



## Private Event Menu

1. Bruschetta - Toasted Focaccia with Tomato, Basil, Mozzarella Cheese and Balsamic Reduction *or* Toasted Baguette with Tomato, Eggplant and Feta Cheese **\$11/Dozen**
2. Crostinis - Toasted Crostinis with Goat Cheese spread, Blackberry Jam and Honey Drizzle **\$12/Dozen**
3. Goat Cheese Truffles - Goat Cheese rolled in toasted Pecans, served with assorted Crackers **\$14/Dozen**
4. Quiche Petite Fours – Ham , Broccoli and Cheddar (*Other flavors available upon request*) **\$14/Dozen**
5. Charcuterie Boards **\$25/Platter** (Serves 4-6 People)
  - Featuring: Capicola
  - Summer Sausage
  - Salami
  - Rosemary Ham
  - Prosciutto
  - Crostinis, Nuts, and Dried Fruit
6. Cheese Boards **\$22/Platter** (Serves 4-6 People)
  - Featuring: Cheddar
  - Goat cheese
  - Brie with Hot Pepper Jam
  - Bleu Cheese
  - Swiss Cheese
  - Provolone
  - Fresh and dried fruit
7. Bread Tray **\$18/Platter** (Serves 4-6 People)
  - Featuring 7 Grain Bread
  - Sourdough
  - Baguette/French Bread
  - Focaccia
  - Rye
  - Pumpernickel
  - Pita Points
8. Veggie Tray **\$40/Platter** (Serves 12-15) **\$60/Platter** (Serves 20-25)
  - Featuring Cauliflower
  - Broccoli
  - Carrots
  - Bell Peppers (Red, Yellow, Orange)
  - Grape Tomatoes
  - Ranch Dressing

9. Antipasto on Skewers **\$16/dozen**  
     Featuring      Salami  
                     Grape tomato  
                     Mozzarella cheese  
                     Kalamata Olives  
                     Basil leaves or Basil Pesto  
                     Three Cheese Tortellini
10. Caprese Skewers with Grape Tomatoes, Mozzarella slices, Basil Pesto and Balsamic Reduction **\$10/dozen**
11. Fresh Fruit Skewers with Strawberries, Grapes, Pineapple, Cantaloupe, and Kiwi served with Cream Cheese Dip **\$16/doz**
12. Chicken Salad Spread or Chicken Salad Sliders on Crackers, Dinner rolls, Pumpernickel or Rye Bread **\$26/Platter**  
     (Serves 6-8 People)
13. Pimento Cheese Spread with Crostini or Pita Points **\$25/Platter** (Serves 6-8 People)
14. Buffalo Chicken Dip with Celery Sticks, Carrots and Chips **\$25/platter** (Serves 6-8 People)
15. Open Faced Ham Sandwiches with Spicy Mustard, Swiss Cheese and ham topped with Poppy Seed Dressing **\$15/ Dozen**
16. Open Faced Roast Beef Sandwiches with Rye Bread, Roast Beef slices and Swiss Cheese topped with Sauerkraut **\$15/ Dozen**
17. Roasted Vegetable Hummus Shooters with Pita Points and/or Carrots, Celery and Red Pepper **\$12/dozen**
18. Veggie Shooters with Ranch dressing, Carrots, Celery and Red Pepper served in a shot glass **\$12/dozen**
19. Shrimp Cocktail Shooters with two Shrimp, Cocktail Sauce and Lemon wedge served in a shot glass **\$20/dozen**

## Desserts & Pastries

1. Espresso Brownie Petite Fours - **\$36/48 pieces**
2. Lemon Square Petite Fours - **\$36/48 pieces**
3. Peanut Butter Bombs **\$21/dozen**
4. Pumpkin Kuchen Petite Fours - **\$36/48 pieces**
5. Cheesecake Shooters garnished with your choice of Blueberry Compote, Baked Apples or Fresh Strawberries **\$20/dozen**
6. Apple Pie Shooters served with Caramel Sauce and Whipped Cream **\$18/dozen**
7. Chocolate Pudding Shooters – Chocolate Chip Cookie crumble topped with Chocolate Pudding and Whipped Cream **\$15/dozen**
8. Banana Pudding Shooters – Vanilla Wafer crumble topped with Pudding , fresh Banana slices and Whipped Cream **\$15/dozen**
9. Panna Cotta Shooters – Rich Italian cream topped with Raspberry puree’, fresh Raspberries and Whipped Cream **\$20/dozen**
10. Dried Fruit and Nuts Mix – Dried Cranberries, Dried Cherries, Almonds, Walnuts and Dry Roasted Pistachios **\$8/12 ounce bowl**
11. Party Mix **\$5/12 ounce bowl**