
\$110 PLATTERS

CAPRESE*fresh mozzarella, jersey tomatoes, basil***MEDITERRANEAN BRUSCHETTA***tomato, peppers, oregano, shallots and garlic, served on crostini***NACHO DIP***six-layer mexican dip served with nacho chips***VEGETABLE CRUDITE***fresh seasonal vegetables served with ranch dipping sauce*

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ANTIPASTO SKEWERS*fresh mozzarella, sundried tomato, kalamata olive***BOURBON- GLAZED MEATBALLS****FISH TACOS***lime cilantro slaw***GRILLED CHEESE SANDWICHES***hickory-smoked bacon, four year-old cheddar, caramelized onion, tomato, sourdough***GRILLED VEGETABLE CIABATTA***grilled marinated vegetables, pesto, mozzarella, ciabatta***ORANGE-PECAN CHICKEN STRIPS***with mustard sauce*

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BBQ SHORT RIB QUESADILLA*caramelized onions, provolone cheese, lime cilantro slaw***CHARCUTERIE***local sausages, house made pâté, artisan cheese and breads***MINI CRAB CAKES***with smoky chili mayo***STRIP LOIN CROSTINI***strip loin of beef served on crostini, with caponata and fresh arugula*

Each platter serves twenty-five people.
Prices do not include 8% tax and 20% service gratuity.

RECEPTION STYLE

Choose five platter selections from the above list, served continuously for one hour is \$38.00 per guest, plus 8% tax and 20% service charge.