



PARTIES AND SPECIAL EVENTS

| Each platter is designed to serve as light snacks for approximately 20 people |



Salads

CAESAR SALAD (V)

| SERVED WITH HOMEMADE CAESAR DRESSING |

KALE AND QUINOA SALAD (V)

| SERVED WITH A LEMON CITRUS VINAIGRETTE |

MIXED GREEN SALAD (V)

| SERVED WITH A BALSAMIC VINAIGRETTE |

\$80/PLATTER

ADD SMOKED SALMON* (\$30) OR CHICKEN (\$40)

Appetizer Platters

DEVEILED EGGS* - \$75 (G)

VEGGIE PLATTER - \$125 (V)

| CARROT STICKS, BABY HEIRLOOM TOMATOES, CELERY STICKS, EUROPEAN CUCUMBERS, PIMENTO CHEESE, HUMMUS AND VEGGIE CAVIAR, SERVED WITH RANCH, BLUE CHEESE AND PITA BREAD |

CHEESE DISPLAY - \$135 (V)

| ASSORTMENT OF ARTISANAL CHEESES: SPANISH MANCHEGO, WHITE CHIVE CHEDDAR, BLUE STILTON, CRANBERRY CHEDDAR AND FRENCH BRIE SERVED WITH SPICED NUTS, FIG JAM, CORNICHONS, TOASTED RAISIN-NUT BREAD, CRACKERS |

BRUSCHETTA - \$110 (V)

| CROSTINI WITH BUFFALO MOZZARELLA AND BASIL |

CHARCUTERIE DISPLAY - \$150

| ASSORTMENT OF SHAVED CURED MEATS SERVED WITH MARINATED OLIVES, CORNICHONS, DIJON MUSTARD, TOASTED RAISIN-NUT BREAD, SEA SALT CRACKERS |

SMOKED FISH BOARD DISPLAY - \$150

| WITH SMOKED SALMON, SALMON CANDY, SMOKED TROUT WITH HERB WHIPPED CREAM CHEESE, HORSERADISH CREAM AND TOAST POINTS |

Premium Platters

DEVEILED EGGS WITH CAVIAR* - \$100 (G)

BRAISED MEATBALLS - \$80

| ALL-BEEF MEATBALLS SERVED WITH A GUINNESS GRAVY |

CHICKEN WINGS - \$90

| CRISPY CHICKEN WINGS WITH CHOICE OF BUFFALO OR MAMBO SAUCE AND SERVED WITH BLUE CHEESE AND RANCH DRESSING |

MINI JUMBO LUMP CRABCAKES - \$125

| SERVED WITH REMOULADE AND A CRAB AIOLI |

TUNA TARTARE SPOONS* - \$125 (G)

| AHI TUNA, ROASTED SHALLOTS, DICED CHIVES, MISO VINAIGRETTE |

BRATS 'N A BLANKET - \$100

| ALL-PORK BRATWURST SAUSAGE WRAPPED IN A PUFF PASTRY, SERVED WITH REMOULADE |

JUMBO SHRIMP COCKTAIL - \$125 (G)

| SERVED WITH CLASSIC COCKTAIL SAUCE |

LOADED TATER TOTS - \$125

| CHEESE SAUCE, SOUR CREAM, CRISP BACON, CHILI, GREEN ONIONS |

Sandwich Platters

TRUFFLED GRILLED CHEESE - \$110 (V)

| MELTED GRUYERE, CARAMELIZED ONIONS, SOURDOUGH BREAD |

BLACKBEAN BURGERS - \$110 (V)

| HAND-PATTIED BLACKBEAN BURGER, CHISMO SAUCE, SPREAD OF GUACAMOLE, BRIOCHE BUN |

GRILLED CHICKEN SANDWICHES - \$110

| FRENCH CHICKEN BREAST, SMOKED AIOLI SAUCE, WHITE CHEDDAR, BRIOCHE BUN |

MINI FRENCH DIP ROAST BEEF SANDWICHES - \$125

| ROAST BEEF, WHITE CHEDDAR, HERB AIOLI, SOURDOUGH BREAD |

BUTTERMILK FRIED CHICKEN BISCUITS - \$125

| CRISPY BUTTERMILK CHICKEN BREAST, HERB AIOLI, FLAKY BISCUITS |

BEEF SLIDERS - \$115

| MELTED WHITE CHEDDAR, CHIPOTLE AIOLI, LETTUCE, BRIOCHE BUN |

Flatbreads

CLASSIC - \$50

| BACON LARDONS, CRÉME FRAICHE, CARAMELIZED ONIONS AND GRUYERE |

VEGGIE - \$50 (V)

| ROASTED MUSHROOMS AND POTATOES, CRÉME FRAICHE, CARAMELIZED ONIONS AND PARMESAN |

SMOKED SALMON* - \$55

| SMOKED SALMON, HORSERADISH CREAM, ARUGULA, SHAVED RED ONION, CHIVES |

MARGHERITA - \$55 (V)

| TOMATO SAUCE, PLUM TOMATOES, BASIL AND MOZZARELLA |

Desserts

LEMON SQUARE DISPLAY

MILK CHOCOLATE CHIP BROWNIE DISPLAY

ASSORTED DESSERT DISPLAY

| AN ASSORTMENT OF LEMON SQUARES AND CHOCOLATE CHIP BROWNIES |

\$100/Platter

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.