

Displays & Platters

Antipasti

A Selection of Dried Italian Salami & Prosciutto, Grilled & Roasted Seasonal Vegetables

Vegetables are Marinated with Extra Virgin Olive Oil & Aged Balsamic Vinegar

\$190 / Serves 20-25 guests

Crudit  with Hummus

A Colorful Array of Crisp Seasonal Vegetables

with House-Made Hummus & Ranch

\$135 / Serves 20-25 guests

Domestic & International Cheese Board

A Selection of European & American Cheeses

with Whole Wheat Crackers, Crusty House-Made Bread & Marinated Olives

\$160 / Serves 20-25 guests

Crostini Platter

Grilled Marinated Vegetable Bruschetta, Beef Carpaccio, Sundried Tomato, Goat Cheese & Capicola

\$170 / Serves 20-30 Guests

Hot Spinach Dip

Saut ed Baby Spinach Leaves & Artichokes

blended with Parmesan Cream Cheese and served with Crusty House-Made Sourdough Bread

\$150 / Serves 20-25 Guests

Fresh Fruit Display

A Display of the Season's Best Whole & Cut Melons, Pineapples, Berries & Tropical Fruit

with Orange Blossom Honey Yogurt Dip

\$135 / Serves 20-25 Guests

Chilled Shrimp or Crab Claws Displayed on Crushed Ice

Large Shrimp (and/or) Snow Crab Cocktail Claws

with Lemon Wedges, House-made Cocktail Sauce & Lemon Caper Aioli

Priced per piece: \$4.50 / Minimum 25 pieces per selection

Sashimi Platter

Assorted Hamachi, Yellow Fin & Salmon

with Shoyu, Wasabi & Pickled Ginger

\$225 (per 50 pieces)