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## Party Platters

### Our Signature

**FIG & MASCARPONE TORTE** Creamy layers of lightly sweetened mascarpone cheese and our fig puree topped with dried fruit and nuts. Served with sliced baguette.

6" \$29 | 9" \$47

### BRUSCHETTA AND MORE

- Traditional bruschetta
  - Corn, bacon, and chili
  - Artichoke parmesan
  - Grilled vegetable
  - Tuscan pesto chicken with black olives, golden raisins and sun dried tomatoes
- 16 oz. w/3 doz. crostini \$21 | 32 oz. w/6 doz. crostini \$37
- Crab with cream cheese and tarragon
- 32 oz. w/6 doz. crostini \$47

### BAKED PUFF PASTRY PALMIERS

- Pepperonata and goat cheese
  - Spinach and gruyere
  - Smoked gouda and chile
  - Chorizo and chihuahua
  - Basil pesto and parmesan
  - Oven roasted tomato & parmesan
- 2 doz. any one kind \$27

**DOMESTIC CHEESE** Cheddar, swiss, muenster and pepper jack. Beautifully displayed with fresh grapes and assorted crackers.

Serves up to 12 \$45 | Serves up to 24 \$87

**GOURMET CHEESES** Imported and domestic cheeses, with fresh and dried fruit, nuts, fig compote and grainy mustard; served with gourmet crackers and crostini. Add sliced meats & sausages for additional charge.

Serves up to 12 \$95 | Serves up to 24 \$186

**GRILLED VEGETABLE PLATTER** A variety of marinated and grilled seasonal vegetables with dijon crème fraiche

Serves up to 12 \$42 | Serves up to 24 \$83

**STUFFED VEGETABLES** Cherry tomatoes, endive spears & cucumber cups, stuffed with dilled goat cheese mousse

3 doz. assorted \$43

### CRUDITÈ PLATTER

Fresh garden vegetables with roasted garlic Caesar dip

Serves up to 12 \$38 | Serves up to 24 \$69

### SATAY

Marinated and grilled; served with our spicy peanut sauce

2 doz. Beef \$46, Chicken \$39 or Portobello \$39

**MUMBAI DIP** Creamy layered cheeses with mango chutney, curry, pecans, currants and more – served with toasted pita

12" platter \$47

**THAI GRILLED SHRIMP** Marinated in chile, garlic, lime and coconut milk; with cilantro lime dipping sauce

2 doz. \$39

### CHILLED SHRIMP COCKTAIL

Poached and peeled shrimp with homemade horseradish Cocktail sauce and fresh lemon

2 doz. \$39

### TORTILLA CHIPS WITH DIPS

- Pico de Gallo 32oz. \$21
- Salsa 32oz. \$19
- Guacamole 32oz. Market pricing

### HUMMUS WITH HERBED PITA CRISPS

- Roasted red pepper, kalamata olives, cucumber & feta
- Traditional garlic
- Sun dried tomato

16 oz. \$18 | 32 oz. \$34

**SPINACH & ARTICHOKE DIP** Cheesy and full of artichokes, this spinach dip is sure to please. Served in a bread bowl with bread cubes for dipping. Serve warm or room temperature.

\$42

**MARIACHI CHICKEN** Roasted chicken mixed with homemade mango salsa and fresh cilantro, with tortilla cups on the side

16 oz. \$21 | 32 oz. \$37

**ANTIPASTI PLATTER** Colorful array of the finest Italian meats & cheeses garnished with artichoke hearts, pepperoncini, Mediterranean olives & roasted red peppers

Serves up to 12 \$99 | Serves up to 24 \$195

**TUNA TARTARE** Sesame oil, jalapeño & natural black sea salt, accompanied by crispy wontons.

**TUNA CEVICHE** Lime juice, jalapeño & natural citrus sea salt, accompanied by toast points.

16 oz. Market pricing

### FRESH FRUIT PLATTER

An array of freshly sliced fruits and berries

Serves up to 12 \$45 | Serves up to 24 \$87