

STATIONARY PLATTERS

Each platter serves approximately 20 guests.

\$250 each

CRUDITÉS & DIP PLATTER

- Assorted Fresh Cut Vegetables
- Creamy Dill Dip
- Roasted Red Pepper Hummus

ANTIPASTO MISTO

- Cured Ham
- Salami
- Prosciutto
- Fresh Mozzarella Cheese
- Provolone
- Roasted Red Peppers & Olives
- Served with Fresh Sliced Baguettes

\$350 each

VEGETARIAN SREAD

- Black Bean Sliders
- Quinoa Cakes with caramelized butternut squash
- Risotta and Fontina Croquettes
- Mini Tomato Basil Wraps
- Brie and Apricot Tartlers

FLATBREAD BAR

- Pizza Bianco
- Pizza Margherita
- Wild Mushroom Flatbread
- Smoked Sausage Pizza
- Classic Caesar Salad
- Assorted Breadsticks and Garlic Bread

SLIDERS & MINI SANDWICHES

- American Slider with cheddar, bacon and onions
- Buffalo Chicken Sliders with bleu cheese dressing
- Mini Rubens on toasted rye triangles
- Three Cheese and Spinach on sourdough
- Sweet Potato Tots with chipotle aioli



\$400 each

SOUTHERN COMFORT

- Three Cheese Mac
- Pulled BBQ Pork
- Sliced Butter Buns
- Cracked Pepper Cole Slaw
- Fresh Cut Pub Chips

MEDITERRANEAN PLATTER

- Choices of Chicken, Beef and Vegetable Kabobs
- Seasoned Cous Cous
- Homemade Fresh Hummus and Pita
- Tomato Cucumber Salad
- Tzatziki Sauce

ASIAN STIR FRY

- Steak, Chicken and Tofu Stir-Fry
- Vegetable Spring Rolls
- Jasmine Rice
- Sweet & Sour Sauce, Hoison Sauce, Soy Sauce

\$450 each

FAJITA FEAST

- Chicken, Steak and Vegetable Fajitas
- Flour and Corn Tortillas
- Spanish Rice
- Refried Beans with Melted Cheese
- Tri-Colored Tortilla Chips
- Pico de Gallo
- Fresh Guacamole

**All menu items subject to standard sales tax.*