



CATERING MENU

SHAREABLE PLATES

Maryland Style Crab Balls roasted red pepper aioli	48	Charcuterie chef's selection artisan cheeses, italian cured meats, dried fruits, flatbreads	50
*shareable plates feed 8-10 guests		Bruschetta cream cheese, goat cheese mousse, roasted garlic, tomatoes, basil pesto, crostini	24

SALADS

*half order feeds 8-10 guests, full order feeds 20-25 guests

Allsopp House mixed greens, tomatoes, olives, pickled red onion, feta cheese, cucumber, house vinaigrette	half 18 full 30	Harvest Cobb mixed greens, grilled chicken, grilled apples, dried cranberries, egg, spiced pecans, three cheese blend	half 20 full 40
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*choose two of the following: house vinaigrette, ranch, garlic parmesan,
roasted red pepper, balsamic vinaigrette

SPECIALTIES

*half order feeds 8-10 guests, full order feeds 20-25 guests

Arkansas Farmers Hash grilled chicken, seasonal vegetables, local cheese, apple wood bacon, farm fresh egg	half 55	Lasagna house made italian sausage, pesto, marinara, ricotta	half 65
Parmesan Crusted Chicken lemon bianco, seasonal grilled vegetables	half 60	Meatloaf mashed potatoes	half 62
Pasta Primavera grilled chicken, seasonal vegetables, marinara	half 45 full 70	Shrimp & Grits gulf shrimp, stone ground grits, capicola, charred corn salsa	half 95

We cater for any special occasion. For special requests or customized
menus, please contact Crystal at 479.880.6875
