



New Year's Eve Menu

Cold

Beautifully arranged on ours, yours, or a disposable platter.

There is a 2 Dozen Minimum for each item selected

	Price/dozen
<i>Seared Mushroom Shiitake, Kiwi, Balsamic Fig Glaze</i>	\$30
<i>Smoked Salmon Dilled Crepe, Lemon Caper Cream</i>	\$36
<i>Spanakopita with fresh dill and Feta</i>	\$36
<i>Asparagus Wrapped in Parma Prosciutto, Shaved Asiago</i>	\$42
<i>Filet Mignon Canape, Port Shallots, Horseradish Dressing</i>	\$48

Hot

(Easy to warm, 10-15 to at 325 Degrees)

There is a 2 Dozen Minimum for each item selected

	Price/dozen
<i>Those "Knockwurst" Franks in Blanket, Dijon</i>	\$30
<i>Bacon Wrapped Grissini, Coated with Caramelized Brown Sugar</i>	\$36
<i>Spanakopita with fresh dill and Feta, Tzatziki Dip</i>	\$36
<i>Sirloin Sliders, Monterey Jack, Pickle, Special Sauce</i>	\$42
<i>Coconut Shrimp and Pineapple, Pena Colada Dressing</i>	\$48

Artistically Arranged Platters (Serves 6-8)

Farmers Market, Dips & Spreads \$72

*Elaborate Raw Crudité in Wicker Baskets Lined with Overflowing Edible Greens,
Beautifully Garnished with Flowering Vegetables and Homemade Dips*

Baked Brie with Caramelized Apples \$84

*Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry
Arranged with Colorful Grapes, Crackers and Flatbreads*

International and/or Domestic Cheese Board Starts at \$90

*Brie, Chevre, Smoked Gouda, Cheddar
Grapes, Crackers & Baguette, and Flatbread*

Anti-Pasto Display \$110

*Fresh Buffalo Mozzarella, Aged Salami, Capicola,
Marinated Portobello Mushrooms, Pepperoncini Peppers, Artisan Breads*

Desserts (Gluten Free) (Serves 4+)

<i>Decadent Chocolate Mousse, touch of Brandy,</i>	\$24
<i>Coconut Macaroons with Almonds</i>	\$18