



party platters

LOCAL AND INTERNATIONAL CHEESE BOARD
w/ Fresh & Dried Fruits, Fig Jam, Local Honey, Nuts, Crackers, and Crostini

Small 8-12 servings.....\$110
 Large 20-25 servings.....\$175
 Add gluten free crackers \$5.00

ANTIPASTO BOARD
w/ Sliced Salami, Coppa, Mortadella, Giardiniera, Peppadew Peppers, & Crostini

Small 8-12 servings.....\$120
 Large 20-25 servings.....\$185
 Add gluten free crackers \$5.00

MEDITERRANEAN DIPPING BOARD
w/ Beet Borani, Edamame Hummus, Marinated Feta, Olives, Artichoke Hearts, Fire Roasted Tomatoes, Spanakopita, Pitas

Large 20-25 servings.....\$175
 Add gluten free crackers \$5.00

LOCAL FARM CRUDITE
w/ House made Blue Cheese Dip and Garlic Hummus
 Small 8-12 servings.....\$95
 Large 20-25 servings.....\$165

GRILLED VEGETABLE PLATTER
w/ Squash, Eggplant, Tri-color Peppers, Red Onion, Fennel, Mushrooms and Feta
 Small 8-12 servings.....\$95
 Large 20-25 servings.....\$165

SHRIMP COCKTAIL (2DZN)
w/ Classic Cocktail Sauce and Lemon Wedges
 SERVES 12-15.....\$135

SMOKED SEAFOOD PLATTER
w/ Smoked Salmon, Smoked Mussels and Shrimp, Whitefish Salad Spread, Creme Fraiche, Capers, Pickled Red Onion, Pickled Kohlrabi, Cucumbers and House Crostini
 Large 20-25 servings.....\$200

PACIFIC RIM PLATTER
w/ Cilantro Lime Shrimp Skewer, Seared Sweet Chili Tofu bites, Veggie Nori Rolls with Soy Ginger Dipping Sauce, Smoked Salmon and Cream Cheese Pinwheels, Rolls Grilled Pineapple and Steamed Edamame
 Large 20-25 servings.....\$185

PULLED PORK PLATTER
w/ Cabbage Slaw, House Pickles, Hawaii Rolls
 Large 10-12 servings.....\$120

SAUSAGE PLATTER
w/ Kielbasa & Linguica, Pretzel Knots, House Sauerkraut & Pickles, Grainy Mustard
 Large 10-12 servings.....\$148

DESSERT PLATTER
Assorted Cookies
 Serves 20-25.....\$95.00

by the dozen

*(2 dz minimum per order)
All cold items come on a disposable tray - items
that recommend reheating come in foil container with
heating instructions*

NO REHEATING NEEDED

CROSTINI WITH HOUSE OLIVE TAPENADE
and Whipped Ricotta..... \$34 per dz

GRUYERE GOUGERES..... *\$38 per dz*

CAPRESE SKEWERS (GF) *\$45 per dz*

MINI LOBSTER CANAPES *MKT PRICE*

CUCUMBER CHIP WITH SMOKED SALMON (GF)
and Citrus Cream Cheese \$40 per dz

SMOKED SALMON AND
CREAM CHEESE PINWHEELS (GF) *\$38 per dz*

CHICKEN SALAD
TEA SANDWICH *\$38 per dz*

CUCUMBER, BUTTER & PARSLEY
IN TEA SANDWICH..... *\$36 per dz*

WHITEFISH PATE CROSTINI
w/ Pickled Onion..... \$36 per dz

CHICKEN LIVER PATE
on Crostini with Slivered Cornichon . . . \$38 per dz

VEGGIE NORI ROLLS (GF)
w/ Soy Ginger Dipping Sauce..... \$36 per dz

SMOKED SALMON NORI ROLLS (GF)
w/ Soy Ginger Dipping Sauce..... \$38 per dz

PROSCIUTTO WRAPPED MELON (GF) *\$38 per dz*

ROAST BEEF & BOURSIN TOAST POINTS.... *\$45 per dz*

WE RECOMMEND HEATING (INSTRUCTIONS INCLUDED)

PUFF PASTRY *
w/ Melted Brie and Fig Jam..... \$36 per dz

MUSHROOM DUXELLE PINWHEELS *
w/ Goat Cheese & Thyme..... \$36 per dz

ROASTED TOMATO PINWHEELS *
w/ feta & rosemary thyme oil \$36 per dz

MINI FETA & SPINACH SPANAKOPITA *.... *\$45 per dz*

SAMOSA PINWHEELS *
w/ cilantro jalapeno zhoug \$36 per dz

GRILLED SHRIMP (GF)*
grilled pineapple chutney \$38 per dz

GRILLED JERK CHICKEN SKEWER (GF)*
honey, lime yogurt dipping sauce \$38 per dz

PEANUT SATAY CHICKEN SKEWER (GF)*.... *\$38 per dz*

BOQUERONES TARTINE*
w/ Leek & Parmesan..... \$36 per dz

BACON WRAPPED SCALLOPS (GF)
charred scallion aioli..... MKT PRICE

CRAB RANGOONS
sweet chili dipping sauce \$42 per dz

MINI ANDALUSIAN MEATBALLS..... *\$45 per dz*

** can also be enjoyed room temp if preferred*