



VERNALES



CHARCUTERIE PLATTER

Cured Meats – Salami, Prosciutto, Soppressata, Chorizo
Sides – wood roasted olives, pickled vegetables, roasted peppers, olive oil poached garlic

CHEESE PLATTER

Churned cheese – Brie, Peppered Goat, Tillamook Cheddar, aged Parmesan

TERRACOTTA POT CRUDITÉS

fresh veggies in small terracotta pots with hummus (vegan)

Selection of one:

Hummus flavors

Roasted red pepper

Curry ginger

Hot chili & cumin

Basil

FRUIT COMPOTE CUPS

minted agave syrup

Selection of one:

Pineapple

Cantaloupe

Honey Dew

CHILLED SEAFOOD

Selection of one:

Poached shrimp cocktail – spicy horseradish, wasabi cocktail sauce, fresh cut citrus

Smoked salmon – chopped chive, egg, capers

California rolls – crab, avocado, fresh basil, pickled vegetables – sake soy, pink ginger & hot wasabi

Ahi Poke Boats – peppered seaweed, wasabi crema

Crab Cocktail – Key lime mustard aioli, fresh basil & fresh lemon

DEVILED EGGS

Selection of one:

Traditional – mayo, crisp celery & onion

Italian – cured salami & Parm cheese

Asian – wasabi & pickled shrimp

Spanish – charred chorizo & cheddar

Vegetarian – curry tofu, pickled carrot & harissa



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BRUSCHETTA BOARD

Selection of one:

*Tomatoes, toasted garlic & basil
Broccoli, Parmesan cheese & olive oil
Michigan cherry & apple, pepper goat cheese
Roasted mushroom, thyme & basil*

ORGANIC SALADS

Select two:

*Olive oil poached Marble potatoes – fresh thyme & toasted garlic
Caprese salad – mini Mozzarella, tiny tomatoes, fresh basil, olive oil, oak barrel balsamic vinaigrette
Pickled cucumbers, shaved Vidalia onion, heirloom tomato & dill
Farmed greens, cucumber, tomato, shaved carrot & red wine vinaigrette
Orzo Pasta salad – shaved Parmesan cheese, lemon, fresh basil
Wild Arugula salad & Prosciutto – cured olives, olive oil & lemon vinaigrette*

HAND CRAFTED SANDWICHES

All are served chilled

Select two:

*Antipasto – garlic salami, aged provolone, pepperoncini, lettuce & oregano, artisanal bread
Caprese – vine ripe tomato, house pulled mozzarella, resort grown basil, EVOO, baguette
Turchetta & Brie – leaf lettuce, cured strawberries, basil aioli, brioche
Pulled pork BBQ – caramelized Spanish onions, aged Cheddar cheese
Avocado & Heirloom Tomato – pickled shallots, fresh herbs, baguette
Egg salad – truffle aioli, brioche
Albacore Tuna – sun soaked cranberries, lemon zest, EVOO, 'open faced' on brioche*