Chef Charlie Marshall

Stationary Appetizer Platter Selections

Each serves 40-50 guests. Each Platter is priced at $400.

Assorted Cheese Platter ▪ selection of 5 varieties of gourmet aged local cheeses, olive oil marinated fresh perline mozzarella, stoneground mustard, fig preserves, assorted grapes, fig preserves, honeycomb, & crackers.

Assorted Meat Board ▪ selection of 5 varieties thinly sliced gourmet meats, stoneground mustard, imported olives, cornichons, stuffed peppadew peppers & crackers

Mezze Platter ▪ humas, beet skordalia, tzatziki, olive tapenade, sundried tomato tapenade, pita bread, extra virgin olive oil.

Fruit Board ▪ selection of assorted seasonal fruits, fresh local honey, marcona almonds

Shrimp Cocktail Platter ▪ presented on a bed of crushed ice. Chilled poached white pacific shrimp, cocktail sauce, mignonette, fresh lemon.

Vegetable Crudité ▪ selection of freshly harvested seasonal vegetables accompanied by three sauces: tarragon green goddess, creamy blue cheese, basil pesto.

Hors d 'Oeuvres Selections

Prices are pre-piece.

Seafood...

Ahi Tuna in Tamari glaze, Cucumber, B&W Sesame seeds (Pescatarian and Gluten Free) COLD $4

Maine Lobster, tarragon aioli, Preserved Lemon, mini biscuit (Pescatarian) COLD $7

Seared Diver Scallops Wrapped in Hudson Valley Duck Bacon, Cranberry Coulis HOT $5

Chilled Poached Shrimp in Tomato Cocktail Salsa, microgreens (Gluten Free) COLD $4

Smoked Salmon, Dill Cream cheese, dill, rye COLD $4

Poultry...

Duck Meatballs a l 'orange with candied orange peel HOT +$5

Local Chicken Breast Skewers in Homemade Harissa Rub (Gluten Free) HOT $4

Organic Boneless Chicken Wing Skewers, Buffalo Aioli, Ranch Drizzle HOT $4

Devilled Veritas Farms Eggs, Allium infused yolks, Fried Carrots (Vegetarian, Gluten Free) COLD $4

Vegetarian & Vegan...

Vegan Olive Tapenade on polenta, microgreens (Vegan) COLD $3

Vegan Polenta Bites, Roasted Tomato, tomato tapenade, micro basil (Vegan, Gluten Free) COLD $3

Caprese Skewers, Local Cherry Tomatoes, NYC Fresh Mozzarella, Basil, Balsamic Drizzle (Vegetarian, Gluten Free) COLD $3

Blue Cheese, Pear, and Honey on polenta, fresh thyme, arugula (Vegetarian) COLD $3

Sundried Tomato & Burrata on polenta, Basil Walnut Pesto (Vegetarian, Contains Nuts) COLD $3

Meat...

Pork Meatballs in local tomato marinara, parmesan HOT $4

Beef Meatballs in local tomato marinara, parmesan HOT $4

Antipasto Skewers, Local Charcuterie, Local Cheese, Artichoke Hearts, Green Olives, Cherry Tomatoes, Basil Pesto Drizzle (Gluten Free, Contains Nuts) COLD $4

Fig Preserve, Brie, and Prosciutto biscuit, arugula COLD $3

Prosciutto & Melon Bites: Summer Melon wrapped in prosciutto, balsamic drizzle (Gluten Free) COLD $4

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