



SOIRÉE
CATERING

GRAZING TABLE

BOUNTIFUL DISPLAY OF FRESH VEGETABLE CRUDITÉS
served with creamy cracked peppercorn, chili garlic, or bleu cheese dips

GOURMET CHEESE BOARD WITH CRACKERS AND FLAT BREADS
choice of aged cheddar, jarlsberg, petite bosc, goat, saga bleu, brie, manchego, ect

FRESH SEASONAL FRUIT PLATTER
served with a coconut lime yogurt dip

ROASTED PEPPER & PINE NUT HUMMUS
served with fresh vegetables & pita chips

TOMATO & BASIL BRUSCHETTA
served with homemade garlic crostini

SEVEN LAYER SOUTHWESTERN DIP WITH CORN TORTILLA CHIPS
layered bean, salsa, guacamole & sour cream topped with scallions, tomatoes & olives

BUFFALO CHICKEN SPREAD
shredded chicken, cheese and hot sauce served with celery & crackers

BAKED BRIE EN CROUTE WITH SLICED APPLES, GRAPES AND CRACKERS
whole brie wheel wrapped in pastry, baked until soft & served with sliced apples

HOT ARTICHOKE & SPINACH DIP
spinach, artichoke, parmesan cheese, mozzarella served with chips

ANTIPASTI PLATTER
provolone, boccocini, parmesan reggiano, roasted red peppers & hot peppers, marinated olives, artichoke hearts, sun dried tomatoes, prosciutto, salami & cappicola

COLD SPINACH DIP
served with flat breads, pumpernickel, pretzel crackers & sesame bread sticks

SMOKED SALMON DIP
cream cheese, capers, smoked salmon, red onion, & dill served with crostini