

# 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

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.