

Specialty Reception

Tray Serve 25 Guests

International and Domestic Cheese Display

Served with Assorted Breads and Crackers

\$125.00

Fresh Sliced Fruit Display

\$95.00

Garden Fresh Vegetable Crudités

Served with Garlic Herb and Bleu Cheese Dipping Sauces

\$85.00

Warmed Baked Brie En Croute

Lightly Seasoned with Herbs and Mushrooms and Grain Mustard

Served with Assorted Crackers

\$90.00

Antipasto Station

Genoa Salami, Pepperoni, Gorgonzola and Fontana Cheeses, Tuscan Bean Salad,
Grilled Vegetables and Portabella Mushroom Wedges, Assorted Olives,
Roma Tomato and Mozzarella Cheese drizzled with Olive Oil, Tuscan Bread,
Crostini, and Grissini Bread Sticks

\$125.00

Vegetarian Antipasto Display

Selections of Grilled Peppers, Eggplant, Zucchini, Yellow Squash,
Portabellas, Asparagus, and Scallions
Garnished with Cherry Poppers, Roasted Shallots, Shaved Parmesan,
and Balsamic Vinegar

\$125.00

Classic Smoked Salmon Presentation

Accompanied by Capers, Chopped Egg White, and Diced Red Onion,

\$150.00