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**Appetizer Platters – 15 Person Minimum**

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**Crudité Platter $ 4.00 pp**

A Variety of Fresh Locally Sourced Vegetables Beautifully Arranged with our Homemade Buttermilk Ranch Dip

**Grilled Farmers Market Vegetable Platter $ 5.00**

A Variety of Grilled Locally Sourced Vegetables Portobello Mushrooms, Bell Peppers, Eggplant, Zucchini, Squash and Rainbow Carrots Served with Pesto Aioli

**Hummus Platter 5.00 pp**

Pita Chips, Sliced Cucumbers, Cherry Tomato’s, Carrots,

House made Roasted Red Pepper Hummus or Roasted Garlic Hummus

**Mediterranean Platter $7.50 pp**

Hummus, Feta Cheese Garlic Dip, Pita Bread, Pita Chips, Fresh Mozzarella Balls, Carrots, Artichoke Hearts, Kalamata Olives, sun dried tomatoes, and garnished with Grilled Lemon Slices

**Domestic Cheese Platter $ 5.00 pp**

Sliced Swiss, Cheddar, Pepper jack and Provolone Served with Baguettes and Table Water Crackers

**Gourmet Cheese Platter $7.00 pp**

Gruyere Reserve, Buttermilk Bleu , Fontina, Aged Cheddar, Gouda, Brie, Goat Cheese, Fig Spread, Served with Baguettes and Table Water Crackers

**Pinwheel Bite Sandwich Platter $ 5.50 2 per order**

Pinwheel Sandwiches Wrapped in Sun-Dried Tomato, Spinach and Chipotle Tortillas. Meat Varieties: Oven Roasted Turkey, Roast Beef, Smoked Ham. Thin Sliced Tomatoes, Spring Greens and Herb Cream Cheese

Vegetarian: Roasted Peppers, Sprouts, Thin Sliced Tomatoes and Herb Cream Cheese

**Fresh Fruit Platter $5.00 pp**

Sliced Watermelon, Honeydew, Cantaloupe, Strawberries, Oranges, Garnished with Blueberries, Strawberries and Fruit Art

**Fresh Organic Tropical Fruit Platter 6.00**

Sliced Pineapple, Mango, Kiwi, Strawberries, Oranges, Garnished with Blueberries, Strawberries and Fruit Art

**Antipasto Platter $ 8.00 pp**

Marinated Artichokes, Marinated Mushrooms, Cherry Peppers, Pepperoncini, Provolone Cheese Cubes, Kalamata Olives.

**Artisan Charcuterie Platter $9.00 pp**

Soppressata Salami, Coppa, Prosciutto, Gherkin Pickles, Cocktail Onions, Assorted Olives, Dijon Mustard, Served with Sliced Baguettes and Crostinis

**Large Chilled Prawn Platter 3 pp $5.50**

Large Chilled Jumbo Prawns served on a bed of Lettuce with our Homemade Cocktail Sauce

**Guacamole and tortilla chips 5.50**

**Chips and Salas 4.50**

**7 Layer Dip served with Tortilla Chips 7.00 pp**

Refried Beans, Sour Cream, Cheddar Cheese, Green Onions, Olives, Tomatoe

Veggie: Roasted Peppers, Sprouts,

Thin Sliced Tomatoes and Herb Cream Cheese

Prices Subject to Change without notice 15 % Service Charge and Tax will be added