

Hors d'Oeuvres

grazing tables

- Harvest Grazing Table 7
- Indiana Cheese Board 6
- Mediterranean Mezze Platter 6
- Smoked Salmon Grazing Table 12

let's get this party started!

meatballs

- Chicken Tikka Meatballs 3.5
- Korean Barbecue Pork & Beef 3
- Classic Barbecue Meatballs 3
- Lamb Kofta with Yogurt Garlic Sauce 6

interactive stations

- Ultimate Nacho Bar 8
- Scallion Pancake Station 11
- Crostini Station 8

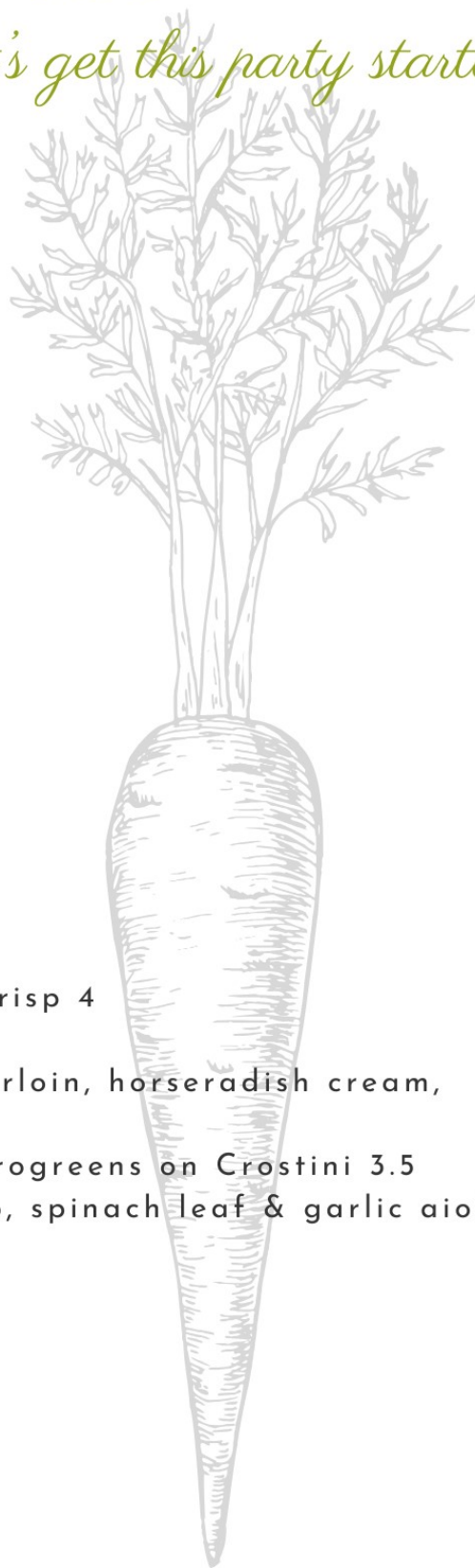
tops & bottoms

- Seared Shrimp & Guac on Cucumber Disc 4
- Pork Belly & Radish Quick Pickle on Rice Crisp 4
- Bacon Jam, Goat Cheese & Arugula 3.75
- The Boilermaker Crostini--sliced beef tenderloin, horseradish cream, roasted yellow pepper 3.75
- Indiana Ham, Brie, Peach Chutney and Microgreens on Crostini 3.5
- The BST Crostini--bacon jam, cherry tomato, spinach leaf & garlic aioli 3.5

our favorites

- Bacon Baklava 3.5
- Goat Cheese Spinach Tart 2.75
- Boursin Stuffed Mushrooms 2.75
- Hummus-Stuffed Cucumber Cups 2.75
- Indiana Antipasti Skewers 4
- Cheese & Asparagus Stuffed Arancini 4
- Shrimp Ceviche Shooters 3.75

We work hard to create seasonal menus that feature Indiana products. Prices are for menu only--all services, tableware and delivery are charged separately. Ask us about our a la carte menu items--we love to customize! We can accommodate most dietary restrictions



THE
Juniper
SPOON