



PROVISIONAL BOARDS

Small platters serve 8-10 people, medium platters serve 12-15 people

FRESH FRUIT PLATTER

A beautiful assortment of seasonal fruits; organic whenever possible.

GARDEN CRUDITÉ PLATTER

The freshest vegetables available, organic whenever possible, usually including haricots vert, celery, asparagus, carrots, cherry tomatoes and bell peppers. Served with a garlic parmesan crème fraîche dip.

THE “CLASSIC” CHEESE PLATTER

An assortment of crowd-pleasing cheeses, handpicked by our expert Cheesemongers, in a variety of styles and textures. Our Classic Cheese Platter is garnished with fresh & dried fruits, nuts, fig jam, and crackers. Cheeses are labeled with cheese name, type of milk & place of origin.

CHARCUTERIE PLATTER

An assortment of meats including house-made pâté, sliced imported prosciutto, smoked Italian speck, and salami. Garnished with cornichons and served with whole-grain mustard and a platter of sliced baguette.

CHEESE AND CHARCUTERIE PLATTER

A selection of three hand-picked, crowd-pleasing cheeses in a variety of textures along with sliced salami, imported Prosciutto, and Italian speck. Served with grapes, fig jam, olives, and sliced baguette.

SMALL BITES

Ordered by the dozen

FORMAGGIO KITCHEN GOUGÈRES

Our irresistible bite-sized gougères, made with our own imported Comté cheese. These airy cheese puffs are a Burgundian specialty, and are perfect with red or white wine as well as Champagne.

GOAT CHEESE TARTS

Mini goat cheese soufflés made with caramelized onion baked in crisp filo crusts. Available vegetarian or with Prosciutto di Parma.

SHRIMP COCKTAIL

Served with cocktail sauce.

STUFFED MUSHROOMS

Bite-sized Crimini mushrooms stuffed with cheese and a light bechamel sauce. Available with sausage or vegetarian with spinach.

TURKISH-SPICED TURKEY MEATBALLS

Bite-sized turkey meatballs seasoned with savory Turkish spices. A bit spicy and very delicious! Served with tzatziki for dipping.

MINI CRAB CAKES

Delicately seasoned bite-sized crab cakes ready to reheat. These cakes are made with loads of crab meat – not filler! Served with dipping sauce.



LUNCH

ASSORTED SANDWICH PLATTER

A variety of our hearty sandwiches halved and arranged on a platter.

Served per person

Choices include:

*Ham and Swiss Cheese with Mustard & Pickles
Italian or Spicy Italian
Roasted Turkey with Avocado & Chipotle Mayonnaise
Goat Cheese, Arugula & Fig Jam
Turkey, Swiss Cheese, Tomato & Arugula with Mustard
Salami & Provolone*

FINGER SANDWICH PLATTER

A long baguette sliced into 12 mini sandwiches

Pick one or two types

Choices include:

*Turkey, Avocado & Chipotle Mayonnaise
Ham & Cheese with Honey Mustard
Roast Beef & Boursin
Goat Cheese & Fig Jam
Tuna Salad*

SALADS

served family style

SIMPLE MESCLUN SALAD

*Classic mixed green salad garnished with carrots,
red onion and tomato.*

Served with House Vinaigrette on the side.

POTATO SALAD

Your choice of vinaigrette or mayonnaise sauce.

PASTA SALAD

*We mix organic white or whole wheat pasta with
your choice of dressing and toppings, including but
not limited to: cherry tomatoes, spinach, arugula,
grated carrot, celery, red onion.*

DESSERTS

Served per person

CHOCOLATE CUPCAKES WITH VANILLA BUTTERCREAM FROSTING

CITRUS OLIVE OIL CUPCAKES

COOKIE & BAR PLATTER

Dark chocolate brownies and bars with assorted Lakota Bakery cookies.