

Appetizer Platters

Served during cocktail hour prior to a meal, we recommend 2-3 platters per guest.
Includes classic white china, cocktail napkins, and eating utensils.
Linen fee is additional and is determined off final floor diagram.
Fifty person minimum order per selection.

ARTISAN CHEESE BOARD **V**

\$13 PER GUEST

Imported and domestic cheese to include; cheddar, Boursin, smoked gouda, herb-cruste goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, and crackers

ARBORDALE CHARCUTERIE

\$18 PER GUEST

Imported and domestic cheese to include: cheddar, Boursin, smoked gouda, herb-cruste goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata

TRIO OF TAPENADES **V**

\$12 PER GUEST

Tomato bruschetta, olive tapenade, red pepper hummus, served with artisan breads

SEASONAL FRUIT DISPLAY **GF VG**

\$8 PER GUEST

Seasonal sliced melons, pineapple, and berries

VEGETABLE CRUDITE **GF V**

\$8 PER GUEST

Seasonal raw vegetables, hummus, and ranch dipping sauce

CHILLED SHRIMP COCKTAIL **GF**

\$16 PER GUEST

Poached tail-on shrimp, zesty cocktail sauce, lemon wedges
*Portioned at three pieces per guest

State tax and 23% administration charge apply.

GF = Gluten Free, **V**= Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457