



-Spreads, Dips & Cheese Log Platters-

A beautiful fusion of creamy, savory, and indulgent flavors designed to elevate every gathering. Our Spreads, Dips & Cheese Log Platters showcase a curated selection of gourmet house-made spreads, signature dips, and artisanal cheese logs — each thoughtfully crafted to offer depth, texture, and pure enjoyment.

Paired with a generous assortment of crowd-favorite vessels for dipping.

Great choice for cocktail hours, dinner parties, celebrations at home, corporate gatherings, or any occasion where connection and conversations are the center of the table.

Perfect addition to your Charcuterie Board or Grazing Table.

-Minimum Order of \$400-



tailor-madecatering.com 630-254-1944

-Spreads & Dip Platters-

Every Spreads & Dip Platter is thoughtfully designed for effortless grazing and the ultimate scoop-and-savor experience.

(Select Spreads available in 3lb portions)

Each platter serves 20 - 25 guests and is paired with an abundant assortment of crowd-favorite vessels — perfect for layering every flavor and texture.

Included with every Platter

Accompaniments

- Assorted gourmet crackers
- Crispy breadsticks
- Warm pita points
- Garlic crostinis
- Tortilla Chips

Fresh vegetables (Crudités)

- Cherry tomatoes
- Celery sticks
- Carrot sticks
- Cucumbers
- Tri-colored sliced bell peppers

Extra Pita (8 pitas cut into points): \$14

Extra Fresh Vegetables (Crudités): \$30

-Most Wanted Spreads & Spread Platters-

Hummus Spread (3lbs \$42 / Dip Platter \$85)

slow-soaked chickpeas, whipped to a velvety texture and blended with tahini, fresh-squeezed lemon, garlic, and cold-pressed olive oil. Finished with a drizzle of EVOO, warm spices, and a touch of fresh herbs

Tzatziki Spread (3lbs \$42 / Dip Platter \$85)

Greek yogurt, finely grated cucumber, fresh-pressed garlic, lemon, and a touch of dill for bright, herbaceous flavor. Drizzled with cold-pressed olive oil and seasoned to perfection

Spicy Feta Spread (3lbs \$42 / Dip Platter \$85)

creamy imported feta whipped to a smooth, irresistible texture, then infused with roasted red peppers, fresh garlic, and a touch of chili for the perfect kick. Finished with cold-pressed olive oil, warm spices, and fresh herbs

Skordalia Spread (3lbs \$42 / Dip Platter \$85)

slow-poached potatoes blended with fresh garlic, cold-pressed olive oil, and a touch of lemon for brightness

-Dip Platters-

Layered Fiesta Dip Platter \$95

A vibrant and indulgent layered dip crafted with elevated ingredients and bold, fresh flavors. We start with a creamy seasoned base, followed by smooth refried beans and a generous layer of house-made pico de gallo for brightness. Cool Greek yogurt adds a luxurious, tangy finish, topped with crisp shredded lettuce, cheddar cheese, sliced black olives, scallions, fresh lime, and fragrant cilantro.

Eloté Dip Platter \$95

Inspired by the bold flavors of Mexican street corn, this creamy dip delivers heat, sweetness, and irresistible depth in every bite. Fire-roasted corn is folded into a rich base of Greek yogurt and cheeses, then blended with lime, smoked paprika, garlic, and a touch of chili for the perfect kick. Finished with cotija, cilantro, and a drizzle of chili-lime seasoning, it strikes the ideal balance of tangy, smoky, and savory.

Roasted Tomatoes and Burrata Dip Platter \$95

A rich and rustic Italian-inspired favorite. Slow-roasted tomatoes, caramelized with garlic and fresh herbs, are layered over ultra-creamy burrata for the perfect balance of sweetness, acidity, and luxurious texture. Finished with a drizzle of cold-pressed olive oil and a touch of balsamic

Ricotta Dirty Dipping Oil Platter \$95

Decadent, layered, and packed with bold flavor. Our Ricotta Dirty Dipping Oil begins with a silky bed of whipped ricotta, crowned with a robust blend of cold-pressed olive oil, roasted garlic, sun-dried tomatoes, capers, crushed red pepper, and fresh herbs. Drizzled with balsamic, spicy, and aromatic “dirty” oil

Whipped Ricotta, Hot Honey, and Prosciutto Dip Platter \$110

Silky whipped ricotta sets the stage for ribbons of delicate prosciutto and a generous drizzle of hot honey. Finished with cracked black pepper and fresh herbs

Whipped Feta and Olive Tapenade Dip Platter \$95

Creamy, tangy, and irresistibly bold. Our whipped feta is blended to a smooth, velvety finish with a touch of fresh lemon and cold-pressed olive oil, creating the perfect canvas for a rich, savory olive tapenade. The topping features a Mediterranean medley of finely chopped Kalamata and green olives, folded with capers, garlic, and fresh herbs, delivering layers of briny, aromatic flavor in every bite.

