



## ***PARTY PLATTERS***

### **MIXED HORS D'OEUVRES**

Chef's selection of handmade cold hors d'oeuvres, to include meat, fish & vegetarian options

### **ARTISANAL CHEESE**

Selection of domestic & imported hard & soft cheese served with house-made condiments, fruit, nuts & crackers

### **ANTIPASTI**

Selection of salami, soppressata, prosciutto, caprese skewers, marinated olives & grilled ciabatta bread

### **MEDITERRANEAN MEZA**

Hummus, tzatziki, olive tapenade served with house-made grilled flat breads & crudites

### **CRUDITES**

Raw vegetable selection: carrot, celery, cucumber, peppers, broccoli, cherry tomatoes served with tzatziki & hummus

### **CROSTINIS**

Selection of crostinis with assorted toppings – pesto chicken, prosciutto, curried chicken, caprese, roasted vegetables & feta

### **DEVEILED EGGS**

Assorted Deviled Eggs

### **STEAMED SHRIMP**

Served with Lemon & Cocktail Sauce

### **DELI SNACK TRAY**

Selection of cubed cheeses, grapes, crudites tzatziki & olives

### **SLICED FRESH FRUIT PLATTER**

Sliced fresh fruits