ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

Limit choices to 3 from each section | priced as noted

ARTISAN PLATTERS

	Small	Medium	Large
Platter Size			
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)

	Small	Medium	Large
Priced per			
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
• Deluxe Hummus (VE)(G/F), Tabouli (VE), Tzatziki (V)(G/F), Naan Crisps (V) $	$60	$100	$160
• Spinach and Artichoke Dip (V)(G/F), Naan Crisps (V)	$60		$120
• Bavarian Pretzels (V), Beer Cheese Dip, 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) – $175
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.*