

## RECEPTION PLATTERS

### Artisan Fruit & Cheese Bar

**\$8.00 pp**

American & European Farmstead cheeses presented with seasonal fruit, candied walnuts, crackers and crostini

### Brushetta Station

**\$5.25pp**

» tomato, basil, garlic, brushetta  
» roasted eggplant caviar  
» imported olive tapenade  
» roasted garlic crostini

### Mediterranean Platter

**\$8.00pp**

Red pepper hummus, feta cheese  
kalamata olives, grilled vegetables  
grapes leaves, Herb rubbed grilled pita

### Vegetable Crudite

**\$4.25pp**

Seasonal garden vegetables with  
buttermilk ranch and balsamic pesto  
dipping sauces

### Italian Antipasto

**\$7.25pp**

Selection of cured meats, sharp  
provolone, fresh mozzarella, Marinated  
artichoke hearts, roasted red peppers,  
marinated olive medley, grilled  
vegetables  
+ local bakery breads and crsotini

### Poached Salmon

**\$75.00**

Whole Atlantic Salmon fillet, slice  
cucumber garnish, lemon dill emulsion  
sauce

### Shrimp Cocktail

**\$3.50 per piece**

Oven roasted jumbo shrimp served  
chilled with spicy cocktail sauce, lemon  
wedge

