

# Platters

Serves 15 - 25 people

**Rustic Antipasto Platter** \$150

Prosciutto, mild capicola, spicy soppressata, genoa salami, house pickles, olives, crusty bread

**Cheese Platter** \$150

Assortment of local & International cheeses, fresh & dried fruits, seasonal chutney, assorted artisan crackers & baguette

**Veggie Platter** \$78

Assortment of veggies served with hummus or ranch

**Fruit Platter** \$90

Assortment of seasonal fruit served with vanilla yogurt dip

**Sandwich Platter** 8 Sandwiches, Halved \$120

Artisan bread, wraps, croissants with lettuce, tomato & potato chips

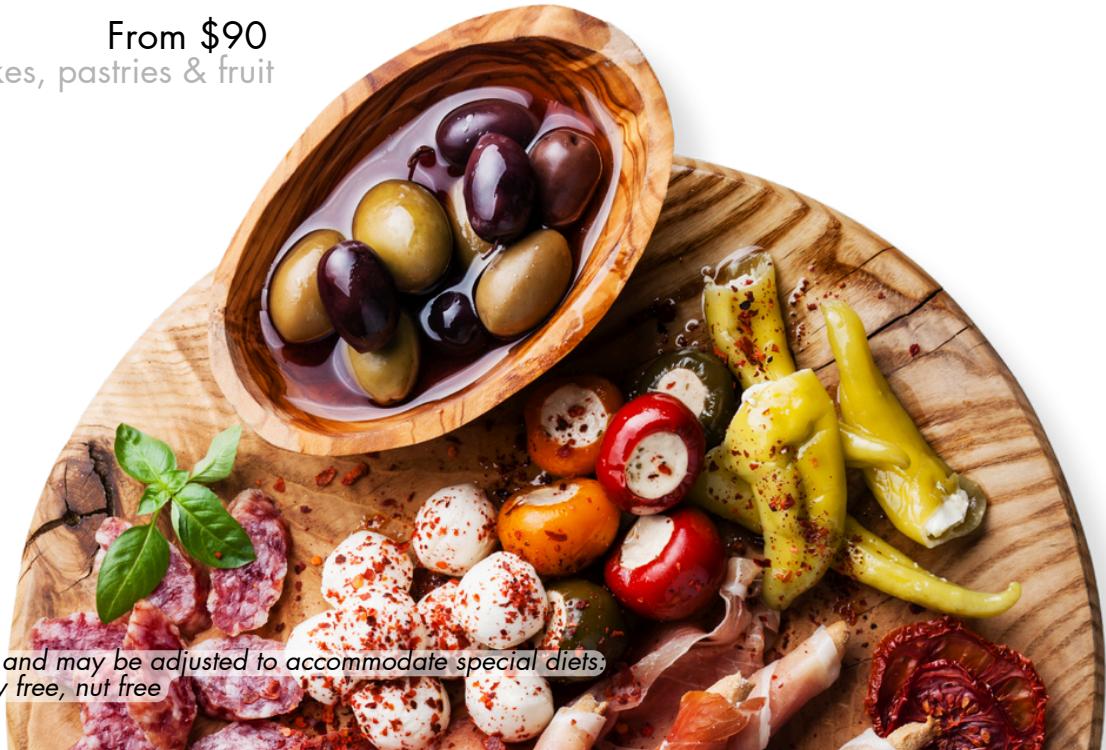
- Shaved beef, cheddar, horseradish mayo
- Smoked turkey, havarti, cranberry aioli
- Grilled mediterranean veg, provolone
- Roast ham & chutney
- Tuna salad

**Bruschetta Platter** \$90

Roasted garlic sourdough, tomato, basil, red onion, goat cheese & balsamic glaze

**Dessert Platter** From \$90

Selection of handmade cakes, pastries & fruit tarts



*\*All menu items are prepared fresh, and may be adjusted to accommodate special diets:  
Vegetarian, vegan, gluten free, dairy free, nut free*