



Pasta Chips and Salsa Platter \$45

Seasoned, crisp pasta with salsa

Fresh Garden Vegetable Platter \$80

A fresh vegetable assortment of sweet cherry tomatoes, broccoli, cauliflower, asparagus spears, sweet baby carrots, crisp cucumber batons, and bell peppers
Served with roasted red pepper hummus

A Touch of Spring Platter \$80

Roma tomatoes, fresh Bocconcini topped with pesto, olive oil and assorted olives

Cheese Please Platter \$145

A beautifully arranged selection of the most renowned cheeses
Served with flatbreads and a variety of crackers

Trio Dip Platter \$80

Homemade Bruschetta, Hummus and our Spicy Feta dip
Served with grilled pita points

Chicken Roulades Platter \$80

Cajun chicken, cream cheese and salsa spread rolled on pesto & sun dried tomato soft tortillas

Grilled Vegetable Platter \$110

Seasonal vegetables grilled to perfection, sprinkled with olive oil
and served with a side of balsamic vinegar

Chilled Jumbo Shrimp Platter based on market value

Served with homemade cocktail sauce

California Sushi Platter \$65

40 pieces of California sushi with pickled ginger, wasabi and soy sauce

PRICES ARE SUBJECT TO CHANGE AND APPLICABLE TAX

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20 and do not include service, staff, or rentals. To accommodate your request, services and cancellations must be made at least 24 hours in advance. Disposable cutlery, paper napkins, plates and cups are available and priced accordingly.

OFF-PREMISE APPETIZER PLATTERS