

Appetizer Displays

20 GUEST MINIMUM REQUIRED.

Italian Antipasti Display | \$12 PP

with cured & dried, artisan-crafted and imported sliced meats, cheeses, roasted vegetables, pickled vegetables, olive, fresh bread and crostini

Spinach and Artichoke Parmesan Dip | \$5 PP

hot spinach & artichoke dip with crispy flat bread

Sausage-Stuffed Pepper Risotto Bites | \$5 PP

with spicy tomato cream sauce (3 pieces pp)

Seasonal Fruit Display | \$5 PP

with sliced melons & citrus, in-season berries, grapes and pineapple

Vegetables and Dips | \$5 PP

with carrot, celery, cucumber, bell pepper, tomato and select market vegetables with creamy dip

Cheese Display | \$7 PP

with select imported and domestic, cut and wedge cheeses, crostini and crackers

Cheese, Fruit and Crudité | \$9 PP

with assorted domestic cheese, veggies, fruits, bread and dip

Hummus and Dips display | \$6 PP

with selection of fresh vegetables, pita, flatbread and crostini, served with baba ganoosh, roasted pepper hummus, tahini-garlic hummus and olive tapenade

The Persian Table | \$9 PP

with naan bread, pita, hummus, marinated olives, tzatziki, marinated feta, tabbouleh, fresh & roasted vegetables, and whipped roasted red pepper & feta dip

Classico Meatball | \$7 PP

choice of mini Italian, Swedish, chicken, or vegetarian meatballs
(about 4 pieces per guest)

Four Corners Pizza | \$48

sheet pizza loaded with four different sauces, cheeses and toppings
(about 4 pieces per guest)

continued on back

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20 GUEST MINIMUM REQUIRED.

Chicken Wings | 50 WINGS | \$75

tossed in your choice of two sauces: garlic parmesan, Buffalo hot sauce, agrodolce or barbecue, served with carrots, celery sticks and blue cheese dressing

Kettle Chips and House Dips | \$5 PP

house-made kettle chips served with a selection of house-made dips

Sushi Array | \$12 PP

with California roll, spicy tuna roll, salmon roll and tuna roll, served with wasabi, ginger and soy sauce (5 pieces per guest)

Stuffed Banana Peppers | \$7 PP

chargrilled Hungarian peppers, oven stuffed with ricotta cheese, herbs and breadcrumbs (1.5 per guest)

Shrimp Cocktail | \$9 PP

freshly poached shrimp on ice with cut lemons and house-made cocktail sauce (3 pieces per guest)

Brie en Croute | \$5 PP

a wheel of french brie baked in pastry, draped in raspberry sauce and fresh raspberries, served with crostini