRULÉE

Romano, jalapenos
& red sea salt

GF STEAK BITES

Worcestershire seared NY Strip,
roasted garlic, potatoes & cipollini onions

GF SWEET TASTERS

individual crème brulee &
pot de crème cups
served with fresh berries

BISCUIT BEIGNETS

powder sugared served with
chocolate sauce, berry compote
& butterscotch bourbon glaze

\$29

per person

GF WHIPPED FETA

topped with olive oil & diced cucumbers
served with **GF LF V** raw root veggies
& **LF V** grilled rustic bread

TOMATO BRUSCHETTA

balsamic, basil pesto, roasted garlic,
onion, feta & toasted crostinis

GF LF STONEFRUIT SALMON

apricot peach coulis
& brandied dried cherries

GF GOLDEN BEET SALAD

arugula, Mandarin oranges,
rosemary spiced walnuts, goat cheese
& cucumber buttermilk dressing

BEER CHEESE FONDUE

served with fried pita triangles
& bakery bread bites

GF CALIENTE CHORIZO BALLS

chile mango sauce,
jalapenos & crème fraiche

LF V GRILLED SHITAKE SHROOMS

ginger soy, roasted peppers
& tuxedo sesames

GF PORTERHOUSE TEASERS

grilled NY strip & tenderloin
topped with smoky garlic butter

GF SWEET TASTERS

individual crème brulee &
pot de crème cups
served with fresh berries

BISCUIT BEIGNETS

powder sugared served with
chocolate sauce, berry compote
& butterscotch bourbon glaze

\$34

per person

BRULÉED BRIE

black mission fig jam,
green apples & toasty crostinis

ROASTED PEPPER ARTICHOKE

topped with Romano
served with **LF V** grilled rustic bread
& **GF LF V** English cucumbers

GF LF SEARED SESAME TUNA

teriyaki & Thai chili glaze,
pineapple & crushed wasabi peas

GF BERRY NICE SALAD

green leaf lettuce, rainbow micro-greens,
fresh berries, Spanish Marcona almonds
feta & white balsamic vinaigrette

GOAT CHEESE CAKES

balsamic glaze, basil pesto
& charred tomato confit

DUCKADILLAS

flour tortillas, cipollini onions, Brie,
Monterey Jack & chile mango sauce

GF FRIZZLED GREEN BEANS

bacon, balsamic, cipollini onions,
butter, divvy dust & Italian parsley

LF TENDERLOIN TIPS

ginger soy, roasted peppers,
shitakes & tuxedo sesames

GF SWEET TASTERS

individual crème brulee &
pot de crème cups
served with fresh berries

BISCUIT BEIGNETS

powder sugared served with
chocolate sauce, berry compote
& butterscotch bourbon glaze

additional vegan, gluten-free & lactose-free selections available upon request

Gluten free, lactose free or vegan? Look for the symbols: **GF**, **LF** or **V**