



Cold & Room Temperature Appetizers

Minimum order of 12 identical selections
Chef substitutions based on product availability.
Prices are per person unless otherwise noted. Some items can be made gluten-free, dairy-free, or vegetarian for an additional price.

Cheese & Fruit Tray \$6 *v*

- Cheddar, Swiss, Manchego, grapes, strawberries and crackers

Basic Charcuterie Tray \$8

- Cheddar, Swiss, Manchego, pepperjack, salami, turkey sticks, pepperoni, grapes, & crackers

Deluxe Charcuterie Tray \$12

- Cheddar, Swiss, Manchego, pepperjack, trail bologna, salami, pepperoni, green/black olives, strawberries, grapes, seasoned hard cooked egg, mixed nuts, & crackers

Individual Charcuterie Cups \$8

- Cheddar, asiago, garlic cheese, Manchego, turkey stick, pepperoni, salami, breadstick, green olives, grapes, & a strawberry in a compostable brown holder

Individual Snack Charcuterie Box \$8

- Assorted cheese, Italian meat, nuts, naan bread, & fruit in a small compostable box

Seasonal Fresh Fruit Tray or Bowl \$4 *gf/df/v*

- Assortment of watermelon, cantaloupe, apples, pineapple, berries, oranges, grapes, kiwi & mango. (3.5z)

Fruit Skewers or Fruit Cups *gf/df/v*

- Watermelon, pineapple, cantaloupe, strawberry, grape & blueberry (8") \$4
- Mini Fruit Skewer (6") \$3.50
- All Grape Skewer (8") \$2
- Watermelon slices (seasonal) \$1.50
- Bulk Fruit Dip (32oz) \$11; (16oz) \$6 *gf/v*

Seasonal Fresh Vegetable Tray *gf/df/v*

- Assortment of celery, carrots, cucumbers, multi-colored peppers, broccoli, cauliflower & house made dill dip \$4
- Add blanched asparagus \$2
- Bulk Dill Dip (32oz) \$12; (16oz) \$7 *gf/v*

Blanched Asparagus \$4 *gf/df/v*

- with roasted garlic aioli

Vegetable "Pizza" \$3 *v*

- Herb cream cheese base and popular veggies

Loaded Hummus *gf/v* & Naan *v* \$6.50

- House made garlic hummus topped with cucumber, tomato, red onion, feta, parsley, mint, & extra virgin olive oil; naan on side

Traditional Hummus *gf/df/v* & Naan *v*

- Hummus (32oz) \$11; (16oz) \$6
- Baby Naan Bread \$2/4

Stuffed grape leaves \$2.50 *gf/df/v*

Crostini

- Traditional bruschetta \$2.5 *df/v*
- Roasted apple, brie & walnut \$2.5 *gf/v*
- Cranberry chicken salad with pecans \$2.5 *df*
- Pimento cheese & bacon \$2.5
- Sweet pea, mint & parmesan \$2.5 *v*
- Lemony Ricotta, prosciutto & honey \$3
- Caprese Crostini with balsamic glaze \$3 *v*
- Herbed goat cheese with wild mushrooms \$3 *v*
- Deconstructed with guacamole, tomato, & everything bagel seasoning \$4 *gf/df/v*
- Steak, horseradish, & arugula \$4.5
- Seasonal option

gf= gluten-free; df= dairy free; v= vegetarian

Marinated Skewers *gf/v*

- Cheese tortellini, provolone, salami, tomato, & a Kalamata olive (8") \$4
- Caprese skewer with fresh mozzarella, basil & tomato (8") \$3

Deviled Eggs

- Traditional \$2 *gf/df/v*
- Bacon \$2.5 *gf/df*
- Smoked salmon \$3 *gf/df/v*
- Crab Salad \$3 *gf/df/v*

Shrimp \$2.25 *gf/df/v*

- Garlic, lemon & herb-marinated
- Chili lime marinated
- Chilled & served with cocktail sauce

Pinwheels \$2

- Cranberry chicken salad *df*
- Pesto chicken salad *df*
- Tahini chicken salad *df*
- Roasted vegetable & herb cream cheese *v*
- Sweet potato cream cheese, sauteed kale & cranberries *v*
- Pimento cheese, bacon & smoked turkey (Kentucky Derby Style)

Tea Sandwiches \$4

- Herb cream cheese & cucumber *v*
- Turkey, provolone, basil pesto
- Ham & Mango Chutney *df*
- Smoked Salmon on Rye *df/v*

Stuffed Dates \$3 *gf/v*

- With almond, cranberry, & pistachio and your choice of either blue or goat cheese

Phyllo Dough Creations \$2.5

- Traditional Spanakopita
- Mushroom & Goat Cheese Triangles

Parmesan & Artichoke Dip \$4.5 *gf/v*

- Served room temp with tortilla chips

House-Fried Tortilla Chips \$3.5 *gf/df/v*

- Bulk Salsa (32oz) \$12; (16oz) \$6 *gf/df/v*
- Bulk Guacamole (16oz) \$10 *gf/df/v*

House-Fried Potato Chips \$3.5 *gf/df/v*

- Caramelized French onion dip (32oz) \$12; (16oz) \$7

House-Fried Potato Chip Bar \$8 *gf/v*

- House-fried potato chips, French onion dip, blue cheese dip, balsamic glaze, hot honey, chocolate sauce, & caramel sauce

Herbed Focaccia Bread \$2.50 *df/v*

- With olive oil dipping sauce

Salad Cups \$4 *gf/v*

- One of our salad selections served in portable cup; pre-dressed
- Dressing served on side or dropper for an additional \$1

Side Dish Cups \$4

- One of our popular side dishes in a portable cup

Cucumber Bites *gf/v*

- with herbed cream cheese & za'atar seasoning \$2
- with spicy crab \$4

Endive Spear with smoked salmon mousse \$4.5 *gf/df/v*

Roasted Salmon, 40 oz \$MKT price *gf/df/v*

- with sauce
- serves 10-15 guests

Moroccan-spiced flank steak skewer \$4.5 *gf/df*

- with roasted red pepper sauce

Sugar Crusted Beef Tenderloin Platter \$300 *gf/df*

- Served sliced and medium rare on a bed of lettuce with horseradish sauce & small brioche buns on the side; serves 10-15 guests (7-8 lbs)

Hawaiian Roll Sandwich Platter \$80

- Served on a tray in quantities of 24; includes turkey & cheese, ham & cheese, and a chicken salad of your choice

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