



PLATTER SELECTION

Each Platter Serves ~10

PREMIUM \$150

Premium cured meats, soft and hard gourmet cheese, fresh seasonal fruit, pretzels, crackers, baguette

Meze \$110 (VE, DF, *GF)

Falafel, dips, warmed olives, crudite, dolmades, antipasto, mixed nuts & flat bread

CHEESE \$120 (V, *GF)

Cured meats, three cheeses, bread, dips, crackers, seasonal fruit and vegetables, dried fruits, nuts

BRUNCH \$120

Fresh baked goods, fresh fruit, pastries, a selection of fruits and sweet treats

GRAZING TABLE

Allow ~\$10-15 per person

Premium cured meats, soft and hard gourmet cheese, fresh seasonal fruit, pretzels, dips, warmed olives, crudite, dolmades, antipasto, mixed nuts crackers, baguette & flat bread

