



COBBLESTONE CATERING AND EVENTS
PLATTERS AND DISPLAYS

AS ALWAYS, WE WOULD BE DELIGHTED TO MEET WITH YOU
TO CUSTOMIZE A MENU JUST FOR YOU AND YOUR SPECIAL EVENT!

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CONTACT US:
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Stationary Hors D'oeuvres

Platters and Displays

Grilled Vegetables

Marinated eggplant, zucchini, squash, peppers, tomatoes, asparagus, onions and bliss potatoes

Southwestern Display

Guacamole, black bean salad, pico de gallo, spicy tomatillo salsa served with fresh corn chips and plantain chips.

Middle Eastern Trio

Smokey Baba Ganouch, hummus, olive tapenade served with grilled pita chips.

Homemade Focaccia Bruschetta

Sun dried tomato, parmesan and roasted garlic; olive, feta and oregano; rosemary and sea salt

Homemade Assorted Mini Quiche

Brie and caramelized onion, broccoli and cheddar, roasted red pepper and grilled onion, spinach and mushroom garnished with fresh fruit and berries

Vegetable Crudités

A selection of slightly cooked and raw vegetables to include asparagus, endive, carrots, cucumbers, broccoli, cauliflower and other seasonal vegetables served with our caramelized onion and chive dip.

Artisanal Cheeses

Our Chef's selection of artisanal cheeses from around the globe accompanied by nuts, dried fruit, olives and crostini

Artisanal Cured Meats

The Chef's selection of imported and domestic cured and aged meats to include, soppressata, prosciutto, salami, pepperoni, garnished with olives and homemade crostini.

Italian Antipasto

Prosciutto, Salami, Provolone, Fresh Mozzarella, Olives, Balsamic Roasted Tomatoes, Marinated Mushrooms, Artichokes and Peppers w/ Mixed Greens

Sliced Fresh Fruit Platter

Pineapple, melon, strawberries, blueberries, mango, and other seasonal fruit

Sushi Station

An assortment of sushi rolls to include spicy tuna, yellowtail and scallion, California, Philadelphia, and shrimp tempura rolls.