



Party Trays & Displays

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

v- vegetarian

***v-vegan**

gf- gluten-free

df- dairy free

Fruits and Cheeses

Fresh Fruit Display (*v, gf) Seasonal fruits and berries, artfully presented \$85, Half order \$50

Fruit Skewers (*v, gf) Colorful display of skewered fruit \$100, Half order \$60

Fig in Baked Brie (v) Large wheel of brie baked in puff pastry, with fig preserves, grapes, flatbreads and crackers \$80

Cheese and Crackers (v, gf) Cubed cheddar, Swiss, pepper jack, dill havarti, or Gouda \$70, Half order \$50

Chevre Roulade (v, gf) Goat cheese with fresh tomatoes and basil, balsamic reduction with crackers & flatbreads \$60

Dips and Spreads

Feta Cheese Dip (v) with house made pita crisps \$75

Hummus and Pita (*v, gf) Traditional garlic, lemon, tahini, chick peas and olive oil, za'atar pita crisps \$70

Spinach and Artichoke Dip (v, gf) Served warm with house made pita crisps \$105

Crab Dip A warm dip with fire roasted peppers, crostini & crackers \$110

Warm Bacon Cheese Spread (gf) with kettle chips \$80

Platters

Vegetable Crudités (*v, gf) Fresh seasonal vegetables with our signature Green Goddess dip \$75, Half order \$50

Relish Tray (*v, gf) Mixed olives, mini gherkins, pickled cauliflower & asparagus, peppadew peppers \$80

Mezze Platter (v, gf) Hummus, baba ghanoush, vegetarian grape leaves, falafel, feta, pickled turnips, olives, za'atar pita crisps \$190

Antipasto (gf) Italian meats and cheeses, roasted vegetables, olives and peppers \$110 (Without meat- \$95), Half order \$65

Charcuterie (df, gf) Chef's special selection of cured meats and patés, stone ground mustard, smoked almonds, sweet pickles, pickled red onion and crostini \$105

Stations

Below are options for a unique strolling hors d'oeuvre event. Ordered in quantities of 50.

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; andouille sausage, bacon, pesto, parmesan, buttery bread crumbs, cracked pepper, and hot sauce \$7.50/guest

Bang Bang Taco Station- Build your own taco with Bang Bang shrimp in petite flour tortilla shells. Toppings include cabbage slaw, pico de gallo, bang bang sauce, queso fresco, cilantro, and sour cream, fresh lime, \$8/guest. Add chicken .75/person. Add steak 1.25/person