



PRESENTATION STATIONS

Spring-Summer Rustic Focaccia Flatbread

caramelized onions, blue cheese, and pancetta
summer squash, sundried tomato, red onions, basil pesto, mozzarella and red pepper
cherry tomato & mozzarella with basil pesto
mozzarella, grilled chicken, pesto, and red pepper flakes

Autumn-Winter Rustic Focaccia Flatbread

roasted tomatoes, black olives, and fresh mozzarella
butternut squash, hazelnuts, and sage pesto
mozzarella, grilled chicken, pesto, and red pepper flakes
caramelized onions, blue cheese, and pancetta

Farm Harvest Crudité *GF

cauliflower, broccoli florets, topped baby carrots, fennel, tri-color sweet bell peppers, asparagus,
celery, radishes, cucumber, and cherry tomatoes
spinach dip & hummus

Autumn Roasted Vegetables *GF & V

topped baby carrots, cremini mushrooms, fennel, cippolini, fingerling potatoes, beets, seasonal
squash, parsnips, and hummus
October-March

Balsamic Roasted Summer Vegetables *GF & V

cremini mushrooms, topped baby carrots fennel, red onion, red pepper, eggplant, zucchini,
asparagus, and hummus
April-September

Triple Mezze *V

eggplant dip, garlic hummus, white bean dip assorted olives
and paprika toasted pita wedges

*GF with corn chips

Fruit Display *GF & V

with seasonal melons, pineapple, oranges, red grapes, mango

Bruschetta Bar *GF

olive tapenade, white bean dip, tomato-basil, roasted red peppers and sundried tomato pesto,
mixed olives and pistachios, crostini, and paprika dusted pita crisps

Quesadilla Display

chorizo and Manchego

chopped chicken, onions, pepper, tomatoes & jack cheese

roasted corn & black bean with cheddar cheese *salsa, guacamole, and sour cream

Antipasto Display *GF

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts,
sundried tomato confit, pickled red onion, assorted olives, grapes,
wedge of pecorino, basil pesto, crostini, and toasted herbed focaccia

Shrimp Cocktail *GF

served with traditional cocktail sauce and lemon wedges

Mini Gourmet Sandwich Display

prepared on mini brioche and focaccia bread

Roasted Turkey and Cranberry Jelly

Honey Glazed Ham and Brie with Apricot Chutney

Sliced Rare Roast Beef with Chipotle Aioli

Herbed Chicken Salad

Tomato, Mozzarella, Arugula, and Basil Pesto

DIPS

All dips are gluten free. Gluten Free crackers are an additional fee.

Salsa Bar

mango and black bean, fire roasted tomato, Verde, guacamole, and chef's seasonal choice with house-made tortilla chips: wheat, sundried tomato, and spinach

Artichoke & Cream Cheese Dip

toasted paprika pita wedges

Savory Corn & Crab Dip

with crostini, flatbreads, and paprika pita wedges

Buffalo Chicken and Blue Cheese Dip

with celery sticks and toasted paprika pita wedges

House-made Lime Scented Guacamole

with tri-color tortilla chips

CHEESE DISPLAYS

Triple Cream

brie topped with raspberry preserves & toasted almonds,
goat cheese topped with walnut-honey,
pastry encrusted baked brie
with crostini, crackers, and flat breads
garnished with cascading grapes, dried fruits, and nuts

Pastry Encrusted Baked Brie

stuffed with raspberry preserves. crostini, flatbreads, crackers

Cheese Board *GF

chef's selection of: Gorgonzola, Cheddar, Brie, Boursin, Port Salut, Dill-Havarti, Parmigiana Reggiano, Pecorino, Aged Gouda, Jarlsberg, Grana Padano, Manchego, Chevre, garnished with dried fruits, nuts, fresh grapes, and berries
crostini, crackers, flatbreads