



The world class caterer with the local address

CATERING AND SPECIAL EVENTS



Antipasto platter



Chèvre, pesto and pine nut torte



Fresh seasonal fruit platter

Hors d'oeuvre Platters

Antipasto platter

with balsamic grilled vegetables, Italian cheeses and prosciutto, peppered salami, cappiccio with olives and marinated artichokes served with focaccia

Camembert topped with pecans and maple sugar

whole wheel sprinkled with brandy served warm with baguette and crackers

Camembert topped with roasted apples, shallots and thyme

whole wheel served warm with baguette and crackers

Chèvre, pesto and pine nut torte

served with assorted breads and crackers

Crab Dip with Corn and Cheddar

served warm with pita crisps

Dips:

guacamole served with tortilla chips

roasted red pepper hummus with pita chips

tomato salsa served with tortilla chips

Tuscan white bean spread with crostini

Gourmet meat and cheese platter

grilled chicken breast, ham, roast beef, wine-cured salami, cheddar, Edam, and Monterey Jack cheeses, served with pickles, gourmet mustards and baguette

Fresh seasonal fruit platter

Grilled Tuscan vegetables

seasonal vegetables grilled with balsamic vinegar and extra virgin olive oil

Imported cheese and fresh fruit

a selection of fine imported cheeses and fresh seasonal fruit served with assorted crackers and baquette

Market vegetable basket with dip

Spinach and artichoke dip

grilled artichokes and Piave cheese served warm with crostini

Roasted pork platter

herb and pepper crusted striploin with grainy mustard and fruit chutney served with baguette