

Platters from Around the World



All platter sizes are based on 4-5 choices for light Hors D'oeuvres.

Eastern Platter

Hummus & Red Pepper Hummus served w/Pita Wedges, Olives, Pepperocini & Grape Tomatoes.

Small serves 20-25\$50.00
Large serves 40-50\$100.00

Antipasto Platter

Marinated Mushrooms, Cheese, Salami, Pepperoni, Olives & Pepperocini served w/Bistro Sauce & Gourmet Crackets.

Small serves 25\$65.00
Large serves 50\$129.00

Bruschetta Bar w/Pesto, Salsa & Crostini

Fresh Salsa, Sun-Dried Tomato Pesto, & Pinenut Pesto w/Seasoned Goat Cheese served w/Crostini Slices & Roasted Garlic Spread.

Small serves 20-25\$55.00
Large serves 40-50\$110.00

Shrimp & Cocktail Sauce Platter

Medium Shrimp delicately arranged w/Homemade Cocktail Sauce & Lemons.

Please call for market price.

Jumbo Shrimp also available at market price

Santa Fe Platter

Savory Black Bean Hummus & Guacamole & Pico de Gallo, served w/Tortilla Chips & Crudites, Peppers, Celery & Carrots.

Small serves 25-30\$55.00
Large serves 50-60\$110.00

Gourmet Smoked Seafood Platter

Smoked Clams, Mussels, Salmon, Oysters & Shrimp w/Lemon Wedges, Capers, Red Onion & Tomato Garnish. Served w/Gourmet Crackers.

Small serves 40-50\$160.00

Tuscan Platter

Cannellini Bean Dip served w/Crostini w/Garlic, Olives, Carrots, Fennel, Peppers, Cucumbers & Curried Yogurt Dip.

Small serves 20-25\$55.00
Large serves 40-50\$110.00

Greek Platter

Tapenade & Tzatziki Sauce served w/Peppers, Cucumbers, Tomatoes, Feta Cheese, Greek Olives & Pita Wedges.

Small serves 20-25\$55.00
Large serves 40-50\$110.00

Seven Layer Bean Dip Platter

Pinto & Black Beans blended w/layers of Spiced Sour Cream, Lettuce, Tomato, Shredded Cheese, Olives & Scallions. Served w/Tortilla Chips & Salsa.

Small serves 25-30\$50.00
Large serves 50-60\$100.00

Layered Crab Dip Platter

Layers of Crab, Cream Cheese & a Red Horseradish Sauce served w/Crackers, Bagel Chips or Bread Pieces.

Small serves 25\$60.00
Large serves 50\$120.00

Smoked Salmon/Locs Platter*

Displayed w/Eggs, Capers, Onions, Lemons & Cucumbers served w/Gourmet Crackers & Whipped Cream Cheese. *w/Bagel Halves, add \$25.00.*

Serves 35-40\$85.00

Florentine & Goat Cheese Stuffed Bread Rings

Cut in slices & served w/Cherry Tomatoes & Ranch Dip.

Small serves 20-25\$38.00
Large serves 40-50\$75.00

Display Platters & Dips



All platters can be made to accommodate larger groups.

Grilled Vegetable Platter w/Hummus

Marianted Grilled Vegetables which may include Peppers, Onions, Squashes, Mushrooms & Asaragus. Served w/Hummus.

Small serves 25-30\$75.00
Large serves 50-60\$150.00

Fresh Vegetable Crudite Platter

Distinctively Cut Seasonal Garden Vegetables which may include Cauliflower, Broccoli, Cucumbers, Radishes, Zucchini, Green Onions, Carrots & Celery. Served w/Savory Vegetable Dip.

Small serves 25-30\$60.00
Large serves 50-60\$119.00

Vegetable/Relish Platter

Dill & Sweet Pickles, Green & Black Olives, Baby Carrots, Banana Peppers, Cherry Tomatoes, Celery Trees & Dip.

Small serves 20-25\$40.00
Large serves 40-50\$80.00

Orchard Fruit Platter

Beautifully Displayed Seasonal Fruit which may include Fresh Melons, Pineapple, Grapes, Berries, Kiwis, & More.
w/Island Spiced or Berry Yogurt Dip add \$5.00.

Small serves 25-30\$60.00
Large serves 50-60\$119.00

Munchies & Dip Platter

Includes at least 3 of the following: Potato Chips, Corn Chips, Tortilla Chips & Pretzels. Served w/Salsa & French Onion Dip.

Small serves 25\$28.00
Large serves 50\$50.00

Sweet Treats Platter

Assorted Cookie Bar Wedges, Mini Fruit Tarts, Mini Cream Puffs, Mini Chocolate or Strawberry Mousse Cups.

