

STATIONARY HORS D'OEUVRES

CHARCUTERIE PLATE

assortment of local smoked meats, cheese, and house-grilled bread

ARTISANAL CHEESE DISPLAY

assortment of cow, sheep and goat milks, european and american cheeses, garnished with seasonal fruit and berries, served with tuscan bread and assorted crackers

VEGETABLE RAW BAR

baby carrots, celery, cucumber, cauliflower, cherry tomatoes, broccoli, red and green peppers, house-made hummus and ranch dip

BAKED BRIE EN CROUTE

served with wild berries, candied walnuts, gourmet crackers, crispy baguette, and fruit jams

RAW BAR

calamari and seaweed salad, shrimp cocktail, tuna tartare, oysters, and smoked salmon

MEDITERRANEAN DISPLAY

assortment of sweet and sour mushrooms, marinated artichoke hearts, marinated mixed olives, balsamic cipollini onions, grilled green onions, eggplant, zucchini, sweet peppers, house-made tabouli, hummus, served with bread sticks, pita chips, and sliced baguette