



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 apple & crostinis	\$200 - \$125 - \$65
FROMAGE whipped feta, vegan cheese ball, goat cheese coins, grapes, baked multigrain chips & pretzel crostinis	\$250 - \$150 - \$80
BEER CHEESE FONDUE fried pita triangles & soft pretzel bites	\$250 - \$150 - \$80
SIMPLY SNACKS drunken olives, lime fresco salted pepitas, rosemary spiced walnuts & wasabi peas	\$150 - \$90 - \$55
DIVVY'S DEVEILED EGGS 🍷🌱 radish sprouts, Thai chile pepper & wasabi	\$175 - \$112 - \$60
CRUDITE 🍷🌱 fresh veggies with edamame hummus & champagne mustard	\$175 - \$112 - \$60
CHIPS & DIPS 🍷🌱🌱 avocado mash, charred salsa verde, roasted corn pico with blue corn tortilla chips	\$175 - \$112 - \$60

TOASTS & TACOS

BRUSCHETTA tomato, balsamic, basil pesto, onion, roasted garlic & feta on toasted rustic	\$200 - \$125 - \$65
AVOCADO TOAST lime salted pepitas, roasted corn pico & crème fraiche drizzle	\$350 - \$200 - \$105
SUPER BEET TOAST goat cheese, rosemary walnuts, balsamic glaze, golden & powdered beets	\$350 - \$200 - \$105
SALMON PASTRAMI TOAST edamame hummus, carrots, radish sprouts & tuxedo sesames	\$350 - \$200 - \$105
CRABBY TOAST avocado, corn, creamy cheese, cilantro microgreens & chile bacon aioli	\$350 - \$200 - \$105
BRISKET TACO 🍷🌱 Southern white creamy bbq, jalapenos, pickled onions & corn tortillas	\$200 - \$125 - \$65
THAI TERIYAKI SHRIMP TACO 🌱 arugula, pineapple, onion, radish sprouts, agave nectar & wonton shells	\$200 - \$125 - \$65
CHICKEN VERDE TACO 🍷 roasted corn pico, Monterey Jack, crème fraiche & corn tortillas	\$200 - \$125 - \$65
MANGO LIME QUINOA TACO 🍷🌱🌱 avocado, pepitas, tomato, cabbage, cilantro microgreens & corn tortillas	\$200 - \$125 - \$65
GINGER SAKE SCALLOP TACO 🌱 cabbage slaw, carrot, radish sprouts, cilantro microgreens & wonton shells	\$200 - \$125 - \$65

SLIDERS & SANDWICHES

CHICKEN MINIS blackberry barbecue shredded chicken & Brie	\$350 - \$200 - \$105
HOOSIER PORK MINIS herb gluten-free panko crust, lettuce & roasted tomato aioli	\$350 - \$200 - \$105
BACON BURGER MINIS crispy pork belly, chile bacon aioli & Monterey Jack	\$350 - \$200 - \$105
CHICKEN SALAD 🌱 lettuce, grapes, onion & champagne mustard on toasted rustic bread	\$350 - \$200 - \$105
GRILLED CHEESE Brie, Monterey Jack, apples & black mission fig jam on toasted rustic bread	\$350 - \$200 - \$105
BANGIN' BBQ bourbon braised brisket, cheddar & Southern white creamy bbq on toasted rustic bread	\$350 - \$200 - \$105

PROTEIN / MAINSTAYS

SEARED SESAME TUNA 🌱 Thai chili teriyaki, pineapple & crushed wasabi peas (served rare)	\$475 - \$262 - \$135
PORK BELLY BITES 🍷🌱 slow braised uncured thick-cut bacon, maple bourbon gastrique & smoky sea salt	\$250 - \$150 - \$80
SIZZLIN' SHRIMP 🍷🌱 jalapenos, bacon, blackberry barbecue & signature divvy dust	\$350 - \$200 - \$105
BLACK & BLUE TENDERLOIN 🍷 signature divvy dust, bruleed gorgonzola & balsamic glaze	\$450 - \$250 - \$125
PORTERHOUSE TEASERS 🍷 grilled NY strip, tenderloin, Applewood smoked sea salt & garlic butter	\$475 - \$262 - \$135

VEGGIES

CORN CRÈME BRULÉE creamy style, jalapenos, Parmesan & red sea salt	\$175 - \$112 - \$60
BLISTERED BRUSSELS SPROUTS 🍷🌱🌱 red pepper flakes, pine nuts & roasted garlic	\$200 - \$125 - \$65
CAULIFLOWER GRATIN creamy cheese sauce topped with gorgonzola & herb panko bread crumbs	\$175 - \$112 - \$60

SWEETS

CARAMELS 🍷 divvy's signature handmade candies	\$85 - \$45 - \$25
COOKIE BITES mini chocolate chip, oatmeal raisin & classic sugar	\$150 - \$90 - \$55
BROWNIE BITES vanilla blondie & chocolate mud	\$200 - \$125 - \$65
BISCUIT BEIGNETS 🌱🌱 served with butterscotch bourbon glaze, chocolate sauce & strawberry puree	\$150 - \$90 - \$55
CRÈME BRULEE CUPS 🍷 classic vanilla bean, fresh strawberries & caramelized sugar crust	\$300 - \$175 - \$90