



MINI PLATTERS

Serves 4-6 ppl

CLASSIC CRAVINGS

Murray's Delice de Bourgogne, Murray's 1 Year Manchego, Murray's Estate Gouda, Marcona Almonds, Blenheim Apricots, Assorted Crackers

SEASONAL SENSATION

Mimolette, Montealva, Palacios Mild Chorizo, Sundried Cranberries, Castelvetro Olives, Walnuts, Assorted Crackers

FARM FRESH PLATTER

Cypress Grove Little Giant, Jasper Hill Alpha Tolman, Italian Speck, Roasted Salted Cashews, Spanish Pajarero Figs, Quicos de Chocolate, Assorted Crackers

ENTERTAINMENT BOARDS

Serves 10-12 ppl

THE NEW CLASSICS CHEESE BOARD

Murray's Mini Brie, Murray's 1 year Manchego, Murray's Estate Gouda, NY State Cheddar, Vermont Creamery Herbed Goat Log, Marcona Almonds, Sundried Bing Cherries, Blenheim Apricots, Assorted Crackers

MEZZE BOARD

Our top Mediterranean favorites on one platter, featuring hummus, tzatziki, stuffed grape leaves, marinated olives, artichoke hearts, cucumbers, tomatoes, and Greek feta. Plus, crisp flatbreads perfect for dipping and snacking.

THE ITALIAN PICNIC CHARCUTERIE BOARD

Weinkase Lagrein, Bianco Sardo, Piave Vecchio, Prosciutto di Parma, Murray's Hot Sopressata, Murray's La Tur, Mixed Olives, Peppa- dews, Walnuts, Assorted Crackers

FRESH FRUIT

A fresh, colorful spread of seasonal sliced fruit. Tastes of the season may include honeydew, cantaloupe, pineapple, oranges, blueberries, raspberries, blackberries, and grapes.

CRUDITÉ

Lighten things up with this mixed board of peppers, summer squash, carrots, celery, cauliflower, broccoli, and tomatoes—perfect to dip into our herbed crème fraîche dip.

THE SWEET SPOT

(Serves 8-10 ppl)

Effie's Homemade Oatcakes, Carnegie Deli Cinnamon Babka, Mitica Piedras de Chocolate, Rustic Bakery Meyer Lemon Shortbread, Murray's Honey Roasted Almonds



SMALL BITES -

Ordered by the dozen

FIG & GOAT CHEESE PURSES

A perfect bite-size taste of fresh chèvre, Mission figs, and a touch of mascarpone, bundled into crispy phyllo.

BACON WRAPPED DATES

In these sweet and savory treats, dates are stuffed with crunchy marcona almonds and bright, lactic Bûcheron cheese.

SPINACH & GOAT CHEESE MINI QUICHES

A fresh blend of spinach and tangy chèvre, baked in a buttery pastry cup. Delicious at room temperature or warmed in your oven.

CHICKEN SESAME SKEWERS

Tender chicken marinated in sesame oil and coated with sesame seeds, crisped up and served with a honey ginger dipping sauce.

CHEESE PUFFS

(Serves 10-12)

Insanely rich, famously addictive all-butter puff pastry laced with handfuls of grated Grana Padano.

SALADS

Serves 10-12 ppl

PESTO ORECCHIETTE

Orecchiette pasta tossed with pepitas and herb pesto, oven-roasted tomatoes, fresh goat cheese, and lemon zest.

RAW KALE SALAD

Shredded kale tossed with golden raisins, pine nuts, and grated Dutch Gouda in a lively lemon vinaigrette.

BRUSSEL SPROUT & APPLE SLAW

Fresh, raw, and shredded to crunchy perfection! Tossed in a creamy mustard dressing, with toasted pecans and sheepy Ossau Iraty.

HERBED QUINOA

For a fresh, hearty side, we combine organic red and white quinoa with chickpeas, feta, radicchio, pistachios, and zesty lemon.