

# Artisan Boards / Platters

Ready to serve grazing boards are offered in two sizes and are presented on wood platters.  
(platters serve 6-8/ 12-15)

## Classic Charcuterie - \$95.00 / \$175.00

Prosciutto / Sopresatta / Hard Salamis / Caramelized Onion & Balsamic Pecorino / Creamy Brie / Grapes / Dried Fruits / Almonds / Sweet Teardrop Peppers / Olives / Cornichons / Grain Mustard / Honey / Fig Jam / Crostini / Flatbreads / Flower Garnish

## Artisan Cheeseboard V - \$85.00 / \$155.00

Northeastern Goat Cheese / French Roquefort Blue / Dutch Aged Gouda / Cacio Di Bosco Al Tartufo Truffle Pecorino / Sartori Bella Vitano Balsamic & Cipollini Onion / Irish Kelly Gold Aged Cheddar / Fig Jam / Honey / Dried Fruit / Grapes / Berries / Flatbreads / Flower Garnish

## Antipasto - \$95.00 / \$175.00

Prosciutto / Sopresatta / Capicola / Hard Salamis / Parmigiano-Reggiano / Aged Provolone / Stuffed Cherry Peppers / Cherry Tomatoes / Pickled Cauliflower / Pepperoncini / Artichokes / Eggplant Caponata / Teardrop Peppers / Crostinis / Flatbreads / Flower Garnish

**Truffle Fusion Board - \$100.00 / \$175.00**

Truffle Pecorino / Truffle Salted Goat Cheese / Truffle Burrata / Cipollini Onion & Balsamic Pecorino / Saucisson Sec / Grapes / Fresh Berries / Figs (seasonal) Olive Truffle Tapenade / Sun-dried Tomato Spread / Basil Pistou / Crostinis / Everything Flatbreads

**Mozzarella Board - \$80.00 / \$145.00**

Buffalo Mozzarella / Burrata / Prosciutto / Roasted Peppers / Vine Ripe Tomatoes / Cherry Mozzarella and Grape Tomato Skewers / Basil Pistou / Sun-dried Tomato Pesto / Stuffed Cherry Peppers / Breadsticks / Sliced Semolina Bread

**Mezze Board V - \$80.00 / \$145.00**

Hummus / Tzatziki / Roasted Red Pepper & Feta Dip / Spanakopita / Stuffed Grape Leaves / Artichokes / Mixed Olives / Feta / Vine Tomatoes / Cucumbers / Toasted Pita

**Vegetable Crudite VG - \$75.00 / \$130.00**

Selection of Crisp Raw Vegetables with Green Goddess, Roasted Beet + White Bean Dips

Vegetarian Antipasto Board V - \$85.00 / \$140.00

Parmigiano-Reggiano / Aged Provolone / Grilled Vegetables /  
Roasted Peppers / Marinated Artichokes / Eggplant Relish / White  
Bean & Rosemary Spread / Mozzarella & Tomato Skewers /  
Marinated Olives / Teardrop Peppers / Toasted Pita & Crostinis /  
Flower Garnish

Vegan Mediterranean Board VG - \$85.00 / \$140.00

Grilled Squash / Marinated Artichokes / Pickled Beets / Cauliflower  
/ Pickled Haricot Verts / Charred Broccolini / Roasted Mixed  
Carrots / Marinated Olives / Hummus / Pita / Flatbreads

Chips, Dips + Salsa's \$65.00 - (3 Guacamole / 2 Fire Roasted Salsa)

Guacamole & Fire Roasted Salsa, Tortilla Chips + Plantain chips

Spinach & Artichoke Dip V - \$60.00 - (3 - 16oz containers)

Chopped Baby Artichokes / Baby Spinach / Fresh Garlic /  
Parmigiano / Romano / Mozzarella / Bechamel Sour Cream Base /  
Toasted Pita / Crispy Corn Tortillas

Hummus Trio VG - \$55.00 - (1 of each container)

Traditional Hummus / Sun-dried Tomato & Basil Hummus /  
Roasted Red Beet Hummus / Carrot & Cucumbers Sticks / Toasted  
Pita + Corn Tortillas

**Jumbo Shrimp Cocktail GF DF**

**\$135.00 - 45 jumbo shrimp / \$275.00 - 96 jumbo shrimp**

Poached Jumbo Shrimp with House Made Cocktail Sauce,  
Remoulade Sauce + Fresh Lemon

**Rainbow Fruit Platter VG GF \$85.00 / \$150.00**

Pineapple / Grapes / Oranges / Mango / Kiwi / Strawberries /  
Blueberries / Cantaloupe/Raw Coconut/ Flower Garnish