Spinach and Artichoke Dip Platter \$95

Warm, creamy, and universally loved. Our Spinach & Artichoke Dip brings together tender artichoke hearts, fresh spinach, and a blend of cheeses folded into a velvety, oven-baked base with garlic and herbs. Golden, rich, and perfectly indulgent, this classic favorite is finished with a sprinkle of fresh Parmesan cheese.

Whipped Ricotta and Mushroom Dip Platter \$110

Silky whipped ricotta creates the perfect foundation for a generous topping of balsamic-marinated mushrooms — slow-simmered with garlic, thyme, and a touch of rosemary to deepen their savory richness. Finished with a drizzle of aged balsamic, EVOO, and a sprinkle of fresh herbs

Whipped Ricotta and Poached Pear Dip Platter \$100

A delicate harmony of creamy, sweet, and subtly spiced flavors. Our whipped ricotta is blended until irresistibly smooth, then crowned with tender wine-poached pears infused with cinnamon, citrus, and a hint of vanilla. Finished with a drizzle of honey and a touch of fresh herbs for balance

Pesto Chicken Dip Platter \$120

Tender shredded chicken is folded into a velvety blend of cheeses and Greek yogurt, then swirled with our house-made basil pesto for deep, herbaceous flavor. Finished with roasted garlic, sun-dried tomatoes, and a sprinkle of parmesan

Buffalo Chicken Dip Platter \$120

Tender shredded chicken is folded into a rich, creamy blend of cheeses and Greek yogurt, then infused with classic Buffalo heat for the perfect balance of spice and indulgence. Sprinkled with Blue Cheese crumbles

-Cheese Log platters-

Rich, creamy, and packed with gourmet flavor. Each handcrafted Cheese Log is rolled in premium toppings for the perfect balance of texture and taste.

Served with assorted artisan crackers and pretzels for Savory Logs, and a sweet assortment of waffles, graham crackers, and pretzels for sweet Logs, every log generously serves 20–25 guests, making it an effortless and unforgettable experience for any gathering.

Antipasto Cheese Log \$120

A vibrant, savory show-stopper inspired by classic Italian antipasto. Our Antipasto Cheese Log blends creamy cheeses with sun-dried tomatoes, roasted red peppers, olives, garlic, and fresh herbs for bold Mediterranean flavor in every bite. Rolled in a gourmet crust of finely diced salami, pepperoni, and fresh basil, it delivers the perfect balance of creamy, tangy, and salty indulgence.

Cranberry Pistachio Log \$90

Festive, creamy, and irresistibly balanced. Our Cranberry Pistachio Log features a velvety blend of cheeses folded with honey and warm vanilla undertones, then rolled in a vibrant crust of tart dried cranberries and toasted pistachios. Every bite offers a perfect contrast of sweet, tangy, and nutty with a soft, luxurious texture at the center and a satisfying crunch on the outside.

Italian Herb & Garlic Log \$90

Savory, aromatic, and bursting with Old-World flavor. Our Italian Herb & Garlic Log blends creamy cheeses with roasted garlic, parmesan, and a fragrant medley of basil, oregano, parsley, and thyme. Rolled in a rustic crust of seasoned herbs and toasted breadcrumbs, every bite delivers rich, garlicky comfort with a bright, earthy finish.

Bacon Cheddar & Chive Log \$110

Smoky, savory, and irresistibly indulgent. Our Bacon Cheddar & Chive Log combines creamy cheeses with sharp aged cheddar, crispy applewood-smoked bacon, and fresh chives for the perfect balance of richness and bite. Rolled in a crust of cheddar, bacon, and herbs, every slice delivers bold flavor and satisfying texture.

Maple Bacon Log \$110

Sweet, smoky, and undeniably addictive. Our Maple Bacon Log blends creamy cheeses with crispy applewood-smoked bacon and a touch of pure maple syrup for the perfect balance of salty and sweet. Rolled in a crunchy coating of bacon, toasted pecans, and herbs, every bite delivers rich texture, cozy warmth, and bold, comforting flavor.

Caramelized Onion & Herb Log \$90

Savory, aromatic, and packed with comforting flavor. Our Onion & Herb Log blends creamy cheeses with caramelized onion, scallions, and a fragrant mix of parsley, thyme, and chives. Rolled in a rustic coating of toasted herbs and finely diced onions, it offers the perfect balance of richness, sharpness, and fresh herbal notes in every bite.

Sun-dried Tomato & Herb Log \$90

Bright, savory, and bursting with Mediterranean flavor. Our Sun-dried Tomato & Herb Log blends creamy cheeses with chopped sun-dried tomatoes, roasted garlic, and a fragrant mix of basil, oregano, and parsley. Rolled in a colorful crust of herbs and tomatoes, every bite delivers a rich tang, a touch of sweetness.

Lemon Chive & Herb Log. \$90

Bright, creamy, and refreshingly herbaceous. Our Lemon Chive & Herb Log features a velvety blend of cheeses infused with fresh lemon zest and juice for a clean, vibrant citrus note. Folded with garden chives and a medley of basil, parsley, and thyme, then rolled in a fragrant herb crust, every bite delivers a smooth, tangy finish with a light and uplifting flavor.

