

# NEVERMORE™

TIME IS A LOST SENSE

## Classics

Jumbo Shrimp Cocktail with Horseradish Sauce  
\$13 per person

Fresh Veggies with Hummus and Ranch Dip  
\$6 per person

Meat and Cheese Board with Accoutrements  
\$9-17 per person

Caprese Skewers with Roasted Garlic Vinaigrette  
\$7 per person

Three Cheese Pizza Rolls with Alfredo & Marinara  
\$7 per person

Hot Dip with Crostini, Focaccia & House Made Chips  
Choice of: Spinach & Artichoke, Buffalo Chicken, Hot Honey Ricotta  
\$8 per person

Hand Rolled Meatballs  
Choice of: Swedish, Tikka Masala, Teriyaki, Maple-Bourbon Barbecue  
or  
Wagyu Beef \$8 per person  
Chicken \$6 per person  
Impossible Vegan \$8 per person



## EVENTS APPETIZER MENU

### Signatures

Boneless Wings with Ranch & Blue Cheese Celery/Carrots  
Sauce Choice: Buffalo, Teriyaki, Barbecue, Scampi  
\$12 per person

Chicken Teriyaki Potstickers with Citrus Chili Sauce  
\$11 per person

Cauliflower Bites with Whipped Feta Sauce  
\$6 per person

Crispy California Rolls with Yum Yum Sauce  
\$8 per person

Mini Beef Wellington with Horsey Sauce  
\$8.50 per person

Grilled Skewers with Assorted Dipping Sauces  
Steak \$9 per person  
Chicken \$7 per person  
Veggie \$7 per person

Bison Cheesesteak Egg Rolls with Spicy Ranch Dip  
\$12 per person

Wagyu Beef Sliders, Sharp Cheddar and House Burger  
Sauce  
\$12 per person / \$350 per 25 ppl

## Premium

Mini Philly Cheesesteaks  
\$12 per person

Chicken Fried Chicken Sliders with Roasted Jalapeno Aioli  
\$12 per person

Smoked Salmon & Potato Cakes with Horseradish Aioli  
\$14 per person

Bayou Shrimps Remoulade with Pimento Cheese Grits Cake  
\$13 per person/Fried Alligator Tail \$15 per person

Beef Tenderloin Crostini with Roasted Garlic & Lemon Aioli  
\$17 per person

Spinach and Feta Arancini with Dill Yogurt Sauce  
\$11 per person

Whipped Goat Cheese Pizzette with Tomato Jam  
\$9 per person

Sausage & Fontina Arancini with Basil Aioli  
\$12 per person

Portuguese Style Grilled Cauliflower with "Peri Peri" Tomato  
Garlic Sauce  
\$8 per person

Chicken Schwarma Tacos with Yogurt-Cucumber Sauce  
\$12 per person

Crispy Deviled Eggs & Bacon  
\$10 per person

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## Appetizer "Bars"

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## App Packages

### "Classics"

Choice of 3 options \$33 per person  
Choice of 5 options \$53 per person

### "Signatures"

Choice of 3 options \$22 per person  
Choice of 5 options \$37 per person

### "Premium"

Choice of 3 options \$35 per person  
Choice of 5 options \$59 per person

**Frontier Bar** - Fresh Tortillas, Navajo Fry Bread, Queso Blanco, Grilled Steak & Chicken or Vegetables, Creamy Refried Camp Beans, Fixings, Pico de Gallo and Fresh Salsas  
\$14 per person

**Gyro Bar** - Lamb & Beef, Chicken Schwarma and Vegetables with Hummus, Olives, Lemon-Tahini and Garlic Sauces, marinated tomato, Assorted Mezze and Flatbread  
\$14 per person

**Po'Boy Bar**-Blue Crab Hushpuppies, Crispy Shrimp or Chicken, Beef Debris & Gravy, Mini Baguettes, lettuce, tomato, onion, house made garlic fries  
\$14 per person

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## Chicken Breast - \$37 per person

