



Platters Baskets & dips

Small serves 15 to 20

Medium serves 20 to 25

Large serves 30 to 35

Executive Luncheon Platter **medium \$185, Large \$220**

roasted filet mignon, grilled shrimp, sesame chicken and seasonal vegetables, served with a horseradish cream sauce, cocktail sauce and spicy peanut sauce on the side home made lat bread and brioche buns

International Cheese Platter

small \$50, Med \$70, Large \$85

International and domestic cheeses served with assorted flatbreads and crackers

Artisan Cheese Platter **small \$55, Med \$75, Large \$90**

International and domestic goat, cow and sheep's milk cheeses served with quince paste, fig & almond loaf, nuts, grapes, assorted flatbreads and crackers

Charcuterie Platter (36 hours Notice)

small \$65, med \$85, Large \$110

Assorted pâtés, terrines and sliced meats served with pearl onions, cornichons and grain mustards

Vegetable Crudités **small \$45, medium \$55, Large \$70**

Served with a dip of your choice

Assorted Grilled Vegetable Platter

small \$45 ,Med \$55, Large \$70

Lightly marinated with E.V.O.O and Balsamic Reduction
market fresh vegetables

Antipasto Platter

small \$65, Med \$80, Large \$110

Genoa salami, prosciutto, pepperoni, sopresatta, bocconcini,
provolone, sun dried tomatoes, marinated artichoke hearts,
roasted red peppers and Sicilian black and green olives served
with grissini, garlic toasts and Italian rosemary foccacia
peasant bread

New York Deli Platter

small \$65, med \$80, Large \$110

roast beef, smoked turkey, salsa turkey, chicken, corned beef,
salami & black forest ham, assorted sliced cheeses and salads,
lettuce, tomatoes, onions and pickles, assorted breads and
dressings

Dips

small \$55 Med \$70 Large \$85

Authentic Mexican salsa, guacamole, hummus, tzatziki, baba
ganouch, ranch, bleu cheese, black bean salsa, white bean
purée and roasted red pepper served with assorted breads,
vegetables and corn chips bliss potatoes, bell peppers, red
onion, fresh basil and a mustard vinaigrette

Chef's full Salad Bar

\$6 per guest

grilled chicken strips, virginia ham, smoked turkey, cheddar
cheese, romaine lettuce, tomatoes, sweet corn, sprouts,
cucumber, green peppers, chopped eggs,shredded carrots,
chick peas and tuna salad served with croutons, sweet balsamic
vinaigrette dressing on the side

Assorted Sushi Rolls

\$80 per 40 psc

Tuna, shrimp, smoked salmon, cucumber and California rolls served with wasabi, pickled ginger and soy sauce

Taste of Asia Basket

\$85 serves 20 guests

Skewers of szechuan shrimp, red curried chicken, Korean beef and vegetable spring rolls with a peanut and a soy scallion dipping sauce

Florentine Basket

\$89 serves 20 guest

skewers of fire grilled shrimp, rosemary grilled chicken, grilled baby zucchini, sun dried tomatoes and chunks of parmesan reggiano cheese

Chicken Finger Basket

\$69 Serves 20 guest

medley of coconut dusted, sesame crusted and pecan coated chicken fingers served with honey mustard and coconut dipping sauces

Fresh Fruit Platter

small 50 med 65 large \$75

a seasonal selection of elegantly cut fresh fruits

Assorted Melon Platter

small 50 med 65 large \$75

sliced honeydew, cantaloupe & watermelon garnished with red & green grapes