



## PLATTERS

### FRESH FRUIT PLATTER

Small (8-10) \$52

Medium (for 12-15) \$72

Large (for 18+) \$132

### ASSORTED CHEESE & CRACKERS & GRAPES PLATTER

Small (for 8-10) \$70

Medium (for 12-15) \$105

Large (for 20+) \$167

### CRUDITÉS PLATTER

Raw Vegetables with (Choose 2 Dips)

Basil Hummus

Cream Cheese & Pesto

Sundried Tomato & Goat Cream Cheese

Cucumber & Yogurt

Small (for 8-10) \$70 | Medium (for 12-15) \$105 | Large (for 20+) \$167

### FRESH-BAKED COOKIES

\$4.50 per person

### FRESH-BAKED BROWNIES/BANANA BREAD

\$4.75 per person



## PLATTERS CONT.

### SMOKED SALMON PLATTER

Condiments: Capers, Onions, & Cream Cheese, Toast (Whole Wheat)

**\$15.00 per person**

### SEAFOOD PLATTER

Shrimp, Smoked Salmon, Crab Claws, & Mussels

Condiments: Cocktail Sauce, Capers, Onions & Cream Cheese

**\$19.50 per person**

**Minimum of 24-hours notice**

Price per piece: add Scallops - market price | add Raw Oysters - \$7.00

add Lobster - market price | add Jumbo Scampi - market price

### MEXICAN GUACAMOLE

*Minimum 8 persons*

*Layered of Cream Cheese, Guacamole, Salsa & Shredded Cheddar Cheese*

**\$6.50 per person**

### COLD CUTS PLATTER

Minimum 6 persons

Virginia Ham, Smoked Turkey, Roast Beef, Salami, Prosciutto, Mortadella

**\$12.00 per person**

Add Cheddar, Swiss Cheese, Blue Cheese, Brie

**\$15.00 per person**

### SHRIMP PLATTER

Regular Shrimp: price per dozen \$24

Scampi (Jumbo Shrimp): price per piece will be the market price

Served Cocktail Sauce, Lemon Wedges & Tobasco

***A 3% Planning & Consultancy Fee applies to all orders***