Prepared Grilled, Pan Roasted or Crispy Southern Fried

### **Choice of Sauce**

Lemon & Herb Butter  
Jalapeno Cream Gravy  
Marsala & Wild Mushroom  
Maple-Bourbon Barbecue  
Roasted Pan Jus Gravy  
Creole Etouffee  
Tomato & Basil

## Beef Tenderloin - \$40 per person

Prepared Grilled & Sliced, Roasted & Sliced or Wellington

### **Choice of Sauce**

Truffle Infused Butter  
Jalapeno Cream Gravy  
Marsala & Wild Mushroom  
Traditional Demi Glace  
Roasted Sweet Onion & Smokey Blue Cheese  
Creole DeBris Gravy  
Crab Oscar \*add \$3 per person

## PRIVATE EVENTS ENTREE MENU

### Fresh Seafood - \$48 per person

#### **choice of**

Mahi Mahi, Red Snapper, Flounder, Grouper,  
Alaskan King Salmon or Jumbo Gulf Shrimps

Prepared Grilled, Pan Roasted, Blackened  
or Crispy Fried

#### **Choice of Sauce**

Lemon Butter  
Proper Tartar  
Lime Tomato Garlic  
Pan Asian Tommiyaki  
Smoked Salt & Honey  
Creole Etouffee  
Crab Oscar \*add \$3 per person

### Pork Loin - \$36 per person

Prepared Grilled, Blackened or Pan Roasted and  
Sliced

#### **Choice of Sauce**

Maple-Bourbon Apple Glaze  
Wild Honey-Ancho  
Marsala & Wild Mushroom  
Creamy Vidalia Onion & Country Mustard  
Roasted Pan Jus Gravy  
Creole Etouffee

Entrees include choice of two sides

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## Vegetarian \$36 per person

Chickpea Chana Masala with Basmati Rice,  
Yogurt Raita Sauce and Flatbread

Roasted Pumpkin and Bechamel Lasagna with Fresh  
Mozzarella

Ricotta Manicotti with Baby Spinach, San Marzano  
Tomato Sauce and Pecorino Romano

Steamed Vegetable Dumplings with Kimchi Fried Rice  
and Caramel Soy

French Lentil "Casoulette" with Heirlooms Carrots,  
Lacinto Kale, Fresh Herbs and Champignon  
Mushrooms

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## Sides Choice of Two

Yukon Gold Mashed Potatoes  
Maple & Cardamom Roasted Heirloom Carrots  
Grilled Asparagus with Sea Salt  
Roasted Potatoes with Truffle Butter  
Baked Sweet Potatoes with Maple Sugar  
Kimchi Fried Rice  
Cajun Dirty Rice  
Rice Pilaf with Minnesota Wild Rice  
Grilled Broccolini with Whipped Feta  
Roasted Brussel Sprouts with Honey-Garlic Glaze  
Nana's Macaroni & Cheese  
Fresh Country Green Beans  
Steamed Rice

## PRIVATE EVENTS ENTREE MENU

### Salads-\$10 per person Served with Dinner Rolls and Butter

Classic Caesar with Parmesan Vinaigrette

Wedge Salad with Cucumber, Tomato, Bacon, Balsamic  
and Buttermilk Blue Cheese Dressing

Garden Salad with Cucumber, Tomato, Carrot, Feta and  
Choice of Dressing

Spinach Salad with Balsamic Vinaigrette, Goat Cheese  
and Garlic Croutons

Japanese Cold Noodle Salad with Sprouts, Chilis,  
Scallion, Cilantro and Citrus-Chili Vinaigrette

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### Sweet Endings \$10 per person Choice of

Flourless Chocolate Torte with Peppermint Brittle  
Buttermilk Pie with Black Raspberries  
Hummingbird Cake  
Tiramisu  
Caramel Apple Upside Down Cake  
Espresso Chocolate Mousse Cup  
Lemon Icebox Cake  
Cheesecake: Traditional, Seasonal, Chocolate  
Brioche Bread Pudding with Rum Butter Sauce  
Tres Leches with Cereal Crunch  
White, Milk and Dark Chocolate Mousse Cake

