

Platters & Displays

Small Serves 8-10

Large Serves 20-25

Listed below are some of our client's favorite items! All menus are customizable – the sky is the limit!

The Doorstopper Platter

Sm \$85 Lg \$150

thinly sliced roast beef, caramelized onions, havarti cheese, mixed greens & mustard shallot sauce. Served with petite homemade rolls.

Beef tenderloin available at market price

The Wishbone Platter

Sm \$76 Lg \$182

fresh roasted turkey breast, sliced tomato, fresh lettuce & parmesan basil aioli. Served with petite homemade rolls.

Pesto Salmon Display

Serves 10-15 ppl **\$Market Price**

with sliced tomato, parmesan cheese & Crostini

Fruit Display

Sm \$40 Lg \$75

fresh seasonal fruit & berries

Berry & Cheese Display

Sm \$76 Lg \$182

fresh seasonal fruit, berries, artisanal cheeses, homemade crackers, mustards & spreads to compliment

Caprese Platter

Sm \$94 Lg \$187

Thinly sliced local heirloom tomatoes, fresh mozzarella, basil, & sea salt with a balsamic reduction

Seasonal Grilled Vegetable Display

Sm \$60 Lg \$95

Perfectly Cooked

Charcuterie

Sm \$100 Lg \$180

Cured meats, artisanal cheeses, mustards & spreads, cornichon, spiced nuts, marinated olives, crackers & baguette

The All the Way Around

Lg \$120

a twist on antipasti – grilled seasonal vegetables, marinated mushrooms & artichokes, ciligene mozzarella, lemon garlic hummus, heirloom cherry tomatoes, & Crostini

Herb Grilled Chicken Platter

Sm \$76 Lg \$182

Crudités

Sm \$40 Lg \$70

Fresh cut Vegetables including: carrots, celery, bell pepper, asparagus, broccoli & cucumber with lemon garlic hummus for dipping

The Trio

Sm \$35 Lg \$60

Lemon Garlic Hummus, Spinach Basil Pesto & Artichoke Tapenade with homemade Focaccia

House Cured Salmon Display

Serves 10-15 ppl **\$Market Price**

With chopped hardboiled egg, diced red onion, capers, thinly sliced tomato, lemon slices, crostini & crème fraiche

Crab Fondue Display

Sm \$90 Lg \$175

With homemade rosemary focaccia bread bites for dipping

Delicious Dips - \$6 per ½ pint

Caramelized Onion Dip, Spinach Artichoke Dip, Chillin' Chipotle Dip, Organic Hummus (No Oil, Lemon Garlic, Roasted Red Pepper or Sun Dried Tomato), **Salsas** (Pico de gallo, black bean & corn, mango and guacamole), **Bruschetta, Smoked Gouda, Bacon & Scallion (\$9)**

LOCAL • CUSTOM • SEASONAL

From Our Table to Yours