



## sharing stations

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

### FINGER FOODS

<b>BRULEED BRIE</b>	black mission fig jam, Granny Smith apples & agave nectar on pretzel crostinis	\$400 - \$225 - \$115
<b>TUNA TARTARE</b>	🌱 ginger soy, sweetie drop peppers, cukes, spicy chili, wasabi mayo, sesames, radish & wontons	\$450 - \$250 - \$125
<b>DIVVY'S DEVEILED EGGS</b>	🌱🌱 chile & wasabi spiced topped with radish	\$300 - \$155 - \$80
<b>ELOTE STREET CORN</b>	fire roasted tomato aioli, cotija, cilantro & fried pita triangles	\$350 - \$180 - \$95
<b>BEER CHEESE FONDUE</b>	served with soft pretzel bites	\$350 - \$180 - \$95
<b>LOX CROSTINIS</b>	whipped feta, cured salmon, capers, pickled onion, cucumber, tomato & Champagne vinaigrette	\$350 - \$180 - \$95
<b>LOADED GUAC</b>	🌱 pickled onions, pepitas, sweetie drop peppers, cilantro & feta served with tortilla chips	\$300 - \$155 - \$80
<b>WHIPPED FETA</b>	grilled rustic bread, Chilean olive oil & cucumbers	\$350 - \$180 - \$95
<b>FRUIT PICKS</b>	🌱🌱🌱 pineapple, strawberry, blueberry & grape skewers with berry puree	\$350 - \$180 - \$95

### MAINSTAYS

<b>CHICKEN KEOBS</b>	🌱🌱 seasoned & grilled with chimichurri	\$600 - \$310 - \$160
<b>SIZZLIN' SHRIMP</b>	🌱🌱 jalapenos, bacon, blackberry barbecue & signature divvy dust	\$650 - \$335 - \$175
<b>PORK BELLY BITES</b>	🌱🌱 slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	\$500 - \$270 - \$145
<b>TENDERLOIN FILET</b>	🌱🌱 signature divvy dust, red wine reduction, balsamic glaze & crispy arugula	\$700 - \$375 - \$190
<b>PORTERHOUSE TEASERS</b>	🌱 grilled NY strip, tenderloin, smoky garlic sea salt & clarified butter	\$800 - \$425 - \$215
<b>BUFFALO BITES</b>	🌱🌱🌱 hot sauce tossed cauliflower & cucumber green goddess	\$400 - \$225 - \$115
<b>SICILIAN SLICES</b>	🌱🌱🌱 Beyond sausage, tomato pepper coulis, balsamic glaze, crispy arugula & nutritional yeast	\$500 - \$270 - \$145

### SIDE DISHES

<b>CORN CRÈME BRULÉE</b>	creamy style with jalapenos & red sea salt	\$400 - \$225 - \$115
<b>BLISTERED BRUSSELS SPROUTS</b>	🌱🌱🌱 red pepper flakes, pine nuts & roasted garlic	\$450 - \$250 - \$125
<b>MAC &amp; CHEESE</b>	herb panko breadcrumbs & Parmesan	\$400 - \$225 - \$115
<b>SAVORY SHROOMS</b>	🌱🌱🌱 wild mix, creamy herb Dijon, crispy enokis & smoky garlic sea salt	\$450 - \$250 - \$125
<b>CHARRED BROCCOLI</b>	🌱 lemon, seasoned Chilean olive oil, sweetie dop peppers, Parmesan & red sea salt	\$450 - \$250 - \$125
<b>CRAZY TOMATO CAPRESE</b>	🌱 pesto, fresh mozzarella, balsamic glaze, pine nuts, crispy arugula & capers	\$350 - \$180 - \$95

### SWEETS

<b>CARAMELS</b>	🌱 divvy's signature handmade candies	\$100 - \$55 - \$30
<b>BISCUIT BEIGNETS</b>	powdered sugar dainty dippers & chocolate sauce	\$275 - \$150 - \$75
<b>RED VELVET BITES</b>	cheesecake swirl, berry sugar & whipped cream	\$300 - \$155 - \$80
<b>BLONDIES</b>	vanilla brownie, caramel & white chocolate sauce	\$300 - \$155 - \$80
<b>TURTLE BROWNIES</b>	candied pecans, caramel & white chocolate shavings	\$300 - \$155 - \$80
<b>CRÈME BRULEE CUPS</b>	🌱 classic vanilla bean & caramelized sugar crust	\$350 - \$180 - \$95
<b>TRUFFLES</b>	🌱🌱🌱 creamy dark chocolate, raspberry puree, cocoa nibs & fresh berries	\$300 - \$155 - \$80