



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	\$200 - \$105 - \$55
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	\$225 - \$125 - \$65
SPICY EDAMAME HUMMUS 🌱 Korean pepper flakes, 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	\$300 - \$155 - \$80
ELOTE STREET CORN fire roasted tomato aioli, cotija, cilantro & fried pita triangles	\$300 - \$155 - \$80
CHEESY SPREADS whipped feta & cashew crusted vegan cheddar served with English crackers & pretzel crostinis	\$350 - \$180 - \$90

HANDHELDS

CHICKEN MINIS blackberry barbecue shredded chicken & Brie on petite buns	\$400 - \$225 - \$115
PHILLY SLIDERS shredded beef, cheese sauce & tomato pepper coulis on petite buns	\$450 - \$250 - \$125
SHRIMP TACOS 🍷 feta, lettuce, red bell pepper, radishes, cilantro, pepitas, Champagne vinaigrette & corn tortillas	\$400 - \$225 - \$115
BRISKET TACOS 🍷🌱 bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortillas	\$450 - \$250 - \$125
BUFFALO CAULIFLOWER TACOS 🍷 blue cheese, cucumber, lettuce, tomato, cucumber ranch & corn tortillas	\$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
TUNA NACHOS wontons, cucumbers, strawberries, sprouts, sesames, pineapple preserves & chive crème fraiche	\$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
ZUCCHINI GRATIN 🍷 cheese sauce, arugula, chive oil, smoked paprika, Parmesan & herb gluten-free panko	\$300 - \$155 - \$80
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	\$200 - \$105 - \$55
BROWNIES blondies with vanilla glaze, turtle brownies with candied pecans, caramel & white chocolate shavings	\$200 - \$105 - \$55
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