Reception Platters

**Vegetable Crudité**
A colorful selection of fresh crunchy vegetables, beautifully arranged and served with Hummus and choice of creamy herb or curry dip.

- Small (serves 20-25) $40.00
- Medium (serves 30-35) $50.00
- Large (serves 40-45) $60.00

**The Mediterranean**
Sundried tomato pesto, olive tapenade, and fresh homemade hummus served with Pita Wedges and crotini

- Small (serves 20-25) $40.00
- Medium (serves 30-35) $50.00
- Large (serves 40-45) $60.00

**The Cheese Board**
A selection of domestic and imported cheeses served with assorted crackers and grapes.

- Small (serves 20-25) $40.00
- Medium (serves 30-35) $50.00
- Large (serves 40-45) $60.00

**Fresh Fruit**

- Small (serves 20-25) $40.00
- Medium (serves 30-35) $50.00
- Large (serves 40-45) $60.00

**Brie En Croute**
A kilo of Brie cheese layered with either sautéed Mushrooms, Pesto or Apricot and encased in a buttery homemade brioche dough. Served with crackers and fresh grapes.

- (serves 25) $30.00
**Salsa and Chips**

Tri Color Corn Chips with Cilantro Salsa
Serves 25 people  $20.00

**Norwegian Smoked Salmon Platter**
A platter of smoked salmon, capers and red onions. Accompanied by an apple-horseradish cream sauce, lemon slices and black bread.

Small (serves 20)  $60.00  
Medium (serves 25-30)  $90.00  
Large (serves 40-45)  $120.00

**Southwestern Super Platter**
This platter includes a delicious 12” Mexican spiced cheesecake in a tortilla crust which is topped with a cilantro salsa. Guacamole, black bean dip and salsa finish off this Southwestern delight. Served with blue and white corn tortilla chips.

Small (serves 35)  $50.00  
Large (serves 50)  $70.00

**Assorted Finger Sandwiches**
An assortment of fifty (50) finger sandwiches on fresh baked rolls. Includes the following varieties:

- Tarragon Chicken Salad with Grapes
- Ham and Swiss with Honey Dijon
- Turkey and Cheddar with Cranberry Relish
- Brie with Honey and Apple

Serves 25-30  $100.00