

We pride ourselves on catering to each, individual client and event.
Below, are just some of our more widely received offerings.
Together, we can create a seasonally appropriate menu,
always creatively prepared.

Hors D'oeuvres

Stationary Offerings

Fresh, Seasonal Fruit and Assorted Cheeses Including:

- *Herbed Chèvre with Local Honey Drizzle or Chèvre with Pepper Jelly Crostini*
- *Manchego*
- *Aged Cheddar*
- *Hand Rolled Gorgonzola Grapes with Toasted Walnuts*
- *Summer Melons and Feta with Cinnamon Honey Yogurt "Dressing"*
- *Cointreau-Infused Minted Melon Cubes*
- *Skewered Grilled Fresh Pineapple*
- *Espresso Mascarpone Stuffed Berries*
- *Baked Brie en Croûte with Guava Jelly and Toasted Macadamias*

Charcuterie:

- *Selection of cured meats, accompanied by house-made pickles and freshly baked breads*

Antipasti:

- *Assorted roasted and marinated vegetables accompanied by a selection of fine cheeses and olives*

Fresh Vegetable Crudités:

- *Fresh, seasonal vegetables artistically cut and arranged in a kale-lined basket and accompanied by homemade dips*

Stationary or Passed Offerings

- *Small Batch Chicken Liver Pâté with Toast Points*
- *Shrimp Ceviche "Shooters"*
- *Spicy Summer Salsa in Corn Cups or Hand Cut Chips with Cooling Mango Purée Drizzle*
- *Beet Pesto with Freshly Baked Parmesan Pita Chips*
- *Freshly Baked Gougères*
- *Assorted Bruschetta*