

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 (12-15)	Medium (20-25)	Large (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 (12-15)	Medium (20-25)	Large (35-40)
Number of People Served.....			
• 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)(VE)	\$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

Available fall & winter

Bacon Wrapped Boursin Cheese Stuffed Dates – \$90

Available spring & summer

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 Hosomaki, 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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