

Artisanal Cheese Station with Fresh Fruit

Cheddars (Double Gloucester, Bellavitano, Beemster)
Soft Cheeses (St. Andre', Boursin, Stilton)
Other Cheeses (Gouda, Jarlsberg, Asiago)
Apples, grapes, berries and assorted dried fruits
Served with assorted breads and crackers including a gluten-free option

Hot Dip Station (choose any three)

Roasted Corn and Lobster Dip
Triple Crème Brie and Prosciutto Dip
English Cheddar and Ale Dip
Artichoke and Green Chile Dip
Hot Reuben Spread
Caribbean Chicken Dip
Queso Fundido
Served with assorted crackers, scoops, chips and vegetable dippers

Fresh Vegetable Display (choose any two dips)

Vegetables including fresh zucchini, colored bell peppers, carrots, celery, cucumbers and snow peas Handmade dips including Fresh Dill Dip, Caramelized Onion Dip and Salmon Pate'
Vegan dips including Fiery Butternut Squash Dip, Moroccan Carrot Dip and Spiced Red Lentil Dip

Olive Oil and Bread Bar – sourced from a local purveyor of artisan crafted oils and vinegars

Extra-virgin olive oils including Koroneiki, Manzanillo, Mission, Rosemary, Basil, Meyer Lemon and Thai Chili Balsamic vinegars including 18-Year Traditional, Fig, and Peach Locally-baked Artisan Breads

Crostini Station – hand-made crostini served with your choice of fresh toppings (choose any three toppings)

Sun-Dried Tomato Pesto
Italian White Bean and Basil Dip
Black Olive Tapenade
Chili-Crab Spread
Wild Mushroom Pate'
Castelvetrano Olive and Pistachio Pesto
Apricot Goat Cheese
Tomato, Roasted Garlic and Artichokes with Toasted Pine Nuts

Chilled Soup Shot Station (choose any three)

Ginger-Cantaloupe Soup with Thai Basil Shrimp Bisque Cocktail Asparagus Vichyssoise Watermelon Gazpacho with Fresh Mint Cucumber and Buttermilk Pina Colada Fire-Roasted Red Bell Pepper Bisque Asparagus Green Curry Soup