ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

Limit choices to 3 from each section | priced as noted

ARTISAN PLATTERS

<table>
<thead>
<tr>
<th>Platter Size</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of People Served</td>
<td>(12-15)</td>
<td>(20-25)</td>
<td>(35-40)</td>
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</tbody>
</table>

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)

<table>
<thead>
<tr>
<th>Priced per</th>
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<th>Medium</th>
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- 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

<table>
<thead>
<tr>
<th>Pizzas</th>
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</thead>
<tbody>
<tr>
<td>Caramelized Apple &amp; Gorgonzola Wood Grilled Pizza</td>
<td>$48</td>
</tr>
<tr>
<td>BBQ Chicken &amp; Smoked Gouda Wood Grilled Pizza</td>
<td>$48</td>
</tr>
<tr>
<td>Chourico, Red Peppers &amp; Fennel Wood Grilled Pizza</td>
<td>$48</td>
</tr>
<tr>
<td>Margherita Wood Grilled Pizza (V)</td>
<td>$48</td>
</tr>
</tbody>
</table>

Baby spinach, bacon, maple balsamic
Diced red onion, cilantro
Onions, pepper jack cheese
Fresh mozzarella, tomato, fresh basil, garlic olive oil

Pricing and 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 and 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