# ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

*Limit choices to 3 from each section | priced as noted*

**Naan Crisps Available:** ***Call for Pricing***

## ARTISAN PLATTERS

| *Platter Size* | *Small* | *Medium* | *Large* |
|---|---|---|---|
| *Number of People Served* | *(12-15)* | *(20-25)* | *(35-40)* |
| **Hummus Crudité Platter** (GF)(DF)(VE) | $50 | $83 | $134 |
| *Red pepper hummus & seasonal garden vegetables* | | | |
| *Add House-made Naan Chips for a crunchy treat (VE)* | *+$10* | *+$15* | *$20* |
| **Fresh Cut Fruit Tray** (GF)(DF)(VE) | $60 | $100 | $160 |
| *Fresh melons, pineapple, grapes, oranges, seasonal fruit, fresh berries* | | | |
| **Gourmet Cheese & Crackers** (V) | $68 | $115 | $180 |
| *Chef selected imported & domestic cheeses, grapes, berries, fruit, assorted crackers* | | | |
| **Grilled & Roasted Vegetables** (GF)(DF)(VE) | $60 | $100 | $160 |
| *Plethora of seasonal vegetables, fresh herbs, aged balsamic glaze & extra virgin olive oil* | | | |
| **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)(GF) *& Red Pepper Hummus* (VE)(GF), *Tortilla Chips* (V) | *$45* | *$75* | *$120* |
| • *Deluxe Hummus* (VE)(GF), *Tabouli* (VE), *Tzatziki* (V)(GF), *Tortilla Chips* (V) | *$60* | *$100* | *$160* |
| • *Hot Spinach and Artichoke Dip* (V)(GF), *Tortilla Chips* (V) | *$60* | *$100* | *$120* |
| • *Potato Chips* (GF)(VE) *& Ranch Dip* (GF)(V) | *$30* | *$50* | *$80* |
| • *Housemade Ranch Dip* (GF)(V) | *$18/1 qt* | *$36/ 2 qt* | |
| • *Caramelized Onion Dip* (GF)(V) | *$20/1 qt* | *$40/ 2 qt* | |
| • *Elote Street Corn Dip* (GF)(V) | *$22/1 qt* | *$44/ 2 qt* | |

## RECEPTION WOOD GRILLED GOURMET PIZZA

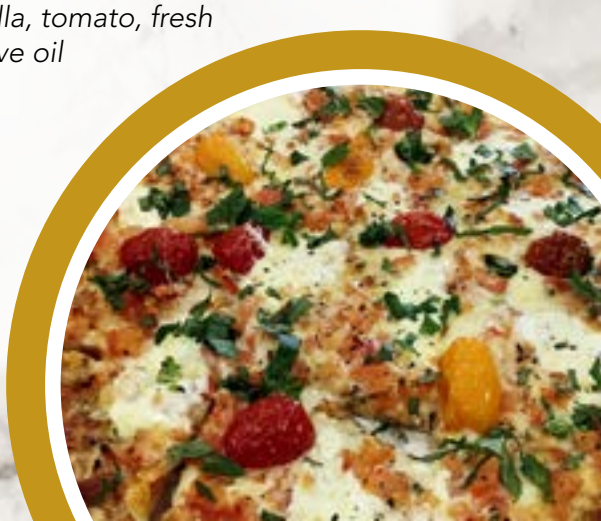
*Priced for 24 portion squares total (2 pizzas per order)*

**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' 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)(GF) – $90
*Fresh mozzarella, heirloom grape tomatoes, fresh basil, olive oil, maple balsamic*

**Watermelon & Salty Sea Feta Pick** (V)(GF) – $90
*fresh mint, balsamic glaze, Narragansett Creamery Salty Sea Feta*



**Mediterranean Hummus Flatbread Canapé** (V) – $90
*Artichoke, heirloom tomato, olive, caper, feta, herbs (can also be prepared gluten-free or vegan)*

**Harissa Deviled Eggs** (GF)(V) – $95
*Cumin and Cilantro*

**Tuna Ahi Poke Wakame** (GF) – $150
*Sushi tuna, cucumber wasabi, wakame seaweed salad, pickled ginger, black sesame seeds, lime on a bamboo plate with bamboo fork*

**Shrimp Cocktail** (GF) – $140
*Jumbo shrimp, cocktail sauce, lemons*

## HOT HORS D' OEUVRES

**Bacon Wrapped Beef Short Rib & Sriracha Horseradish Sauce** – $90
**Bacon Wrapped Roasted Butternut & Maple Yogurt Dip** (GF) – $90
**Beef Wellington & Horseradish Cream Sauce** – $95
**Korean Barbeque Cocktail Meatballs with Kimchi Accompaniment** (75pc) – $85
**Grilled Marinated Chicken Satay & Spicy Sweet Thai Chili Glaze** – $90
**Coconut Chicken Skewer with Chutney** (GF) – $90
**Chicken or Beef Empanadas & Salsa Verde** – $80
**Greek Spanakopitas & Tzatziki** (V) – $80
**Manchego Quince and Prosciutto in Phyllo with Hot Honey and Sage** (V) – $90
**Mini Quiche Variety** – $80
**New England Crab Cakes & Spicy Remoulade Sauce** – $90
**Stuffed Vegetable & Gruyere Mushrooms** (V) – $90
**Vegetable Pakora & Coriander Mint Sauce** (V) – $85
**Vegetable Spring Rolls & Thai Sweet Chili Sauce** (V) – $80



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# SUSHI

*September 4 - May 23 | Served with wasabi, pickled ginger, soy sauce and chopsticks. Sushi is Not Available on Weekends.*

## SUSHI PARTY TRAYS

**Kobe** – $36.50

*42 Piece Raw & Cooked Assortment*
*Including: Tempura Shrimp Roll, California Roll, Spicy Tuna Roll, Steelhead Nigiri, Ebi Shrimp Nigiri, Tuna Nigiri*



**Sapporo** – $45

*66 Piece Cooked Assortment*
*Ebi Shrimp Nigiri, Cucumber Hosomaki & Avocado Hosomaki, Tempura Shrimp, Tiger, Tempura, California, California Crunch Roll*

**Osaka** – $56

*64 Piece Raw Assortment*
*Ebi Shrimp Nigiri, Steelhead Nigiri & Tuna Nigiri, Tuna Hosomaki & Steelhead Hosomak, Spicy Tuna, Coral, Aloha, Rainbow Roll*

**Yokohama** – $39

*60 Piece Vegetarian Assortment*
*Inari Pouches, Vegetable Roll, Cucumber Hosomaki, Buddha Roll, Avocado Hosomaki, Avocado Nigiri*

**Matsuri** – $32

*40 Piece Cooked Assortment*
*Tiger Roll, California Roll, Crab Rangoon Roll, California Crunch Roll*

**Nagoya** – $27

*40 Piece Vegetarian Assortment*
*Vegetable Roll, Buddha Roll,*
*Cucumber Avo Roll,*
*Cucumber Nigiri,*
*Inari Pouches*

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