



sharing stations

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

FINGER FOODS

BRULEED BRIE	black mission fig jam, green apples & agave nectar on pretzel crostinis	\$400 - \$225 - \$115
TUNA TARTARE	🍷 ginger soy, teriyaki, cucumbers, candied fresno peppers, sesames, sprouts & wonton crisps	\$450 - \$250 - \$125
BUFFALO BITES	🍷🍷 hot sauce tossed cauliflower & cucumber green goddess	\$400 - \$225 - \$115
DIVVY'S DEVEILED EGGS	🍷🍷 radish sprouts, Thai chile pepper & wasabi	\$300 - \$155 - \$80
ELOTE STREET CORN	fire roasted tomato aioli, cotija, cilantro & fried pita triangles	\$350 - \$180 - \$95
BEER CHEESE FONDUE	served with soft pretzel bites	\$350 - \$180 - \$95
HUMMUS DUO	🍷 sriracha carrot & edamame hummus with fresh veggies & wonton crisps	\$275 - \$150 - \$75
VEGAN CHEDDAR	🍷🍷🍷 cashew cheese spread with gluten-free flatbread	\$350 - \$180 - \$95
WHIPPED FETA	grilled rustic bread, Chilean olive oil & cucumbers	\$350 - \$180 - \$95
SALSA MATES	🍷🍷🍷 avocado verde & tropical fruit salsa with tortilla chips	\$275 - \$150 - \$75

HANDHELDS

CHICKEN MINIS	blackberry barbecue shredded chicken & Brie on petite buns	\$600 - \$310 - \$160
BRISKET TACOS	🍷🍷 bourbon braised, Southern white creamy bbq, jalapenos, pickled onions & corn tortillas	\$600 - \$310 - \$160
SHRIMP TACOS	🍷🍷 coconut, edamame, red peppers, pineapple, cilantro, cabbage, Caribbean sauce & corn tortillas	\$600 - \$310 - \$160

MAINSTAYS

SIZZLIN' SHRIMP	🍷🍷 jalapenos, bacon, blackberry barbecue & signature divvy dust	\$650 - \$335 - \$175
PORK BELLY BITES	🍷🍷 slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	\$500 - \$270 - \$145
TENDERLOIN FILET	🍷🍷 signature divvy dust, red wine reduction, balsamic glaze & crispy arugula	\$700 - \$375 - \$190
PORTERHOUSE TEASERS	🍷 grilled NY strip, tenderloin, Applewood smoked sea salt & garlic butter	\$800 - \$425 - \$215

SIDE DISHES

CORN CRÈME BRULÉE	creamy style with jalapenos & red sea salt	\$400 - \$225 - \$115
BLISTERED BRUSSELS SPROUTS	🍷🍷🍷 red pepper flakes, pine nuts & roasted garlic	\$450 - \$250 - \$125
MAC & CHEESE	herb panko breadcrumbs & Parmesan	\$400 - \$225 - \$115
SASSY SHROOMS	🍷🍷🍷 seared shiitake mushrooms, chive oil, balsamic glaze & smoky garlic sea salt	\$350 - \$180 - \$95
VEGGIE CHOP	🍷🍷🍷 cabbage, carrots, red pepper, cucumber, radish, pepitas, pine nuts & cucumber green goddess	\$350 - \$180 - \$95
CRAZY TOMATO CAPRESE	🍷 pesto, fresh mozzarella, balsamic glaze, radish sprouts, crispy capers & pine nuts	\$350 - \$180 - \$95
DUCKFAT CORNBREAD	candied fresno peppers & sweet agave butter	\$275 - \$150 - \$75

SWEETS

CARAMELS	🍷 divvy's signature handmade candies	\$100 - \$55 - \$30
MINI COOKIES	chocolate chip & classic sugar	\$225 - \$125 - \$65
BISCUIT BEIGNETS	powdered sugar dainty dippers & chocolate sauce	\$275 - \$150 - \$75
CHEESE-CAKE BITES	red velvet cake, berry sugar & whipped cream	\$300 - \$155 - \$80
TURTLE BROWNIES	candied pecans, caramel & white chocolate shavings	\$275 - \$150 - \$75
FRUIT PICKS	🍷🍷🍷 pineapple, strawberry, blueberry & grape skewers with strawberry puree	\$350 - \$180 - \$95
CRÈME BRULEE CUPS	🍷 classic vanilla bean & caramelized sugar crust	\$350 - \$180 - \$95