

Platters

Fresh Hand Cut Vegetables- crudites of vegetables with herbed buttermilk dressing

15-20 people \$38 / 40-50 people \$76

Marinated and Grilled Vegetables-seasonal selection of very well treated vegetables and olives

15-20 people \$40 / 40-50 people \$80

Antipasta Platter assortment of salumi and deli meats, marinated and grilled vegetables, pickled vegetables, whole grain mustard and focaccia bread

15-20 people \$65 / 40-50 people \$130

Crispy Lavash with Tapenades – parmesan baked lavash with hummus, artichoke, and sundried tomato tapenades

15-20 people \$34 / 40-50 people \$68

Cheese Platter- local Shaft's blue, aged white cheddar, and triple brie with dried fruits, nuts, and crostini

15-20 people \$58 / 40-50 people \$116

Desserts Minis- An assortment of petite sweets. Flavors include, but not limited to: chocolate mousse brownies, mixed berry tartlet, banana cream pie, salted caramel cups, tiramisu, delta pear and fig tartlet

Choice of 3: 15-20 people \$48 / 40-50 people \$96

Choice of 5: 15-20 people \$58 / 40-50 people \$116