

CHILLED HORS D'OEUVRES DISPLAY

50 Portions per order

**Midwest Cheese Display**

a cascade of seven fine quality cheeses accompanied by rustic cracker boards, garnished with grapes and berries

235

**The French Connection**

an exquisite presentation of five full-bodied cheeses, finished with water crackers, petite slices of country raisin bread, split ripe figs, dried fruits, candied walnuts, fresh herbs, ripe berries and grape clusters

340

**Trio of Tapenades**

oven-dried tomato with roasted garlic, fresh herb hummus and wild mushroom tarragon tapenade, served with baked pita chips

195

**Crudité**

a melange of raw seasonal vegetables beautifully arranged, accompanied by cool ranch and roasted red pepper dips

220

**Niçoise Salad Display**

an abundant platter of grilled Ahi tuna, vine ripe cherry tomato, steamed dill new potatoes, boiled eggs, French string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette

395

**Ultimate Guacamole**

chef's one-of-a-kind zesty guacamole with crispy corn chips

195

**Tomato & Mozzarella Caprese**

vine-ripe tomato, fresh mozzarella, roasted garlic, olive oil, sea salt and ripped fresh basil

235

**Sushi Maki Rolls**

hand-made sushi with the finest ingredients ahi tuna, salmon, shrimp & crab accompanied by soy, wasabi, ginger and chopsticks

280 (75 pieces)

**Grilled Asparagus Spears**

fresh-herb vinaigrette, crumbled blue cheese, fresh lemon

190

**Fresh Fruit Skewers**

five fruits skewered with brown sugar yogurt dip

195

**Italian Antipasto Display**

assortment of premium dry-aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini, olive oil grilled ciabatta wedges

340

**Gulf Coast Ceviche**

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato

395

**Hickory Smoked Tenderloin of Beef**

caramelized onions, roasted garlic and grilled peppers, sliced rustic French bread, sundried tomato mayonnaise

395

**Cedarwood Smoked Salmon**

fresh side of salmon smoked in-house, classical condiments, dill crème fraîche

310

**Cold Smoked Salmon Display**

cured thinly sliced, smoked Scottish salmon, fresh lemon, dill, capers, red onion, cream cheese pumpernickel rye squares

275

**Roasted Tuscan Vegetable Antipasto**

grilled crisp asparagus, balsamic mushroom, roasted carrot, buttery eggplant and other seasonal favorites

245

**Silver Dollar Sandwiches**

artisan rolls filled with organic turkey, bavarian ham and choice roast beef, sides of signature sauces to include honey mustard, horsey sauce and cranberry mayo

225

**East Coast Lobster Roll**

petite butter buns filled with our own 100% lobster salad

295

**Muffuletta Miniatures**

a New Orleans favorite - salami, mortadella, capicola, imported ham and provolone cheese, garlic olive tapenade on onion ciabatta bread

210