

Cold Appetizers

Domestic Cheese Display

A selection of domestic cheeses served with crackers

\$175.00

Imported Cheese Display

A selection of finer imported cheeses served with crackers

\$200.00

Fruit Display

An assortment of fresh cut seasonal fruit

\$175.00

Crudite Display

An assortment of fresh chopped vegetables served with buttermilk ranch

\$150.00

Farmers Market Vegetable Display

An assortment of exotic and marinated vegetables

\$150.00

Antipasto Display

An assortment of Italian cured meats, cheeses, pickled and marinated vegetables

\$225.00

Charcuterie Board

A selection of cured meats, cheeses, and other chef-inspired accompaniments

\$225.00

Hummus display

Roasted garlic hummus, Chef's choice hummus, toasted pita triangles, and crudité

\$200.00

Bruschetta Carprese

Toasted bread points with fresh mozzarella and tomato basil topping

\$150.00

Salmon Display

Smoked or poached salmon with pickled red onions, capers, wasabi cream cheese, dijon aioli, and crackers

\$250.00

Shrimp Cocktail

Jumbo-sized shrimp with cocktail sauce and lemon garnish

\$200.00

Shrimp Shooters

Blackened shrimp with ancho chile ketchup

\$250.00

Ceviche

Fresh seafood cured in citrus juices, cilantro, and fresh jalapeno

\$250.00

Deviled Eggs

Seasoned with whole grain mustard and topped with bacon and green onion

\$100.00

Brie Tarts

Petite phyllo shells stuffed with brie and pear compote

\$125.00

Pork Belly Canape

Soy-glazed pork belly, pickled red onion, and hot house cucumbers

\$200.00