

Appetizers Platters

Serve aprox. 15-20 people

Seasonal Fruit Platter ()**

pineapple apples oranges grapes strawberries pears

\$85

Seasonal Crudite Platter ()**

raw and blanched seasonal vegetables served with house made ranch

\$65

Chef's Selection Sliced Meats ()**

mortadella roast beef capicola spicy dry coppa sopresatta

prosciutto smoked chicken turkey pepper pastrami

\$105

Cheese Platter ()**

mix of cow, goat and sheep's cheeses

beemster classic bellwether carmody imported blue cheese

imported brie and chevre chipotle cheddar edam

\$115

House Made Chips, Salsa & Fresh Guacamole

\$25

Roasted Vegetable Quesadilla

\$18.00 per 8 pieces

Chorizo Bruschetta

roma tomato, fresh basil, field greens, extra virgin olive oil, fleur de sel. served with toasts. \$65

Spicy Lime Cilantro Hummus

served with toasts and pickled vegetables \$45

20% gratuity added to final bill

(**) selection varies upon availability