



PLATTERS

ANTIPASTO \$85

PROSCIUTTO D'PARMA, NITRATE FREE SALAME,
BURRATA, PARMIGIANO REGGIANO, OLIVES, FIRE
ROASTED PEPPERS, MARINATED ARTICHOKEs,
TARRALI CRACKERS, GARNISHES

CRUDITE \$48

CRISP HANDCUT VEGETABLES WITH
GREEK YOGURT HERB DIP

SHRIMP COCKTAIL \$55

RIESLING & LEMON POACHED SHRIMP WITH COCKTAIL SAUCE

SMOKED SALMON PLATTER \$85

LOX, ORGANIC EGGS, CAPERS, RED ONION, RADISH, FIELD
GREENS, CREME FRAICHE, VINE-RIPENED TOMATO, TOASTS

CHARCUTERIE BOARD \$100

NITRATE FREE SALAME, COPPA HAM, PROSCIUTTO D'PARMA,
GORGONZOLA, PARMIGIANO REGGIANO, GOAT CHEESE,
DRIED FRUIT, CHUTNEY, NUTS, OLIVES, ORGANIC BERRIES,
BREAD STICKS CRACKERS, GARNISHES

MEDITERRANEAN PLATTER \$85

HUMMUS, TZAKIKI, PITA, EGGPLANT SPREAD, FIRED ROASTED
PEPPERS, CUCUMBER, MARINATED ARTICHOKEs, STUFFED
GRAPE LEAVES, MARCONA ALMONDS

ALL PLATTERS SERVE 6-8





PLATTERS

PANINI PLATTER \$75

BITE SIZE PIECES OF AN ASSORTMENT OF OUR GRILLED PANINI

QUESADILLA PLATTER \$55

TRIANGLES OF VEGETABLE, SPICY CHICKEN & CHEESE QUESADILLAS SERVED WITH RESTAURANT STYLE SALSA & CITRUS RED PEPPER CREMA

HAND BREADED CHICKEN TENDERS \$60

FLUFFY BONELESS ORGANIC CHICKEN WITH THREE SAUCES-BBQ, SWEET CHILI & HONEY MUSTARD

FRESH FRUIT PLATTER \$55

WATERMELON, ORGANIC BERRIES, GOLDEN KIWI, CANTELOUPE WITH FRESH MINT

BAKED BRIE \$58

PUFF PASTRY WRAPPED FRENCH BRIE, CARMAMELIZED PEARS, CANDIED WALNUTS, & POMEGRANATE SEEDS WITH SLICED BAGUETTE

ALL PLATTERS SERVE 6-8

