

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
• 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' OEUUVRES

Limit choices to 3 from each section | each item priced for 25 pieces except as noted

COLD HORS D' OEUUVRES

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' OEUUVRES

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.

