

ELEGANT DISPLAY MENU

MEDIUM 50-65 PP / LARGE 75-100 PP

DOMESTIC CHEESE DISPLAY

SHARP CHEDDAR, PEPPER JACK AND SWISS SERVED WITH ASSORTED CRACKERS, SWEET GRAPES AND DIJON AND WHOLE GRAIN MUSTARDS.

\$185.00/\$275.00

IMPORTED CHEESE DISPLAY

SMOKED GOUDA, GORGONZOLA, BRIE, IRISH CHEDDAR AND SWISS SERVED WITH ASSORTED BREADS, SWEET GRAPES AND DIJON AND WHOLE GRAIN MUSTARDS.

\$245.00/\$360.00

CRUDITÉS

AN ARTFUL ARRANGEMENT OF CRISP VEGETABLES SERVED WITH ASSORTED DRESSINGS.

\$165.00/\$225.00

FRESH FRUIT ARRANGEMENT

A FLOURISH OF MELON, BERRIES AND OTHER FRESH FRUITS, A BEAUTIFUL CENTERPIECE FOR ANY BUFFET TABLE.

\$195.00/\$285.00

ANTIPASTI

A LAVISH ARRANGEMENT OF ITALIAN MEATS, FRESH MOZZARELLA CHEESE, ROASTED GARLIC, OLIVES AND GRILLED MARINATED VEGETABLES DRIZZLED WITH BALSAMIC REDUCTION & VIRGIN OLIVE OIL AND SERVED WITH FRESHLY BAKED BREAD.

\$245.00/\$360.00

SHRIMP COCKTAIL

A COLOSSAL VERSION OF THE CLASSIC. LARGE, FRESH SHRIMP ELEGANTLY ARRANGED AND ACCOMPANIED BY FRESHLY PREPARED COCKTAIL SAUCE.

-MARKET PRICE-

POACHED SALMON DISPLAY

A RAINBOW OF COLORS, WHOLE FRESH SALMON IS POACHED WITH LEMON, WHITE WINE AND FRESHLY PICKED HERBS AND GARNISHED WITH CAPER, CREAM CHEESE, CUCUMBER SLICES, SHREDDED EGG, DICED RED ONION AND PETIT MARBLED RYE.

-MARKET PRICE-

FRESH SHELLFISH DISPLAY

CASCADING DISPLAY OF SMOKED CLAMS, MUSSELS AND FRESH SHRIMP COCKTAIL.

-MARKET PRICE-