



## STATIONARY PLATTERS

### *Charcuterie*

ARTISANAL PLATTER OF CURED AND SMOKED MEATS.  
( CHOOSE 3 )

*SPANISH CHORIZO, SMOKED TRI TIP, ITALIAN SALAMI, PROSCIUTTO,  
CHICKEN-APPLE SAUSAGE, SMOKED SALMON OR BEEF BRESAOLA  
(ADD \$10 / \$20 / \$30 PER PLATTER)  
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*

## *Charcuterie & Cheese Board*

A BLEND OF THE BEST OF BOTH ARTISANAL MEATS AND CHEESE  
WITH OUR HOUSE BREADS , JAMS, AND FRUITS. TOPPED WITH SOME SWEET  
TREATS TO DAZZLE THE PALATE.

## *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*

*SMALL (10-25 GUESTS) / MEDIUM (25-50 GUESTS) / LARGE (50-75 GUESTS)*