

ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

Limit choices to 3 from each section | priced as noted

ARTISAN PLATTERS

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

Hummus Crudité Platter with Tortilla Chips (V)...\$50 \$134
 Red pepper hummus, sugar snaps, rainbow baby carrots, bell peppers, tortilla chips

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

Gourmet Cheese & Crackers (V).....\$68 \$180
 Chef selected imported & domestic cheeses, grapes, berries, fruit, assorted crackers

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

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

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

DIPS (V)

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

- Hummus (VE)(G/F) & Red Pepper Hummus (VE)(G/F), Tortilla Chips (V) \$45 \$120
- Deluxe Hummus (VE)(G/F), Tabouli (VE), Tzatziki (V)(G/F), Tortilla Chips (V) \$..... \$60 \$160
- Spinach and Artichoke Dip (V)(G/F), Tortilla Chips (V) \$60 \$120
- Bavarian Pretzels (V), Beer Cheese Dip, Mustard .. \$45 \$120
- Potato Chips & Ranch Dressing \$45 \$120

RECEPTION WOOD GRILLED GOURMET PIZZA

Priced for 2 pizzas with a total of 24 slices. Served in pizza box.

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

Naan Crisps Available: Call for Pricing



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)(G/F) – \$85

Tasty Indian vegetable fritter

PRICING & AVAILABILITY SUBJECT TO CHANGE.

