

APPETIZER PLATTERS

All of our appetizer platters are presented on eco friendly, ready –to –serve trays. Each serves 10-15 guests, unless noted. Minimums will apply on some items.

HEARTLAND CHEESES \$45

Vermont cheddar, Wisconsin blue and havarti cheese; served with crackers

SAVORY CHEESE SPREADS \$35

cheddar chutney with apple slices or basil pine nut pesto with tomato salsa; served with water biscuits and crackers

FRESH FRUITS AND BERRIES \$45

cubed cantaloupe, honeydew melon, pineapples, strawberries and grapes

CRUDITE \$41

assortment of bite-sized, fresh seasonal garden vegetables with spinach or herb dip

VEGETABLE PROVENCAL \$45

with tapenade dip

JICAMA, CUCUMBER, CELERY \$45

with wasabi dip

HUMMUS \$20

served with cracker bread

SOUTHWEST CON QUESO DIP \$37

layers of avocado puree, chili spiced cream, grated cheese, diced jalapeno, tomato and scallions; served with tortilla chips

ARTICHOKE DIP \$35

chopped artichokes, olives, parmesan and seasoned olive oil, with crostini

CARMELIZED ONION DIP \$25

with house made potato chips

ROASTED CARROT DIP \$25

served with cracker bread and celery sticks

ANTIPASTO MILANO \$42

Rosette De Lyon salami, fresh mozzarella, asiago, marinated artichoke hearts, caponata, roasted red peppers, kalamata olives and herbed crostini

COCKTAIL CROISSANTS \$36/ dz

filled with Chicken chutney Salad, Roast beef and horseradish & Brie with Arugula, tomato almond chutney

FOCCACIA FILLED WEDGES \$18/dz

a choice of :

Tapenade; filled with goat cheese, red peppers, arugula and olive tapenade &

Veneto; with roasted eggplant, provolone, and pesto