

RECEPTION
DISPLAYS

Priced per person, 12 person minimum, unless otherwise noted

House-Made Hummus (select 3 flavors)

Garlic & herb . roasted red pepper . chipotle . sundried tomato . black bean & jalapeno . Served with pita points and vegetable crudité 5

Fresh Seasonal Fruit

Served with yogurt honey dip 5

Vegetable Crudité

Fresh raw seasonal vegetables served with sides of ranch dressing and red pepper dip 4

Cedar Plank Side of Salmon (serves 24 people)

Roasted on a cedar plank and served with a dill beurre blanc sauce 150

Antipasto – Classic

Salami . prosciutto . marinated artichokes . red onion . baby mozzarella . olives . crostini . 10

Antipasto – Gourmet

Local Salami . prosciutto . marinated artichokes . baby mozzarella . goat cheese stuffed peppadew peppers . Kalamata olives . prosciutto wrapped melon . red onion . crostini . olive oil for dipping 15

Cheese Display – Traditional

Chef's selection of local artisanal cheeses . house-made jams . nuts . berries . honey comb . dried fruits . crostini 12

Cheese Display – International

Chef's selection of cheeses from around the world . house-made jams . nuts . berries . honey comb . dried fruits . crostini 16

Brie en Croute (serves 12 people)

Wheel of brie, wrapped in puff pastry with an apricot brown sugar glaze, baked until golden brown . crostini 12