



## sharing stations

We appreciate your interest in hosting a social gathering at divvy. Please contact us for availability.

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

### MIX & MINGLE

<b>BRULEED BRIE</b> black mission fig jam, green apple & crostinis	\$200 - \$125
<b>FROMAGE</b> Habanero Brie, smoked Kentucky bleu, Kickapoo aged parmesan, herbed olives & assorted crackers	\$250 - \$150
<b>BEER CHEESE FONDUE</b> fried pita triangles & soft pretzel bites	\$250 - \$150
<b>SIMPLY SNACKS</b> herbed olives, lime fresco salted pepitas, rosemary spiced walnuts & wasabi peas	\$150 - \$100
<b>EDAMAME HUMMUS</b> tuxedo sesames, wonton crisps & fresh veggies	\$175 - \$112
<b>WHIPPED FETA</b> Chilean olive oil & English cucumbers	\$175 - \$112
<b>TOMATO BRUSCHETTA</b> balsamic, basil pesto, onion, roasted garlic, feta & crostinis	\$200 - \$125
<b>AVOCADO MASH</b> 🍷🌱 lime salted pepitas & baked multigrain chips	\$175 - \$112
<b>TASTY TOAST</b> goat cheese, golden beets, rosemary walnuts, balsamic glaze & grilled bruschetta	\$350 - \$200

### VEGGIE VARIETY

<b>CORN CRÈME BRULÉE</b> jalapenos, creamy Romano & red sea salt	\$175 - \$112
<b>BLISTERED BRUSSELS SPROUTS</b> 🍷🌱 red pepper flakes, pine nuts & roasted garlic	\$200 - \$125
<b>CAULIFLOWER GRATIN</b> creamy cheese sauce topped with herb panko bread crumbs & bruleed gorgonzola	\$175 - \$112

### PROTEIN PORTIONS

<b>DIVVY DEVILS</b> 🍷🌱 Thai chile pepper & wasabi spicy deviled eggs with radish sprouts	\$175 - \$112
<b>CHARCUTERIE BOARDS</b> beef carpaccio, duck prosciutto, salami & cured salmon with apricot tomato chutney & crostinis	\$450 - \$250
<b>SEARED SESAME TUNA</b> 🌱 Thai chili teriyaki, pineapple & crushed wasabi peas (served rare)	\$475 - \$262
<b>CHICKEN SALAD MINIS</b> lettuce, grapes, onion, champagne mustard, petite buns & divvy pickles	\$350 - \$200
<b>PORK BELLY BACON BITES</b> 🍷🌱 maple bourbon gastrique & Applewood smoked sea salt	\$250 - \$150
<b>SIZZLIN' SHRIMP</b> 🍷🌱 blackberry barbecue, divvy dust, jalapenos & bacon	\$350 - \$200
<b>DUCK DRUMMIES</b> 🌱 Thai chili teriyaki, black & white sesames	\$350 - \$200
<b>BBQ MINIS</b> blackberry barbecue shredded chicken, Swiss cheese, petite buns & divvy pickles	\$350 - \$200
<b>NY STRIP SAUTÉ</b> steak bites, Worcestershire, roasted garlic & Cipollini onion gravy	\$400 - \$225
<b>TUXEDO TENDERLOIN</b> 🌱 ginger soy, scallions, roasted peppers, black & white sesames	\$450 - \$250
<b>PORTERHOUSE TEASERS</b> 🍷 grilled NY strip, tenderloin, Applewood smoked sea salt & garlic butter	\$475 - \$262

### SWEET TREATS

<b>CARAMELS</b> 🍷 divvy's signature handmade candies packaged in a custom divvy box	\$85 - \$45
<b>COOKIE BITES</b> mini chocolate chip, butterscotch oatmeal & classic sugar	\$150 - \$100
<b>MINI MORSELS MANIA</b> vanilla blondie & chocolate mud bites	\$200 - \$125
<b>BISCUIT BEIGNETS</b> 🌱🌱 served with butterscotch bourbon glaze, chocolate sauce & strawberry puree	\$150 - \$100
<b>SWEET TASTERS</b> 🍷 individual crème brulee & pot de crème cups served with fresh berries	\$300 - \$175