

DISPLAYS & PLATTERS

Anti Pasti

\$190.00 each (serves 20–25 guests)

a selection of dried italian salami & prosciutto, grilled & roasted seasonal vegetables marinated with extra virgin olive oil & aged balsamic vinegar

Crudit  with Hummus

\$135.00 each (serves 20–25 guests)

A Colorful Array of Crisp Seasonal Vegetables with a House-Made Hummus & Cream Cheese Dip

Domestic & International Cheese Board

\$160.00 each (serves 20-25 guests)

a selection of european & american cheeses with whole wheat crackers, crusty house-made bread & marinated olives

Crostini Platter

\$170.00 (serves 20–30 guests)

grilled marinated vegetable bruschetta, beef carpaccio, sundried tomato, goat cheese & capicola

Hot Spinach Dip

\$150.00 (serves 20–25 guests)

saut  d baby spinach leaves & artichokes blended with a parmesan cream cheese with crusty house-made sourdough bread

Fresh Fruit Display

\$135.00 (serves 20–25 guests)

a display of the season's best whole & cut melons, pineapples, berries & tropical fruit with orange blossom honey & yogurt dip

Chilled Seafood Displayed on Crushed Ice

Priced per piece: shrimp or crab cocktail claws, \$4.00, Minimum 25 pieces per item

large shrimp (and/or) snow crab cocktail claws with lemon wedges, house-prepared cocktail sauce & a lemon caper aioli

Sashimi Platter

\$225.00 (per 50 pieces)

assorted hamachi, yellow fin & salmon, with shoyu soy wasabi & pickled ginger

All menus are subject to a 22% service charge & 8.25% tax