

PARTY PLATTERS

Trade your apron for dancing shoes and let our chefs do the work!
Our platters arrive ready to serve, perfect for your next crowd.
Small serves 10–15 | Medium serves 16–30 | Large serves 31–50

V Seasonal Fruit Tray

Assorted fresh fruits and berries with vanilla dip.

small \$30 | medium \$50 | large \$80

V Seasonal Vegetable Crudités

A seasonal selection of crisp, ultra-fresh vegetables with red pepper ranch dressing. Vegan dressings available by request.

small \$30 | medium \$50 | large \$70

V Grilled Herbed Vegetables

Herb-marinated, grilled seasonal vegetables with roasted tomato aioli.

small \$40 | medium \$60 | large \$80

V Mediterranean Feast

Feta, dolmas, olives, red pepper hummus, baba ghanoush, marinated artichokes and Gigande beans with lemon and garlic. Served with pita and flatbread.

small \$50 | medium \$70 | large \$90

V Continental Fruit and Cheese

Peak season fruits paired with cheddar, provolone, Colby-Jack and baby Swiss cheeses. Served with baguette and crackers.

small \$35 | medium \$55 | large \$85

V Choice Cheeses

Generous wedges of brie, sharp cheddar, Parrano, Danish Blue and goat cheeses. Garnished with fresh herbs, Adriatic fig spread, maple-glazed pecans, dried fruits and berries. Served with baguette and crackers.

small \$45 | medium \$65 | large \$90

Petite Baguette Sandwiches

Platter of assorted sandwiches served on our Bakehouse baguettes.

Roast Beef with baby arugula, grilled red onions and horseradish sauce

Black Forest Ham with Gruyère and honey mustard

Tarragon Chicken Salad with field greens

V Roasted Portobello Mushrooms with goat cheese and roasted tomatoes

small \$50 | medium \$80 | large \$120

V Mini Pinwheels

Enjoy an assortment of bite-size pinwheels in three flavors: carne asada, grilled vegetable (*vegetarian*), and roasted turkey. Served with fig spread on a variety of colorful tortillas.

small \$30 | medium \$50 | large \$75

Deli Platter

An assortment of sliced herbed turkey breast, roast beef, Black Forest ham, salami, cheddar, Colby-Jack, baby Swiss and provolone with olives, pickles and piquant peppers. Served with mayonnaise and Dijon mustard.

small \$70 | medium \$110 | large \$170

*meat & cheese only
with sandwich bread or rolls
small \$80 | medium \$125 | large \$190*

V Classic Antipasti Tray

A classic Italian appetizer of marinated artichokes, balsamic roasted cipollini onions, Greek mixed olives, grilled portobello mushrooms, roasted red peppers, grilled fennel, prosciutto, salami, cillengini mozzarella, provolone and smoked mozzarella cheeses, served with baguette and flatbreads.

small \$70 | medium \$110 | large \$170

Roasted Garlic Beef Tenderloin

Tenderloin of beef (3-4 pounds average) marinated in garlic and herbes de Provence, cooked medium rare, sliced thinly and served with horseradish cream and baguette.

serves 15–25 market price

Classic Shrimp Cocktail

Large shrimp (21-25 per pound) poached in a court-bouillon and served with traditional cocktail sauce, fresh lemons and dill.

small \$45 | medium \$68 | large \$125

V Salsa Medley

Fresh guacamole, pico de gallo and tomatillo salsa served with tortilla chips.

small \$30 | medium \$60 | large \$90

London Broil Platter

Thinly sliced peppered, seared beef served with grilled red onions, horseradish sauce and our Bakehouse rolls.

small \$60 | medium \$90 | large \$170