Orange Honey & Walnut Log \$90

Delicate, citrus-kissed, and beautifully balanced. Our Orange Honey & Walnut Log blends creamy cheeses with pure honey and fresh orange zest for a bright, subtly sweet flavor. Rolled in a rustic crust of toasted walnuts, golden raisins, and a hint of cinnamon, every bite delivers luxurious richness with a gentle crunch and a warm, aromatic finish.

Lemon Honey & Walnut Log \$90

Bright, creamy, and irresistibly comforting. Our Lemon Honey & Walnut Log blends velvety cheeses with pure honey and fresh lemon zest for a smooth, citrus-kissed sweetness. Rolled in a rustic crust of toasted walnuts and golden raisins with a whisper of warm spice, every bite delivers the perfect balance of tangy, sweet, and nutty with a luxurious, satisfying crunch.

-Cheese Logs-

Lemon Blueberry & Almond Log \$90

Bright, creamy, and irresistibly refreshing. Our Lemon Blueberry Log blends velvety cheeses with fresh lemon zest and a touch of honey, resulting in a smooth, citrus-forward sweetness. Rolled in a vibrant crust of dried blueberries and toasted almonds, every bite delivers a luxurious balance of tangy, sweet, and nutty — with a soft center and a satisfying crunch on the outside.

Olive & Herb Log \$90

Briny, creamy, and bursting with Mediterranean flavor. Our Olive & Herb Log blends velvety cheeses with finely chopped Kalamata and green olives, roasted garlic, capers, and a fragrant mix of fresh basil, parsley, and oregano. Rolled in a rustic coating of diced olives and herbs, every bite delivers a rich balance of savory, tangy, and aromatic notes.

Spicy Eloté Log \$90

Fiery, creamy, and packed with street-corn flavor. Our Spicy Eloté Log blends velvety cheeses with fire-roasted corn, roasted garlic, lime, and a kick of chili for the perfect balance of heat and tang. Rolled in a vibrant crust of cotija cheese, cilantro, scallions, and chili-lime seasoning, every bite delivers smoky sweetness, zesty spice, and a satisfying crunch.

Prosciutto & Hot Honey Log \$110

Sweet, salty, and irresistibly decadent. Our Prosciutto & Hot Honey Log blends creamy cheeses with bits of delicate prosciutto, creating a rich, savory base with a luxurious texture. Rolled in a gourmet crust of finely chopped prosciutto and fresh herbs, then finished with a generous drizzle of hot honey, every bite delivers the perfect harmony of creamy, salty, and subtly spicy sweetness.

Spinach & Artichoke Log \$90

Creamy, savory, and irresistibly nostalgic. Our Spinach & Artichoke Log blends velvety cheeses with tender artichoke hearts, fresh spinach, roasted garlic, and a hint of parmesan for the perfect balance of richness and brightness. Rolled in a flavorful crust of seasoned herbs, toasted breadcrumbs, and parmesan, every bite delivers warm, familiar comfort with an elevated gourmet finish.

Smoked Gouda & Chorizo Log \$110

Rich, spicy, and full of irresistible depth. Our Smoked Gouda & Chorizo Log blends creamy cheeses with aged smoked gouda, roasted garlic, and finely crumbled chorizo for a perfect balance of savory heat and bold, smoky flavor. Rolled in a crust of crisp chorizo, smoked paprika, and fresh herbs, every bite delivers warmth, richness, and a satisfying kick.

Everything Bagel Salmon Log \$110

Decadent, savory, and brunch-inspired in the best way. Our Everything Bagel Salmon Log blends creamy cheeses with smoked salmon, fresh dill, capers, scallions, and a touch of lemon for a rich yet refreshing flavor profile. Rolled in a signature crust of everything bagel seasoning — sesame, poppy seeds, garlic, onion, and sea salt — every bite delivers the perfect balance of smoky, tangy, and aromatic crunch.

Salted Caramel Pecan Log \$90

Luxurious, sweet, and irresistibly indulgent. Our Salted Caramel Pecan Log blends velvety cheeses with rich caramel and a touch of sea salt for the perfect harmony of buttery sweetness and subtle savor. Rolled in a crisp coating of toasted pecans and caramel drizzle, every bite delivers creamy smoothness with a warm, satisfying crunch.

Salted Caramel Apple Log \$90

Comforting, nostalgic, and irresistibly indulgent. Our Salted Caramel Apple Log blends velvety cheeses with rich caramel, a touch of sea salt, and warm cinnamon for the perfect balance of sweet and salty. Rolled in a crunchy coating of toasted pecans, dried apples, and caramel drizzle, every bite delivers creamy smoothness with bursts of crisp apple flavor and a buttery, spiced finish.

Chocolate Hazelnut Crunch Log \$90

Indulgent, rich, and impossible to resist. Our Chocolate Hazelnut Crunch Log blends velvety cheeses with premium chocolate hazelnut spread and a touch of espresso for deep, luxurious flavor. Rolled in a crunchy coating of toasted hazelnuts, cocoa nibs, and chocolate drizzle, every bite delivers creamy smoothness with a satisfying chocolate-nut crunch.