

Tray Serving Guidance

Small Serves 10-15 guests | Large serves 22-30 guests

Subject To 21% Service Charge, Sales Tax, and \$250 Minimum Expense Requirement

Meat and Cheese Tray

Small—\$65.00 | Large \$125.00

Bite size slices of hard salami, beer salami, Colby, swiss, and pepper jack cheeses served with crackers

Cheese and Cracker Tray

Small—\$65.00 | Large \$125.00

4 different cheeses accompanied by seasonal fruits & berries
Served with assorted crackers**Olive and Cheese Tray**

Small—\$75.00 | Large \$140.00

An assortment of eight varieties of olives, tapenade, fresh Mozzarella, Romano, and Chevre cheeses
Served with assorted crackers**Fruit Kabob Tray**

12 Skewers—\$35.00 | 24 Skewers \$65.00

Fresh Fruit Kabobs with dipping 2 sauces;
Honey yogurt fruit dip
Chocolate ganache**Cut Fruit Tray**

Small—\$45.00 | Large \$85.00

Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberries, Blackberries, Blueberries, Raspberries, Grapes, and Kiwi served with a honey yogurt fruit dip

**Garden Vegetable Crudites**

Small—\$35.00 | Large \$65.00

Display of color and flavor with an array of carrots, celery sticks, cucumber, broccoli, cauliflower, grape tomatoes, radishes, and sliced bell peppers accompanied with dill cream cheese dip

Grilled Vegetable Platter

Small— 55.00 | Large— \$105.00

Char-grilled eggplant, Portobello mushrooms, carrots, zucchini, bell peppers, fingerling potatoes, fennel, and sweet onion drizzled with aged balsamic vinegar and olive oil

Antipasto Platter

Small—\$85.00 | Large \$165.00

Roasted red peppers, slices of prosciutto, marinated artichokes hearts, marinated olives, seared banana peppers, marinated grilled eggplant, marinated mushroom salad
Assorted crackers and house-baked baguette

Chilled Beef Tenderloin Platter

15 person- \$175.00

Char-grilled herb crusted Angus beef tenderloin served with horseradish cream, braised onions, lettuce, tomato, and provolone cheese served with house-baked rolls

**Shrimp Tray**

40pc- \$95.00 | 80pc- \$185.00

Jumbo gulf shrimp served with fresh lemon and house-made cocktail sauce

Smoked Salmon

1 Whole Side- \$95.00

Thinly sliced cold smoked salmon accompanied by capers, fine diced onions, chopped egg, diced tomatoes, and shaved chives
Served with fresh bagels and cream cheese or a sliced baguette

Jumbo Chicken Wings

30 pcs- \$45.00 (1 sauce choice)

60 pcs- 95.00 (2 sauce choice)

Sauces: Classic Buffalo, Honey BBQ, Teriyaki, Sweet Thai Chili
Includes Bleu cheese dressing, carrots, and celery

Homemade Guacamole and Pico de Gallo

2 pounds of each \$49.00

Hand mashed ripe avocados with fresh lemon juice, fresh lime juice, cilantro, fresh tomatoes, sweet onion, and garlic served with tortilla chips

Seven Layer Dip

Medium- \$45.00 | Large \$85.00

Layers of refried beans, fresh guacamole, sour cream, fresh tomato salsa, ripe olives, scallions and cheddar cheese
Served with tortilla chips

Bruchetta Sampler

Small- \$60.00 | Large- \$115.00

Char-grilled French baguette topped with the following;
Roasted tomato and sweet pepper
Eggplant, olive and mushroom
Yellow tomato basil

Charcuterie Board

Small-\$145.00 | Large \$275.00

Displayed variety of imported and domestic cheeses and cured meats, salami, gherkins, olives, stone ground mustard, accompanied by assorted crackers, and house baked baguettes all served on a wooden cheese board

Fresh Mozzarella and Tomato Caprese Tray

Small-\$45.00 | Large \$85.00

Imported mozzarella and garden fresh tomatoes sliced and on a tray, garnished with balsamic glaze and fresh basil served with roasted peppers and house-made baguette

Bavarian Soft Pretzel Tray

20- \$45.00

Warm Bavarian Pretzels
Served with Honey Mustard, Yellow Mustard, and Queso

Baked Brie and Fig Encroute

Large \$75.00

A wheel of Brie and fig wrapped in puff pastry
Served with sliced French Baguettes

Original Box**\$8.00 per person**

Includes a choice of a focaccia or rolled-up sandwich, fresh apple, or orange, house baked cookie, and a bag of chips

Deluxe Box**\$11.00 per person**

Includes a choice of a focaccia or rolled-up sandwich, house-made green or pasta salad, fresh apple, or orange, house baked cookie, and a bag of chips

Premium Box**\$13.00 per person**

Includes a choice of a focaccia or rolled-up sandwich, house-made green or pasta salad, fresh fruit salad, house baked cookie, and a bag of chips

All Inclusive Deli Feast**\$9.00 per person**

Elaborate selection of our fresh deli meats and cheeses

Ham, house-made smoked turkey breast, hard salami and your choice of house-made roast beef or corned beef plus Cheddar, swiss and dill havarti cheese.

Garnished with sliced tomatoes, red onions, lettuce, and pickles

Served with an assortment of your choice of house-baked breads

Your choice of potato salad, coleslaw, or seasonal pasta salad

Also includes mustard and mayonnaise

Focaccia Sandwich Tray**Small 10pc- \$55.00 (pick 2) | Large 20pc-\$105.00 (pick 4)**

Fresh Focaccia sandwich wedges of the following variety:

Ham & Dill Havarti | Turkey, Swiss Avocado
Signature Chicken Salad | Albacore Tuna Salad
Roasted Vegetable | Roast Beef & Arugula
Smoked Turkey & Cranberry Aioli | Caprese

**3 Foot Gourmet Submarine****Serves 24**

Choose one of our delicious varieties of the 3 foot party subs

American— Ham, roast beef, salami, smoked turkey, Swiss & American cheeses **\$85.00**

Italian— Pepperoni, prosciutto, capicola, salami, provolone and Mozzarella cheese **\$110.00**

Croissant Sandwich Tray**Small 10pc-\$60.00 (pick 2) | Large 20pc-\$115.00 (pick 4)**

Fresh Focaccia sandwich wedges of the following variety:

Ham, Gruyere Cheese
Roast beef, Roquefort cheese, Tomato, and red onion
Smoked Turkey, brie, and herbed mayonnaise
Signature chicken salad and green leaf lettuce
Albacore tuna salad, green leaf lettuce, and tomato
All served with sweet gherkins and assorted olives

**Wrap Sandwich Tray****Small 24pc- \$45.00 | Large 75pc-\$130.00**

Fresh lavash bread with choice of 4 of the following:

Ham & Dill Havarti | Turkey, Swiss Avocado
Chicken Caprese
Signature Chicken Salad | Albacore Tuna Salad
Roasted Vegetable | Roast Beef & Arugula
Smoked Turkey & Cranberry Aioli | Grilled Chicken Pesto