



## RECEPTION

### DISPLAY

minimum of 10 people  
priced per person

#### House-Made Hummus Trio

Served with vegetable crudité and pita chips, pick three: garlic & herb hummus, roasted red pepper hummus, black bean & jalapeño hummus, chipotle hummus, or sundried tomato hummus 5

#### Fresh Fruit

Served with yogurt honey dip 6

#### Vegetable Crudité

Served with ranch and roasted red pepper dip 5

## ANTIPASTO

#### Classic

Salami, prosciutto, marinated artichokes, red onion, with baby mozzarella, olives, crackers and baguette 8

#### Gourmet

Salami, prosciutto, marinated artichokes, red onion, and baby mozzarella, goat cheese-stuffed peppadew peppers, Kalamata olives, prosciutto wrapped cantaloupe, roasted red peppers, fontina, crackers and baguette with olive oil for dipping 12

## CHEESE

#### Traditional

Aged cheddar, gouda, brie, bleu cheese, and goat cheese served with seasonal fruits, dried fruits, house-made jams, crackers and toast points 8

#### International

Aged cheddar, smoked gouda, comté, camembert, stilton bleu cheese, seasonal fruit, dried fruits, house made jams, crackers, baguettes and toast points 12

#### Brie en Croute

Wheel of brie topped with apricot and brown sugar glaze wrapped in puff pastry, baked until golden and served with French bread and crackers  
4.5 oz Brie en Croute (serves 5) 12

prices subject to 22% service charge and sales tax  
menu selections are subject to change