



## COLD PLATTERS

### FRESH VEGETABLE CRUDITÉ

**\$60**

Seasonal Bite- sized vegetables served with our divine homemade green goddess dressing.

### CAPRESE PLATTER

**\$65**

Freshly sliced mozzarella, vine ripe tomatoes and fresh basil with pesto and balsamic vinegar.

### FRESH FRUIT MEDLEY

**\$65**

A beautiful arrangement of fresh, seasonal fruit, Including cantaloupe, honeydew, pineapple, strawberries, kiwi and grapes.

### HUMMUS PLATTER

**\$65**

Homemade hummus with pita bread, celery, and carrots.

### SOURDOUGH BOULÉ WITH DIP

**\$50**

A delicious round loaf of sourdough filled with your choice of a spinach & artichoke dip or a spicy southwest cheese dip. Served with carrots, celery, cherry tomatoes, and multi-grain crackers.

### CLASSIC FRUIT & CHEESE

**\$80**

A generous assortment of classics such as havarti, brie, swiss, habanero jack, and cheddar accompanied by a generous assortment of a medley of seasonal fresh fruit.

\*can also be made into a vegetable and cheese.

\*\* upgrade to premium gourmet (additional \$20)

### DELI MEAT & CHEESE FEAST

**\$85**

Sliced prime roast beef, turkey breast, ham, salami, accompanied by classic cheeses including havarti, brie, swiss, habanero jack, and cheddar. Served with olives, crackers, and a freshly baked baguette.

### COLOSSAL SHRIMP COCKTAIL (10)

**\$90**

### DELUXE ITALIAN ANTIPASTO FEAST

**\$100**

A Deluxe assortment of sliced meats such as, prosciutto, salami, mortadella, ham, and sopressata. With an assortment of premium cheeses such as aged parmesan, mozzarella, goat, and other Italian cheeses. Accompanied with olives, assorted antipasto, and a freshly baked baguette.

\*upgrade to premium imported meats & cheese (additional \$25)

### MINI-SANDWICH PLATTER

**\$80**

Homemade chicken salad and crisp lettuce stuffed into an assortment of freshly baked miniature breads.

### FRESH SANDWICH PLATTER

**\$84**

An assortment of freshly cut deli meat sandwiches including turkey and muenster cheese, ham and swiss, and roast beef with cheddar topped with finely shredded iceberg lettuce.

### KID'S SANDWICHES

**\$45**

Small ham & cheese, turkey & cheese, and peanut butter & jelly sandwiches.

### GOURMET WRAPS

**\$79**

A variety of spinach, tomato, white & whole wheat tortillas, filled with an assortment of deli meats, cheeses, and vegetables.

### PINWHEELS

**\$75**

Perfect bite- sized snacks! Assorted tortillas stuffed with ham, turkey, roast beef, salami, cheese and greens.

### TO-GO SALAD

**\$16**

Mixed greens with radishes, tomatoes, carrots, cucumbers, served as a bed for your choice of chicken breast or salmon with our homemade green goddess dressing on the side.

### SMOKED FISH DIP

**\$75**





## WARM PLATTERS



### CHICKEN WINGS & DRUMETTES \$98

50+ pieces of chicken wings and drumettes served with celery sticks, buffalo wing sauce and honey mustard.

### QUICHE & GREENS \$70

A homemade deep-dish quiche with your choice of a filling. Either asparagus, leeks, roasted vegetables, or rainbow chard. Served with mixed greens and cherry tomatoes. Serves 8-10 people.

\*Add bacon additional \$5

### EMPANADA PLATTER \$65

Our locally famous homemade chicken and beef empanadas.

*\*Please inform of food allergies*

*\*\*Any/Every platter may be customized according to customer preference*

## BREAKFAST & SWEETS PLATTERS



### CONTINENTAL BREAKFAST PLATTER \$85

Freshly baked french butter croissants, chocolate- filled croissants, scones, & mini bagels accompanied by fresh fruit, whipped crème cheese and a fruit marmalade.

### FRESH BAKED COOKIES \$50

Homemade assortment of cookies including chocolate chunk, macadamia, white chocolate, oatmeal raisin, and red velvet.

### GOURMET DESSERT PLATTER \$75

A delectable assortment of bite-sized sweets including eclairs, lemon bar, macaroons, cheesecake, petit fours, and cookies.

*\*Please inform of food allergies*

*\*\*Any/Every platter may be customized according to customer preference*