

Party Platters

(15 person minimum order)

Festive Fruit Platter ~ \$4.95 per person

Seasonal fresh fruits, grapes, and berries served with rich chocolate hazelnut sauce

Fruit and Cheese Platter ~ \$6.95 per person

Smoked gouda, local goat cheese blue, brie and cheddar cheeses, along with the season's local and finest fresh fruit

Vegetable Crudité's and Cheese Platter ~ \$6.95 per person

A bountiful arrangement of the freshest seasonal produce, goat Gouda, Maytag blue, brie and cheddar cheeses served with house-made dip and crackers.

Vegetable Crudité's Only ~ \$4.99 per person**Antipasto Platter ~ \$7.95 per person**

An abundant display of imported ham, prosciutto, Genoa salami and provolone cheese, cornichons, roasted tomatoes, roasted peppers, imported olives, grilled zucchini, and crusty European bread.

Artisan Cheese Platter ~ \$7.95 per person

Farmhouse stilton, local goat cheese camembert, asiago and one-year manchego, served with caramelized walnuts, Spanish fig & almond cake, membrillo and crostini crackers

Specialty Smoked Fish Platter* ~ \$14.95 per person (10 person minimum order)

A bountiful array of trout, salmon and local fish served with Muenster cheese, lettuce, tomato, onions, Ben's fresh cream cheese, country olives and a basket of bagels

Mini Sandwich Platter ~ \$7.95 per person

Featuring an assortment of tuna salad, chicken salad, smoked turkey & Swiss, imported ham & cheddar, roast beef*, and vegetarian sandwiches on assorted mini-rolls and croissants

The Sandwich Builder Platter ~ \$8.95 per person

House-roasted turkey breast, roast beef* and Virginia honey ham with cheddar and Swiss cheese, along with sandwich condiments and fresh baked breads and rolls

Mini Lobster Roll Platter ~ \$10.95 per person

Plenty of lobster, just enough mayo, perfectly seasoned and piled onto a split roll

Tea Sandwiches ~ \$8.95 per person

- Smoked Salmon, Asparagus and Cream Cheese on dark bread
- Egg Salad with watercress on 7-grain bread
- Shrimp Salad on white bread with lemon-dill mayonnaise
- Thinly Sliced Rare Roast Beef* with watercress and horseradish mayo on sourdough
- Cucumber and Cream Cheese on dark bread

Seasonal Salads

Inspired renditions of classic recipes made with market fresh produce, house-roasted premium meats and signature recipe dressings.

Chicken Caesar Salad* with herb marinated chicken and red chili croutons with Caesar dressing

Cobb Salad with roasted natural turkey and aged sherry vinaigrette

Asian Noodle Salad with grilled chicken or tofu and sesame noodles served on a bed of mixed greens with sesame dressing

Greek Salad with herb roasted olives and lemon & fresh oregano dressing

Tuna Niçoise Salad* made with premium tuna, haricot verts, roasted red peppers, niçoise olives, potatoes, hard-cooked egg, and anchovies arranged over crisp greens with balsamic vinaigrette

Chef's Garden Salad made with romaine, radicchio, cucumbers, tomatoes, radishes, bell peppers, red onion and grilled vegetables. Served with hummus, lemon-tahini dressing, and crisp pita crisps

Lunch and Dinner Options

Includes a choice of two entrees and three side dishes. \$19.95 per person.

Crab Cakes with a smoked chili and caper remoulade sauce

Horseradish Crusted Salmon* with a unique crust made from smoked salmon, horseradish and chives

Herb Marinated Grilled Chicken

Red Chili Shrimp with a mango-ginger salsa

Side Dishes

- Oven Roasted Sweet Peppers stuffed with capers, anchovies and golden raisins
- Penne Pasta with marinara, ricotta salata, niçoise olives
- Grilled Asparagus with manchego cheese, lemon zest and toasted pistachios
- Sautéed Broccoli Rabe with roasted garlic
- Crushed Fingerling Potatoes with toasted garlic and citrus zest
- Puree of Sweet Potatoes with maple
- Buttermilk Mashed Potatoes
- Couscous with grilled vegetables & chickpeas
- Organic greens, local grown tomatoes and seasonal vegetables served with grapefruit vinaigrette