



Drop Off Cocktail Reception

Hors d'Oeuvres by The Dozen

Vegetarian Summer Rolls

Soba, Pickled Vegetables, Mint, Cilantro, Sweet Chili Sauce

Tiny Potato Skins

Smoked Bacon, Vermont Cheddar, Scallion, Crème Fraîche

Mini Cubano Sandwiches

Gus' Pickles, Dijon Mustard, Swiss Cheese, Shaved Ham

Hoisin Duck Rolls

Peking Duck Breast, Napa Cabbage, Chili Sauce

B.L.T. Bites

Smoked Bacon, Cherry Tomatoes, Romaine, Peppercorn Aioli

Mini Cheddar Burger

Caramelized Onion-Tomato Jam, Brioche Bun

Asian Crab Cakes

Cilantro, Ginger, Sracha Aioli

Grilled Shrimp Purse

Mango, Mint, Crème Fraîche

Platters

Grilled Vegetables

Marinated Eggplant, Zucchini, Squash, Peppers,
Tomatoes, Asparagus, Onions & Bliss Potatoes

Southwestern Display

Guacamole, Black Bean Salad, Pico de Gallo, Spicy Tomatillo Salsa,
Fresh Corn Chips & Plantain Chips

Middle Eastern Trio

Smokey Baba Ganoush, Hummus, Olive Tapenade, Grilled Pita Chips

Homemade Focaccia Brushcetta

Sun Dried Tomato, Parmesan & Roasted Garlic;
Olives, Feta & Oregano; Rosemary & Sea Salt

Vegetable Crudités

Asparagus, Endive, Carrots, Cucumbers, Broccoli,
Cauliflower, Caramelized Onion & Chive Dip

Artisanal Cheeses

Our Chef's Selection of Artisanal Cheeses Nuts, Dried Fruit, Olives & Crostini

Artisanal Cured Meats

The Chef's Selection of Imported & Domestic Cured & Aged Meats,
Soppressata, Prosciutto, Salami, Pepperoni, Olives & Crostini

Italian Antipasto

Prosciutto, Salami, Provolone, Fresh Mozzarella, Olives, Balsamic Roasted Tomatoes,
Marinated Mushrooms, Artichokes & Peppers

Sliced Fresh Fruit Platter

Pineapple, Melon, Strawberries, Blueberries, Mango, & Other Seasonal Fruit