



Dips

Salsa Bar

mango and black bean, fire roasted tomato, verde, guacamole, and chef's seasonal choice

*house-made tortilla chips: wheat, sundried tomato, and spinach

Artichoke & Cream Cheese Dip

toasted paprika pita wedges

Savory Corn & Crab Dip

crostini, flatbreads, and paprika pita wedges

Triple Mezze

eggplant dip, garlic hummus, white bean dip
assorted olives and paprika toasted pita wedges

Buffalo Chicken and Blue Cheese Dip

with celery sticks and toasted paprika pita wedges

House-made Lime Scented Guacamole

tri-color tortilla chips

Presentation Displays

Spring-Summer Rustic Flatbread Station

focaccia pizza with seasonal toppings

displayed on rustic wooden boards

caramelized onions, blue cheese, and pancetta
sweet Italian sausage, mushrooms, onions, & fresh mozzarella
cherry tomato & mozzarella with basil pesto
summer squash, Jarlsberg, and herbs

Autumn-Winter Rustic Flatbread Station

focaccia pizza with seasonal toppings

displayed on rustic wooden boards

roasted tomatoes, black olives, and fresh mozzarella
butternut squash, hazelnuts, and sage pesto
cranberries, crumbled bacon, smoked gouda
caramelized onions, blue cheese, and pancetta

Farm Harvest Crudité

cauliflower, broccoli florets, topped baby carrots, fennel, tri-color sweet bell
peppers, asparagus,
celery, radishes, cucumber, and cherry tomatoes
spinach dip & hummus

Autumn Roasted Vegetables

topped baby carrots, cremini mushrooms, fennel, cippolini,
fingerling potatoes, beets, seasonal squash, parsnips
*accompanied by hummus

Balsamic Roasted Summer Vegetables

cremini mushrooms, topped baby carrots fennel, red onion, red pepper,
eggplant, zucchini, and asparagus
*accompanied by hummus

Tapas Mix

wedge of Manchego cheese, goat cheese topped with walnut honey, marinated
feta
chorizo, roasted red peppers, roasted artichoke hearts, dried apricots, dolmades,
figs, & hummus
*crostini, flatbreads, and crackers

Fruit Display

Chef's seasonal selection of:

grapes, melons, pineapples, kiwi, strawberries, raspberries,
blueberries, blackberries, mango
apples, pears, figs, oranges, blood oranges, and pomegranates

Bruschetta Bar

olive tapenade, tangy white bean dip, tomato-basil,
roasted red peppers and sundried tomato pesto for spreading
jars of mixed olives and pistachios
crostini and paprika dusted pita crisps

Quesadilla Display

chorizo and Manchego
chopped chicken, onions, pepper, tomatoes & jack cheese
roasted corn & black bean with cheddar cheese
*salsa, guacamole, and sour cream

Canapé

crostini topped with:
seasonal squash caponata with hummus
smoked salmon with crème fraiche and capers on pumpernickel toast
rare roast beef with horseradish cream & red onion confit
prosciutto with mascarpone & fig

Antipasto Display

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted
artichoke hearts, sundried
tomato confit, pickled red onion, assorted olives, and cascading grapes
wedge of pecorino and basil pesto
*Crostini and toasted herbed Focaccia

Shrimp Cocktail

displayed in galvanized tubs on ice and garnished with greens
traditional cocktail sauce and lemon wedges

Mini Gourmet Sandwich Display

**prepared on mini brioche and Focaccia bread*

Roasted Turkey and Cranberry Jelly
Honey Glazed Ham and Brie with Apricot Chutney
Sliced Rare Roast Beef with Chipotle Aioli
Herbed Tuna Salad
Tomato, Mozzarella, Arugula, and Basil Pesto

Cheese Boards

Triple Cream

brie topped with raspberry preserves & toasted almonds
goat cheese topped with walnut-honey
pastry encrusted baked brie
crostini, crackers, and flat breads
garnished with cascading grapes, dried fruits, and nuts

Pastry Encrusted Baked Brie

stuffed with raspberry preserves
*crostini, flatbreads, crackers

Cheese Board

chef's selection of: Gorgonzola, Cheddar, Brie, Boursin, Port Salut, Dill-Havarti
Parmigginao Reggiano, Pecorino, Aged Gouda, Jarlsberg, Grana Padano,
Manchego, Chevre
*garnished with dried fruits and nuts