



sharing stations

Each full station is approximately 100 pieces. Pricing is listed for full, half & quarter platters.

FINGER FOODS

DIVVY'S DEVEILED EGGS 🍷🌱 radish sprouts, Thai chile pepper & wasabi	\$225 ▪ \$125 ▪ \$65
BRUSCHETTA BOWL tomato, balsamic, basil pesto, roasted garlic, feta & baguette	\$225 ▪ \$125 ▪ \$65
BRULEED BRIE black mission fig jam, green apples & agave nectar on pretzel crostinis	\$275 ▪ \$150 ▪ \$75
EDAMAME HUMMUS 🌱 sesame seeds, fresh veggies & wonton crisps	\$275 ▪ \$150 ▪ \$75
DIP DUO 🍷🌱🌿 avocado verde & vegan cucumber ranch served with blue tortilla chips & fresh veggies	\$275 ▪ \$150 ▪ \$75
BEER CHEESE FONDUE fried pita triangles & soft pretzel bites	\$350 ▪ \$180 ▪ \$90
ELOTE STREET CORN fire roasted tomato aioli, cotija, cilantro & fried pita triangles	\$300 ▪ \$155 ▪ \$80
TAPENADE Kalamata, green olives & lemon with pretzel crostinis	\$300 ▪ \$155 ▪ \$80
CHILE CON QUESO 🍷 topped with pepita cilantro pesto served with blue tortilla chips	\$300 ▪ \$155 ▪ \$80
CHEESY SPREADS whipped feta with pretzel crostinis & 🍷🌱🌿 cashew cheddar spread with gluten-free flatbread	\$350 ▪ \$180 ▪ \$90

HANDHELDS

CHICKEN MINIS blackberry barbecue shredded chicken & Brie on petite buns	\$400 ▪ \$225 ▪ \$115
BEEF SLAMMERS sauteed mushrooms, bulgogi steak, Dijon demi & sweet onion jam on petite buns	\$450 ▪ \$250 ▪ \$125
SHRIMP TACOS 🍷🌱 toasted coconut, red peppers, pineapple, cilantro, cabbage, Caribbean sauce & corn tortillas	\$450 ▪ \$250 ▪ \$125
BRISKET TACOS 🍷🌱 bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortillas	\$450 ▪ \$250 ▪ \$125
ROASTED GARDEN TACOS 🍷🌱🌿 blue cheese, cucumber, lettuce, tomato, cucumber ranch & corn tortillas	\$400 ▪ \$225 ▪ \$115
SEARED TUNA 🍷🌱 turmeric aioli, pineapple, sesames & radish sprouts on cucumber slices	\$450 ▪ \$250 ▪ \$125
SALMON CANAPES citrus agave goat cheese, radish, cucumbers, capers, Champagne vinaigrette & crostinis	\$400 ▪ \$225 ▪ \$115

MAINSTAYS

SIZZLIN' SHRIMP 🍷🌱 jalapenos, bacon, blackberry barbecue & signature divvy dust	\$450 ▪ \$250 ▪ \$125
PORK BELLY BITES 🍷🌱 slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	\$400 ▪ \$225 ▪ \$105
STIR FRIED BEEF 🌱 teriyaki, bulgogi steak, broccoli, mushrooms, red peppers, carrots, sesames & crispy enokis	\$450 ▪ \$250 ▪ \$125
TENDERLOIN FILET 🍷🌱 signature divvy dust, red wine reduction, balsamic glaze & crispy arugula	\$525 ▪ \$290 ▪ \$155
PORTERHOUSE TEASERS 🍷 grilled NY strip, tenderloin, Applewood smoked sea salt & garlic butter	\$525 ▪ \$290 ▪ \$155

SIDE DISHES

CORN CRÈME BRULÉE creamy style, jalapenos, Parmesan & red sea salt	\$225 ▪ \$125 ▪ \$65
BLISTERED BRUSSELS SPROUTS 🍷🌱🌿 red pepper flakes, pine nuts & roasted garlic	\$275 ▪ \$150 ▪ \$75
VEGGIE CHOP SALAD 🍷 cabbage, carrots, red pepper, cucumber, radish, pepitas, pine nuts & green goddess ranch	\$225 ▪ \$125 ▪ \$65
MAC & CHEESE herb panko breadcrumbs & Parmesan	\$300 ▪ \$155 ▪ \$80

SWEETS

CARAMELS 🍷 divvy's signature handmade candies	\$100 ▪ \$55 ▪ \$30
MINI COOKIES chocolate chip & classic sugar	\$150 ▪ \$80 ▪ \$45
BISCUIT BEIGNETS powdered sugar dainty dippers & chocolate sauce	\$225 ▪ \$125 ▪ \$65
BROWNIES blondies with vanilla glaze, turtle brownies with candied pecans, caramel & white chocolate shavings	\$225 ▪ \$125 ▪ \$65
FRUIT PICKS 🍷🌱🌿 pineapple, strawberry, blueberry & grape skewers with vanilla bean glaze	\$300 ▪ \$155 ▪ \$80
CRÈME BRULEE CUPS 🍷 fresh strawberries & caramelized sugar crust	\$300 ▪ \$155 ▪ \$80