



Party Trays & Displays

Platters and party trays are priced to serve 40-50.

Fruits and Cheeses

Fresh Fruit Display- Seasonal fruits and berries, artfully presented \$80, Half order \$50

Fruit Skewers- Colorful display of skewered fruit \$100, Half order \$55

Baked Brie- Large wheel of herbed brie, cranberry mostarda, served with crackers \$80

Cheese and Crackers- Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$70, Half order \$50

Chevre Roulade- Goat cheese with red pepper jelly and crackers & flatbread \$60

Dips and Spreads

Feta Cheese Dip- with house made pita crisps \$70

Hummus and Pita- Traditional garlic, lemon, tahini, chick peas and olive oil, za'atar pita crisps \$65

Spinach and Artichoke Dip- Served warm with house made pita crisps \$90

Crab Dip- A warm dip with fire roasted peppers, crostini & crackers \$100

Warm Bacon Cheese Spread- with kettle chips \$75

Platters

Vegetable Crudités- Fresh seasonal vegetables with our signature Green Goddess dip \$70, Half order \$50

Relish Tray Mixed olives, mini gherkins, pickled cauliflower & asparagus, peppadew peppers \$75

Mini Vegetable Crudités Individual serving of seasonal vegetables \$115, Half order \$60

Antipasto- Italian meats and cheeses, roasted vegetables, olives and peppers \$105 (Without meat-\$90), Half order \$65

Charcuterie- Chef's special selection of cured meats and patés, stone ground mustard, smoked almonds, sweet pickles, pickled red onion and crostini \$100

Stations

Below are options for a unique strolling hors d'oeuvre event

Mashed Potato Bar- Mashed Yukon gold and sweet potatoes with toppings; cheddar, sour cream, bacon, chives, brown sugar, and marshmallows \$6/guest

Mac n' Cheese Bar- Signature mac n' cheese with toppings; kielbasa, bacon, broccoli, parmesan, buttery bread crumbs, cracked pepper, and hot sauce \$8/guest

Fried Ravioli Station- Breaded ricotta stuffed ravioli with Arrabiata sauce, fresh pesto, & parmesan on the side, mixed olives, parmesan crostini \$7/guest

Bang Bang Taco Station- Build your own taco with Bang Bang shrimp, chicken, or steak in petite corn and flour tortilla shells. Toppings include cabbage slaw, pico de gallo, mango salsa, queso fresco, cilantro, and sour cream, fresh lime, \$9/guest