



Cold Appetizers:

Gourmet Antipasta Platter:

*Feta cheese spread, dry salami, roasted peppers, tapenade,
roasted garlic & crackers*

25 ppl

50 ppl

\$66

\$130

Vegetable Platter:

Assortment of fresh seasonal vegetables w/ranch

\$35

\$70

Fresh Fruit Platter:

A Colorful assortment of fruits and berries

\$45

\$85

Imported Cheese & Cracker Display

*French Brie en croute w/cranberry chutney, italian torta,
marinated feta, broken gorgonzola & red grapes, crackers*

\$80

\$160

Deluxe Iced Seafood Platter: served on ice with garnishments

Iced Tiger Prawns, Snow Crab Claws, Ceviche shots &

Fresh Oysters w/cocktail sauce, lemons, mignonette

\$185

\$370

Caprese Skewers: fresh mozz, basil, tomatoes

\$32

\$64

Iced Tiger Prawn Cocktail Platter

\$60

\$120

Parmesan Crisps w/goatcheese mousse and micro greens

\$45

\$90

Pate de Champagne w/cornichons, red onion, capers, crostini

\$43

\$85

Savory Creamy Filled Puffs (Pate a choux):

Garlic Shrimp, Smoked Salmon, Red Pepper Pesto (2 pp)

\$50

\$100

Roast Vegetable Terrine

\$30

\$60

Assorted Deli Rolled Pinwheels

\$50

\$100

Asian Summer Rolls:

Shrimp, jicama, cilantro & mango coulis

\$45

\$90

Salmon Mousse Cucumber Cups

\$38

\$75

Italian Pesto Torta w/red grapes, crackers

\$30

\$60

Gaspacho Sips; Green-tomatillo/avocado or Red-tomato/basil

\$18

\$36

Deli Trays:

Traditional:

*Roast Beef, Ham, Turkey, Cheddar, Swiss, Havarti
Mayo, mustard, horsey & fresh baked fococcia*

\$75

\$150

Bistro:

*Herbed Roast Beef, Turkey, Dry Salami, Ham
Provolone, Colby, Pepperjack, w/pepperoncini
Mayo, Dijon, Pesto Aioli & Fresh baked fococcia*

\$85

\$170

*Applicable state sales tax will be added to final bill. A guarentee for number of guests is
required five business days prior to food service. You will be billed no less than 95% of this total.*