

A LA CARTE CULINARY DISPLAYS

Gourmet Cheeseboard

\$9 PER GUEST FOR ONE HOUR

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

Crudité and Relish Display

\$6 PER GUEST FOR ONE HOUR

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

Fresh Fruit Display

\$7 PER GUEST FOR ONE HOUR

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

Hummus and Dips Display

\$9 PER GUEST FOR ONE HOUR

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

\$11 PER GUEST FOR ONE HOUR

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

Smoked Salmon Station

\$9 PER GUEST FOR ONE HOUR

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)

\$13 PER GUEST FOR ONE HOUR

A LIVE ACTION STATION FEATURING THREE FRESHLY MADE PASTA APPETIZERS

Shrimp Cocktail Station

\$15 PER GUEST FOR ONE HOUR

MINIMUM OF 100 PEOPLE

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

Full Seafood Raw Bar

\$19 PER GUEST FOR ONE HOUR

MINIMUM OF 100 PEOPLE

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