

HORS D'OEUVRE DISPLAYS

RUSTIC ANTIPASTO PLATTER

Assorted Grilled Vegetable Platter Drizzled with Italian Balsamic Vinegar and Extra Virgin Olive Oil, Marinated Olives, and Fresh Tomatoes

CHARCUTERIE DISPLAY

Assorted Fine Cured Meats Alongside Marinated Olives, Cornichons, Baguette

DOMESTIC CHEESE PLATTER

Domestic Cheeses Including Cheddar, Pepper Jack, Mozzarella, and Swiss
Served with Crackers and Crostini

IMPORTED CHEESE PLATTER

Imported Cheese Including Brie, Bleu, Goat, Cheddar, Swiss
Crackers and Rustic Bread, Fresh Berries, Grapes, Candied Nuts & Jams

DOMESTIC AND IMPORTED CHEESE PLATTER

Assorted Domestic and Imported Cheeses
Including Brie, Blue, Goat, Cheddar, Swiss, Mozzarella, Pepper Jack
Served with Crackers and Rustic Bread, Fresh Berries, Grapes, Candied Nuts & Jams
(Gourmet Cheeses Available Upon Request)

HOUSE MADE HUMMUS

Roasted Garlic and Red Pepper Hummus
Warm Pita Bread

SEASONAL VEGETABLE CRUDITÉ

Chefs Selection of Assorted Fresh Market Vegetables
Served with House Made Basil Buttermilk Dip

FRESH FRUIT PLATTER

Seasonal Fresh Fruits and Berries

CHILLED SHELLFISH PLATTER

Poached Shrimp, Cocktail Crab Claws, Oysters, Maine Lobster
Served with House Tartar Sauce,
Horseradish Cocktail Sauce, Lemon Wedges



Price Does Not Include Tax and Gratuity.
Children's Menu Available.