



DISPLAYS & PLATTERS

LARGE (serves 50) / SMALL (serves 25)

HEIRLOOM RAINBOW GRAZING TABLE

hand picked heirloom vegetables, fruits, nuts, artisan bread, homemade dressings and dipping sauces

ARTISAN CHARCUTERIE DISPLAY

fine selection of cured meats and cheeses, cornichons, olives, seasonal fruits and nuts, homemade jams and marmalades served with grilled ciabatta crostinis

LE GRAND AIOLI

ultimate french vegetable platter
with steamed jumbo shrimp and cod, steamed green beans, steamed fingerling potatoes, steamed asparagus, hard boiled eggs, radishes, dijon mustard and lemon garlic aioli

MEDITERRANEAN MEZZA DISPLAY

Mediterranean grilled vegetables with fresh baked pitas, baba ganoush, hummus, tzatziki, grape leaves, pesto mozzarella pearls, and olive bar

SMOKED SALMON PLATTER

hot smoked and cold smoked salmon options with assorted bagels house whipped cream cheeses, heirloom tomatoes, red onions, cucumbers, hard boiled eggs, olives, fresh dill, capers, and lemon wedges

CHEESE DISPLAY

chef's selection of imported and domestic cheeses seasonal fruits and nuts, homemade jams and marmalades, orange blossom honey, served with artisan crackers

CRUDITE HUMMUS PLATTER

seasonal, local farmed vegetables
red pepper hummus, roasted eggplant hummus, olives with feta, served with grilled ciabatta crostinis

SEASONAL FRUIT PLATTER

local farmed organic fruits

ARTISAN BREAD DISPLAY