

Platters

Vegetable Crudite : hand cut, fresh vegetables with herbed buttermilk dressing
15-20 people \$49 / 40-50 people \$94

Marinated and Grilled Vegetables: roasted and marinated seasonal vegetables and olives
15-20 people \$44 / 40-50 people \$84

Antipasta Platter: assortment of salumi and deli meats, marinated and roasted vegetables, pickled vegetables, whole grain mustard and focaccia bread
15-20 people \$69 / 40-50 people \$134

Crispy Lavosh with Tapenades: parmesan and herb baked lavosh with hummus, artichoke, and sundried tomato tapenades
15-20 people \$34 / 40-50 people \$76

California Artisanal Cheese: Shaft's bleu(Placerville), Fiscalini aged white cheddar(Modesto), Marin Triple Brie(Petaluma), dried fruits, nuts, crackers, and crostini
15-20 people \$62 / 40-50 people \$120

An assortment of petite sweets.

Ask us about other options

chocolate mousse brownies, pumpkin cheese cake

banana cream pie, Agostoni chocolate with salted caramel, lemon tartlet,

candied persimmons, spice cake with figs

Choice of 3: 15-20 people \$52 / 40-50 people \$100 Choice of 5: 15-20 people \$62 / 40-50 people \$120