



# Platters & Snacks Selections

## Pre-Dinner Appetizer Platter

### Farmer's Basket \$7

Assortment of fresh and lightly-blanched seasonal vegetables  
Hummus, Ranch, Balsamic Reduction  
Lightly grated parmesan

### Chips & Dip \$9

Creamy smoked salmon & chive dip  
artichoke & spinach dip, hummus  
Red pepper dip, pita chips  
Lovash crackers

### Mediterranean Plate \$9

Hummus, Divina fire roasted tomato  
Mama little peppers, feta cheese  
Cucumber, marinated artichoke  
Mixed olives, pita chips

### Fruit & Cheese \$11

Assorted Fruit and Berries  
Three cheeses, Humbolt Fog  
Shropshire, brie cheese  
Pickled vegetable, fig jam  
Whole grain mustard, Crocatini

### Charcuterie & Cheese \$12

Chef Choice: 3 meats of 3 cheeses  
Salami, Prosciutto, Pepperoni  
Humboldt frog, Shropshire  
Brie cheeses, pickled vegetables  
Fig jam, whole grain mustard, Crocatini

## Snack Time

### Fresh Fruit \$7

Assorted fresh fruit & berries

### Pretzel Bar \$7

House baked pretzels  
Assorted dipping sauces:  
Chocolate & sea salt Caramel  
Cheese sauce, bacon honey mustard

### Ice Cream Bar \$12

Scooped vanilla bean ice cream  
Chocolate & caramel sauce, candied peanuts  
Strawberry basil compote  
Bourbon peach compote  
Pickled blueberry compote

### Meat & Cheese \$12

Assortment of summer sausage,  
Pepperoni sticks, and jerky  
Two domestic cheeses, pickled vegetables  
Whole grain mustard assortment  
Assortment of crackers

All Platter & Snack prices are per person | \$65 Surcharge will apply to buffets of 12 guests or less