2 per guest.

Serves 25\$38.75
Serves 50\$77.00

Cheese & Fresh Fruit Platter

Assorted Fresh Fruit & Cheese served w/Gourmet Crackers.

Small serves 20-25\$60.00
Large serves 40-50\$119.00

Domestic Cheese & Gourmet Crackers Platter

Swiss, Medium Cheddar, Colby Jack and Pepper Jack served w/Gourmet Crackers. *w/Petit Brie Tier add \$30.00*

Small serves 25-30\$60.00
Large serves 45-50\$119.00

Gourmet & Imported Cheeses w/Brie

Assortment of Imported Cheese Assortment including Goat, Brie & Blue Cheeses w/Gourmet Crackers, garnished w/Grapes & Herbs & served w/Herbed Goat Cheese Apples.

Small serves 20-25\$80.00
Large serves 40-50\$155.00

French Platter

Imported Brie Cheese baked in a Puff Pastry or stuffed w/your choice of Dried Fruit & Nuts or Glazed Cashews/Almonds. Served w/French Bread Slices.

Plain serves 20-25\$50.00
Stuffed serves 20-25\$59.00

Triple Crème Cheese Tier

Three Wheels of Imported Brie & Blue Cheese tiered & presented as a Petite Cake, cascading w/Fresh & Dried Herbs & served w/Gourmet Crackers & slices of French Baguette.

Serves 75\$188.00

Display Fondue, Dips & Platters



Warm Spinach & Artichoke Dip

Artichokes, Spinach, Onions, Roasted Red Peppers in Cream w/Three Cheeses baked & served w/Pita Wedges or Tortilla Chips.
Serves 25-35.....\$52.00

Guacamole Dip *Seasonal availability*

Our Guacamole Dip w/Toasted Pita or Tortilla Chips. Served w/Salsa.
Serves 20-25.....\$36.00

Lime & Chili Salsa & Conqueso Dip

Served w/Tortilla Chips.
Serves 20-25\$40.00
w/Chorizo Sausage\$55.00

Savory Spinach Dip in Bread Bowl

Hollowed Pumpnickel Round generously filled w/Spinach Dip & served with Crudites.
Serves 25\$40.00

Peach Berry or Cranberry Orange Chutney & Neufchatel Spread

Seasonal Availability

Fresh Peach or Cranberry served over Neufchatel Cheese w/Gourmet Crackers.
Serves 25\$40.00

Alfredo Fondue

Served w/Bread Sticks, Bread Crudites & Cheese Stuffed Tortellini. We recommend adding a Vegetable Platter.
Serves 25\$50.00
Crab serves 25-30\$60.00

Marinara Fondue

Served w/Mozzarella Bread Sticks, Bread Crudites, & Farfalle Pasta.
Serves 25\$50.00

Hot Broccoli & Crudite Dip & Platter

Served w/Bread Crudites & Vegetables which may include Carrots, Celery Trees & Tomatoes.
Serves 20-25.....\$60.00

Warm Cheddar Bacon or Crab Dip

Can be prepared Cajun Style. A Creamy Cheddar Cheese & choice of Bacon or Crab Dip baked in a Bread Bowl & served w/Crudites.
Bacon serves 25-30\$52.00
Crab serves 25-30\$62.00

Four Cheese or Beer Fondue

Cheddar, Monterey Jack, Blue & Neufchatel Cheeses served hot w/Pretzels, Baguette, & Tortilla Chips.
We recommend adding a Vegetable Platter.
Serves 20-25\$50.00

Milk Chocolate or Caramel Fondue

Served w/your choice of four: Marshmallows, Pretzels, Graham Crackers, Cookies, Angel Food Cake, Carved Apples, Maraschino Cherries & Dried Fruit & Apricots.
Recommend adding a Fruit Platter.
Small serves 10-15\$50.00
Large serves 20-30\$80.00

Upscale Short Plates

Individually displayed in glass or plastic ware.

Savory

- Ham, Gouda & Pesto Cordials
- Fruited Curried Chicken Salad Parfaits
- Black Bean Hummus, Guacamole, Cilantro Cream & Salsa Margarita w/Tortilla Chips
- "Go Bleu" Cheese Dip w/Bacon & Celery Trees
- Soup Shooters w/Crostini *See pg. 13*
- Gazspacho w/Shrimp

Desserts

- Strawberries Romanoff Parfait w/Whipped Cream & Mint
- Poached Pears w/Grand Mariner Cream
- Rum Mousse w/Glazed Pecans & Praline Vanilla Mousse
- Chocolate Mousse, Cream & Raspberry Parfait
- Fresh Fruit Marscapone Mousseé Martini