ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

Limit choices to 3 from each section | priced as noted

ARTISAN PLATTERS

Platter Size .............................................................. Small  Medium  Large
Number of People Served ...................................... (12-15)  (20-25)  (35-40)

Hummus Crudité Platter with Naan Crisps (V) ....$50  $83  $134
Red pepper hummus, sugar snaps, rainbow baby carrots, bell peppers, naan crisps

Sliced Fruit & Berries Tray (VE)(G/F) ............... $60  $100  $160
Fresh melons, pineapple, grapes, oranges, seasonal fruit, fresh berries

Gourmet Cheese & Crackers (V) ....................... $68  $115  $180
Chef selected aged cheeses & soft cheeses, grapes, berries, fruit, assorted crackers

Vegetable Crudité with Ranch Dip (V)(G/F) ......... $50  $83  $134
Asparagus, bell pepper, carrot, cucumber, radish, seasonal vegetables, Ranch dip

Roasted Seasonal Vegetables (VE)(G/F) ............. $60  $100  $160
Root vegetables, squash, tomatoes, asparagus, mushrooms, herbs, balsamic glaze

Antipasto Platter with Artisan Rolls ................. $105  $175  $280
Capicola, salami, ham, mozzarella, provolone, artichokes, olives, pepperoncini, artisan rolls

DIPS (V)

Priced per .............................................................. Small  Medium  Large
Number of People Served .................................... (12-15)  (20-25)  (35-40)

• Hummus (VE)(G/F) &
  Red Pepper Hummus (VE)(G/F), Naan Crisps (V) . $45  $75  $120

• Spinach and Artichoke Dip (V)(G/F),
  Naan Crisps (V) .................................................. $60  $100  $160

• Pretzel Nuggets (V), Beer Cheese Dip (V),
  Stone Ground Mustard ....................................... $45  $75  $120

RECEPTION WOOD GRILLED GOURMET PIZZA

Priced for 24 portion squares

Caramelized Apple & Gorgonzola
Wood Grilled Pizza – $48
Baby spinach, bacon, maple balsamic

BBQ Chicken & Smoked Gouda
Wood Grilled Pizza – $48
Diced red onion, cilantro

Chourico, Red Peppers & Fennel
Wood Grilled Pizza – $48
Onions, pepper jack cheese

Margherita Wood Grilled Pizza (V) – $48
Fresh mozzarella, tomato, fresh basil, garlic olive oil

PRICING & AVAILABILITY SUBJECT TO CHANGE.
HORS D’ OEUVRES
Limit choices to 3 from each section | each item priced for 25 pieces except as noted

COLD HORS D’ OEUVRES
Ciliegine Caprese Pick (V)(G/F) – $90
Fresh mozzarella, heirloom tomatoes, fresh basil, olive oil, maple balsamic
Watermelon & Salty Sea Feta Pick (V)(G/F) – $90
Fresh mint, balsamic glaze, bamboo pick
Mediterranean Hummus Flatbread Canapé (V) – $90
Artichoke, heirloom tomato, olive, caper, feta, herbs
(can also be prepared gluten-free or vegan)
Tuna Ahi Poke Wakame (G/F) – $120
Sushi tuna, cucumber wasabi, wakame seaweed salad, pickled ginger, black sesame seeds, lime on a bamboo plate with bamboo fork
Shrimp Cocktail (G/F) – $225
75 jumbo shrimp, cocktail sauce, lemons

HOT HORS D’ OEUVRES
Beef Short Rib with Bacon & Sriracha Horseradish Sauce – $95
Cocktail Meatballs – $80
75 seasonally prepared cocktail beef meatballs
Grilled Chicken Satay – $90
Seasonally prepared
Greek Spanakopitas (V) – $80
Mini Quiche Variety – $80
New England Crab Cakes & Spicy Remoulade Sauce – $95
Scallops Wrapped in Bacon & Maple Sesame Sauce – $95
Glazed with maple sesame soy, toasted tuxedo blend sesame seeds
Stuffed Vegetable Mushrooms (V) – $90
(Can also be prepared Portuguese style with chourico & smoked paprika)
Vegetable Spring Rolls & Dipping Sauce (V) – $80
Dipping sauce is seasonally prepared
Vegetable Pakora & Chutney (V) – $85
Tasty Indian vegetable fritter

PRICING & AVAILABILITY SUBJECT TO CHANGE.
SUSHI
September 7 - May 22 | Served with wasabi, pickled ginger, soy sauce and chopsticks

SUSHI PARTY TRAYS

Kobe – $50
36 Piece Raw & Cooked Assortment
Including: Tempura Shrimp Roll, California Roll, Spicy Tuna Roll, Steelhead Nigiri, Ebi shrimp nigiri, tuna nigiri

Sapporo – $57
56 Piece Cooked Assortment
Ebi Shrimp Nigiri, Cucumber Hosomaki & Avocado Hosomaki, Tempura Shrimp, Tiger, Tempura, California & California Crunch

Osaka – $67
56 Piece Raw Assortment
Ebi Shrimp Nigiri, Steelhead Nigiri & Tuna Nigiri, Tuna Hosomaki & Steelhead Hosomak, Spicy Tuna, Coral, Aloha & Rainbow Roll

Yokohama – $57
56 Piece Vegetarian Assortment
Inari pouches, vegetable roll, cucumber hosomaki, Buddha roll, avocado hosomaki, avocado nigiri

Akita – $40
36 Piece Cooked Assortment
Tempura Shrimp Roll, California Roll, Spicy Cali Roll, Cali Crunch, ebi shrimp roll

Nagoya – $45
36 Piece Vegetarian Assortment
Vegetable Roll, Buddha Roll, Cucumber Avo Roll, Cucumber Nigiri, Inari Pouches

PRICING & AVAILABILITY SUBJECT TO CHANGE.