

## 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)
<b>Hummus Crudité Platter with Naan Crisps (V) ....</b>	<b>\$50</b>	<b>\$83</b>	<b>\$134</b>
Red pepper hummus, sugar snaps, rainbow baby carrots, bell peppers, naan crisps			
<b>Sliced Fruit &amp; Berries Tray (VE)(G/F).....</b>	<b>\$60</b>	<b>\$100</b>	<b>\$160</b>
Fresh melons, pineapple, grapes, oranges, seasonal fruit, fresh berries			
<b>Gourmet Cheese &amp; Crackers (V).....</b>	<b>\$68</b>	<b>\$115</b>	<b>\$180</b>
Chef selected aged cheeses & soft cheeses, grapes, berries, fruit, assorted crackers			
<b>Vegetable Crudité with Ranch Dip (V)(G/F) .....</b>	<b>\$50</b>	<b>\$83</b>	<b>\$134</b>
Asparagus, bell pepper, carrot, cucumber, radish, seasonal vegetables, Ranch dip			
<b>Roasted Seasonal Vegetables (VE)(G/F) .....</b>	<b>\$60</b>	<b>\$100</b>	<b>\$160</b>
Root vegetables, squash, tomatoes, asparagus, mushrooms, herbs, balsamic glaze			
<b>Antipasto Platter with Artisan Rolls .....</b>	<b>\$105</b>	<b>\$175</b>	<b>\$280</b>
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)(G/F) – \$85

Tasty Indian vegetable fritter

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# 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 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

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