

RECEPTION TABLE

Items are elegantly displayed for your guests to enjoy at their leisure. Minimum purchase of (20) guests required.

RECEPTION TABLE	
Fiesta Chips and Salsa tri-colored chips served with fresh made salsa and guacamole	9
Seasonal Market Fruit Display fresh sliced seasonal fruits and berries	9.5
Farmers Market Vegetables raw and grilled market vegetables with seasonal dipping sauces	10
Cheese Board handcrafted domestic cheeses, market berries, roasted nuts, honey comb a selection of crostini and crackers	14
Charcuterie artisanal selection of cured meats, cornichon, radishes, roasted assorted nuts, sweet and spicy mustards and grasini sticks	14
Mediterranean Display traditional, roasted red pepper and garlic hummus, baba ghanoush, tabbouleh, grilled vegetables, greek olives, feta cheese, toasted pita and lavosh	16
Antipasti Display artisanal selection of cured meats yellow and red tomato salad with marinated baby buffalo mozzarella, fresh basil, ground pepper and shallot mustard vinaigrette crimini mushroom baby artichoke salad with roasted garlic, crisp bread crumbs and arugula served with: chopped plum tomatoes, assorted focaccia, rustic semolina, and ciabatta breads served with fruity olive oil and aged balsamic vinegar	20
Cupcake Heaven assorted mini gourmet cupcakes to include vanilla cream, cappuccino, red velvet, chocolate decadence, and spice	18
Viennese Table an attractive and abundant display of fine european tarts and tortes, truffles, miniature pastries and petit fours	20