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>
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</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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**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)

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- **Hummus (VE)(G/F)** & Red Pepper Hummus (VE)(G/F), Naan Crisps (V) . $45 | $75 | $120
- **Delulistsh 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 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 TRAYS**

**Vegetable Roll** 5pc – $6

**Spicy Tuna Roll** 5pc – $7
Ahi tuna, spicy mayo, avocado, cucumber & sesame seeds

**Classic Shrimp Roll** 5pc – $7
Shrimp, cucumber, avocado & sesame seeds

**California Roll** 9pc – $7
Imitation crab, mayo, avocado, cucumber & sesame seeds

**Shrimp Tempura Roll** 5pc – $7
Tempura shrimp, imitation crab, cucumber, avocado, tempura crunch & sesame seeds

**Tempura Roll** 5pc – $7
Imitation crab, spicy mayo, avocado, cucumber, sesame seeds, Tempura crunch & unagi sauce

**Chipotle Shrimp Roll** 5pc – $8
Shrimp, chipotle mayo, avocado, cucumber & sesame seeds

**NEW VEGETARIAN ROLLS**

**Golden Roll** – $6
Cucumber, avocado, mango, sweet chili, sesame seeds, green onions & jalapeños

**Sunny in Philly Roll** – $6
Cream cheese, avocado, cucumber, mango, spicy mayo & sesame seeds

**Very Veggie Roll** – $6
Avocado, cucumber, carrots, unagi sauce, crispy onions & sesame seeds

**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 Hosomaki, 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