



Small Bites

Small Bites Menu

Vegetarian Favorites

Deviled Egg Classics – \$12

- Traditional Deviled Eggs (12 pieces) – Creamy, tangy, and topped with paprika
- Seasonal Deviled Eggs (12 pieces) – Rotating flavors for a fresh, festive twist

French Onion Bliss – \$40

House-Made French Onion Dip (32 oz) – Rich, savory, and irresistible, served with a 20 oz bag of potato chips

Bruschetta Beauty – \$50

(32 oz) – Fresh diced tomatoes, balsamic, garlic, and basil served with 30 crispy bread circles

Pretzel Party – \$50

Small Pretzel Balls (60 pieces) – Soft, chewy pretzel bites (Best enjoyed warmed on-site) paired with a trio of dips (12 oz each): creamy cheddar cheese sauce, honey mustard, and sweet toffee dip

Garden Fresh Goodness

Seasonal Vegetable Tray (4 lbs) – \$60

Crisp, colorful veggies served with ranch dressing (**Add Hummus for \$10**)

Seasonal Fruit Tray (4 lbs) – \$60

Fresh, vibrant fruit assortment.

Caprese Kabobs (40 skewers) – \$60

Juicy cherry tomatoes, mozzarella balls, and a balsamic drizzle.

Vegetable Croissant Pizza (30 pieces) – \$60

Buttery croissant crust with veggie cream cheese, fresh veggies, and shredded cheese.

Mini Stuffed Sweet Peppers (25 pieces) – \$60

sweet mini peppers filled with vegetable cream cheese.





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Loaded Mediterranean Hummus - \$60

Loaded Hummus Platter (3 lbs garnished hummus + 2 lbs naan bread)
– Garnished with cucumbers, black olives, feta, and cherry tomatoes

Mexican Fiesta Trio - \$80

Mexican Dip Trio (32 oz each) – Mild salsa, fresh guacamole, and black bean & corn salsa with 1.5 pounds of tortilla chips

Optional Add-On: Creamy Queso Dip (32 oz) - \$20

Meaty Morsels

Roast Beef Baguette Bites - \$80

Tender roast beef, zesty horsey sauce, and scallions on 30 baguette slices

Beef Barbacoa Taquitos - \$80

Crispy Beef Barbacoa Taquitos (25 pieces) – Served with chipotle ranch

Loaded Potato Minis - \$100

5 pounds of Tri-color creamy potatoes topped with melty cheese, crispy bacon, scallions, served with 12 oz each of ranch and sour cream

Buffalo Chicken Dip - \$100

Buffalo Chicken Dip (4 lbs) – Spicy, creamy, and served with 1.5 lbs tortilla chips

Meatball Madness - \$120

- Handcrafted Beef Meatballs (40 pieces) – Italian marinara or BBQ
- Handcrafted Chicken Meatballs (40 pieces) – Cali, BBQ, or Parmesan

Bacon-Stuffed Mushrooms - \$120

(40 pieces) – Smoky bacon creamy parmesan filling in tender mushroom caps





CREATIVE CATERING

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Seafood Delights

Mini Lobster Rolls – \$180

20 Mini rolls filled with sweet, tender lagostino lobster tossed in a light lemon-herb mayo and finished with a hint of scallions

Shrimp Cocktail – \$80

2 pounds average 46 count Poached Shrimp with 12 oz Zesty Horseradish Cocktail Sauce

Grazing Table with Charcuterie & More

Mini Charcuterie Cups – \$6 Each (Minimum 20 cups)

A curated assortment of cheeses, meats, crackers, seasonal fruit and/or veggies, plus a sweet treat

Charcuterie Display – \$12 per person (minimum 20 people)

Assorted artisan cheeses and meats paired with fresh seasonal vegetables and fruits, dips, and crackers

Need a beautiful, awe inspiring, heavy appetizer meal? Try our grazing tables.

Our grazing tables are a feast for both the eyes and palate, featuring an artful arrangement of premium charcuterie selections, heartier chef-inspired appetizers, and mini sweet treats from GG Sweets & Eats. Designed to offer enough variety to satisfy most dietary needs, these tables provide a full meal experience with layers of flavor and texture—perfect for guests to graze and enjoy all night long. Each table is styled with a beautiful presentation, blending savory and sweet elements into a stunning edible centerpiece that invites conversation, exploration, and indulgence.

We start with our charcuterie package which includes assorted artisan cheeses and meats paired with fresh seasonal vegetables and fruits, dips, and crackers. From there you add your favorite appetizers and then we style it like one big table overflowing with beauty and deliciousness!

Each grazing table starts with a base price of \$12.00 per person with a 10% design and set up fee.





Level of Service Options

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Pick Up

All menu items are served from disposable containers. Items can either be picked up hot or with reheat instructions. Items can be picked up at our retail location 210E. Michigan Ave., Paw Paw, MI 49071.

Drop Off

All menu items are served from disposable containers. Includes disposable serving utensils and compostable disposables.

Set Up

Self-service buffet line is set up with metal chafers to hold the food hot, trays and bowls. Equipment will need to be returned or picked up. Pick up would be an additional \$25. Servers are \$35 per hour per server. Black or white linens available with advance notice, price varies.

Full Service

25% service fee. Includes buffet line set up, service, and clean up. Our team stays with you through your meal service. Includes compostable disposables. Black or white linens available with advance notice, price varies.

Delivery

A delivery fee of \$30 applies to locations within 30 minutes of driving distance, and a delivery fee of \$60 applies to locations over 30 minutes away. No delivery fee for pickup. Minimum Order: \$250 weekdays | \$500 weekends (Sat-Sun) for delivery.