



STATIONARY PLATTERS



CHARCUTERIE

Artisanal Platter of Cured and Smoked Meats. Choose 3:
Spanish Chorizo, Smoked Tri Tip, Italian Salami, Chicken-Apple
Sausage, Prosciutto,
Smoked Salmon or Beef Bresaola
*Served with Fig Jam, Dried Fruits and Nuts, House Brined Pickles, Ale-Grain
Mustard and Assorted Fresh Bake Breads.*

CHEESE BOARD

Artistically Displayed Board of Domestic, Artisan and Imported
Cheeses
*Accompanied by Assorted Crackers (GF upon request), Nuts and Sweet
Seasonal Fruits*

CARVED VEGETABLE CRUDITÉ

A Bountiful Display of Fresh, Seasonal Vegetables Arranged with
Hand Carved Garnishes.
Served with Roasted Garlic Hummus and Herbed Sour Cream

FRUIT & BERRY SKEWERS OR PLATTER

Fresh Seasonal Strawberries, Blackberries, Blueberries
and Raspberries Skewered into an Eye Dazzling
Arrangement.
*Paired with a Decadent White Chocolate Chambord
Dipping Ganache*