



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	\$175 - \$112 - \$60
BRUSCHETTA tomato, balsamic, basil pesto, roasted garlic, feta & baguette	\$200 - \$125 - \$65
BRULEED BRIE black mission fig jam, green apples & agave nectar on pretzel crostinis	\$200 - \$125 - \$65
VEG HEAD 🌱🌱 fresh veggies, garden flatbread with veggie tapenade & edamame hummus	\$250 - \$150 - \$80
CHIPS & DIPS 🌱🌱 avocado mash & roasted corn pico with blue corn tortilla chips	\$250 - \$150 - \$80
BEER CHEESE FONDUE fried pita triangles & soft pretzel bites	\$250 - \$150 - \$80
AVOCADO TOAST red sea salted pepitas, roasted corn pico & crème fraiche on toasted baguette	\$350 - \$200 - \$105
SPREADS & BREADS smoky salmon, whipped feta with baguette slices & pretzel crostinis	\$350 - \$200 - \$105
CHEESE PLEASE goat cheese coins, Manchego wedges, vegan cashew cheddar ball & pretzel crostinis	\$450 - \$250 - \$125

HANDHELDS

CHICKEN MINIS blackberry barbecue shredded chicken & Brie on petite buns	\$400 - \$225 - \$115
BRAISED BRISKET MINIS Southern white creamy barbecue, jalapenos & pickled onions on petite buns	\$450 - \$250 - \$125
SOUTHWEST SHRIMP TACOS 🌱🌱 chile mango, avocado, lettuce, tomato, lime zest, salted pepitas & corn tortillas	\$400 - \$225 - \$115
KOREAN PORK TACOS 🌱 Gochujang bbq pork belly, red bell pepper, pineapple preserves, sprouts & wonton shells	\$400 - \$225 - \$115

MAINSTAYS

SIZZLIN' SHRIMP 🌱🌱 jalapenos, bacon, blackberry barbecue & signature divvy dust	\$350 - \$200 - \$105
SALMON CAKES 🌱🌱 herb gluten-free panko crusted & served with fire-roasted tomato aioli	\$400 - \$225 - \$115
SEARED SESAME TUNA 🌱 Thai chili teriyaki, pineapple & crushed wasabi peas (served rare)	\$450 - \$250 - \$125
BEEF THAI TENDERLOIN 🌱🌱 spicy chili sauce, peanut butter glaze, pineapple preserves & tuxedo sesames	\$475 - \$262 - \$135
BLACK & BLUE TENDERLOIN 🌱 signature divvy dust, bruleed gorgonzola & balsamic glaze	\$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	\$200 - \$125 - \$70
BLISTERED BRUSSELS SPROUTS 🌱🌱 red pepper flakes, pine nuts & roasted garlic	\$250 - \$150 - \$80
CITRUS QUINOA 🌱🌱🌱 lemon tahini, carrots, sugar snap peas, red bell pepper, pine nuts, sprouts & orange zest	\$300 - \$175 - \$90
ASIAN CANDIED CARROTS 🌱🌱🌱 Gochujang bbq, maple bourbon gastrique & tuxedo sesames	\$250 - \$150 - \$80
MAC & CHEESE herb panko breadcrumbs & Parmesan	\$300 - \$175 - \$90

SWEETS

CARAMELS 🌱 divvy's signature handmade candies	\$80 - \$40 - \$20
COOKIE BITES mini chocolate chip & classic sugar	\$150 - \$90 - \$55
BISCUIT BEIGNETS powdered sugar dainty dippers & caramel sauce	\$200 - \$125 - \$65
BLONDIE BITES vanilla brownie, brown sugar crumbles, vanilla bean glaze & blackberry puree	\$200 - \$125 - \$65
BLACK FOREST CHOCOLATE cherry bourbon glaze, cocoa nibs & whipped cream	\$250 - \$150 - \$80
FRUIT PICKS 🌱🌱🌱 pineapple, strawberry & grape skewers with vanilla bean glaze	\$300 - \$175 - \$90
LEMON MOUSSE 🌱 strawberry puree, whipped cream & lemon zest	\$300 - \$175 - \$90
CRÈME BRULEE CUPS 🌱 classic vanilla bean, fresh strawberries & caramelized sugar crust	\$300 - \$175 - \$90
COCONUT LIME PIE 🌱🌱🌱 pineapple preserves, strawberry puree & lime zest	\$300 - \$175 - \$90