

A LA CARTE CULINARY DISPLAYS



Gourmet Cheeseboard

AN ASSORTMENT OF IMPORTED AND FARMSTEAD CHEESES
SERVED WITH SLICED BAGUETTES, CRACKERS AND GOURMET MUSTARDS

Crudité and Relish Display

SEASONAL GARDEN VEGETABLES,
OLIVES AND PICKLED VEGETABLES WITH ASSORTED DIPPING SAUCES

Fresh Fruit Display

FRESH SEASONAL FRUIT, GRAPES AND BERRIES
ARTFULLY ARRANGED WITH ASSORTED DIPPING SAUCES

Hummus and Dips Display

GRISSINI BREADSTICKS, WARM PITA, SEEDED FLATBREADS, WATER CRACKERS AND SLICED BAGUETTES
SERVED WITH ARTICHOKE DIP, TOMATO AND BASIL SALSA, GUACAMOLE, HUMMUS AND MINT-CUCUMBER
YOGURT DIP

Antipasti Display

THINLY SLICED PROSCIUTTO, MORTADELLA, GENOA SALAMI, COPPA,
SHARP PROVOLONE, FRESH MOZZARELLA, ROASTED RED PEPPERS, OLIVES AND GRISSINI BREADSTICKS

Smoked Salmon Station

FRESH ATLANTIC SMOKED SALMON PLATTER WITH LAVOSH CRACKER BREAD, PUMPERNICKEL, TRADITIONAL TOAST
POINTS, CRÈME FRAÎCHE, SHALLOTS, CAPERS, EGG YOLKS, EGG WHITES AND HORSERADISH SAUCE

Pasta Station (minimum of 40 guests)

A LIVE ACTION STATION FEATURING THREE FRESHLY MADE PASTA APPETIZERS

Shrimp Cocktail Station

CUSTOMIZED ICE CARVING FILLED WITH CHILLED JUMBO SHRIMP, SLICED LEMON & COCKTAIL SAUCE

Full Seafood Raw Bar

CUSTOMIZED ICE CARVING FILLED WITH JUMBO SHRIMP COCKTAIL, SNOW CRAB CLAWS AND FRESH OYSTERS
