

THE ART OF SHARING



SHARE PLATTERS

Served platter style

Priced per person, minimum of 8

Early Riser Charcuterie

\$10.95

Hardboiled Eggs, Italian Ham, Sliced Cheese, Mini Croissants, Seasonal Fruit, Spreads & Preserves

Domestic Cheese Platter

\$6.95

Assortment of soft, Semi-Soft & Hard Local and Old-World Cheeses, Crackers & Housemade Bread

Nice To Meat You Charcuterie

\$7.50

Assorted Cured Meat, Cheese, Marinated Vegetables, Crackers and Housemade Bread

Fruit Platter

Small (6-9) - \$45 Medium (10-15) - \$60 Large (20-30) - \$115

Seasonal Fresh Fruit Presentation Platter

Vegetable Platter

\$3.50

Assorted Fresh Vegetables with Ranch Dressing

The Power Bar

\$12.95

Granola Bars, Fresh Fruit, Yogurt, Mixed Nuts

The Cookie Jar

\$6.00

Assorted Gourmet Cookies (White Chocolate Macadamia, Oatmeal Raisin, Chocolate Chunk)

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CANAPÉS

Served Platter Style - \$48 per dozen

Classic Bruschetta (Vegetarian)

Tomato, Basil, Parmesan & Onion on a Crostini

Artichoke & Smoked Mozza Bruschetta (Vegetarian)

Artichoke Hearts, Smoked Mozzarella, Balsamic Crema & Herbs

Bocconcini Skewers (Vegetarian)

Bocconcini, Tomato, Fresh Basil. Balsamic Crema

Polpetta Panini's

Mini Meatballs on Brioche Buns with Garlic Mayo, Tomato Sauce & Provolone Cheese

Ribeye Provolone Sliders

Shaved Ribeye on Brioche Buns with Garlic Mayo, Caramelized Onions & Provolone Cheese

Salmone Affumicato

Smoked Salmon, Spicy Dill Mascarpone on a Crostini

Spiedini Di Pollo

Buttermilk Battered Chicken Skewers with Chili Mayo Sauce

Dip Trio (Vegetarian)

White Tuscan Bean, Roasted Garlic Hummus, Roasted Eggplant served with Focaccia & Crostini

Flatbreads (Cut into 12, priced per Flatbread)

Siciliana (\$17.00) - Roasted Garlic Puree, Balsamic Onion Cheddar, Mushrooms, Soppressata, Mozzarella

Spinach Artichoke (Vegetarian) (\$15.00) - Artichoke, Spinach, Black Olives & Mozzarella