

Mint Mixer

Stationary Appetizers

Please choose 2.....additional option + \$5 ea

Artisanal Cheese + Charcuterie Board

local and imported cows, sheeps and goats milk cheeses, sliced cured meats, accompanied by baked bread, crackers, crostini, house made pickles, fruits, + preserves

Market Basket Crudite

locally sourced raw, roasted + marinated vegetable display with dipping sauces

Stationary Meze Platter - Globally Inspired Dips + Salads

Please Choose 3..... additional option(s) + \$3.50 ea

red quinoa tabbouleh

marinated olives

whipped sweet potato-mascarpone

warm chevre with honey, sea salt roasted nuts + crostini

roasted red pepper hummus with warm pita

baby mozzarella and cherry tomato caprese salad with basil + balsamic

trio of chefs chutneys with pita

trio of chefs salsas with tortilla chips

Passed Appetizers

Please Choose 3..... additional option(s) + \$5 ea

pork belly banh mi sliders with sambal aioli

seared albacore tataki slider with kimchi

beef short rib flatbread with smoked gouda, arugula + horseradish

truffled mac n cheese bites

blue cheese gougeres

smoked shiitake dumplings with sesame ponzu

avocado summer rolls with sweet chile sauce

fig + pecorino grilled cheese bites

Sweets

lavish selection of cakes, bars, cookies, and tarts

Beverage

water, iced tea, coffee & hot teas

\$35 per person (excluding tax and service charge), 25 person minimum