



GRAZING STATIONS

MEZZE TABLE

Hummus - Baba Ganoush - Tabbouleh - Tortilla
Espagnole - Feta with Herbed Olive Oil
Mixed Olives - Cucumber Raita - Crisp Fresh
Baked Herbed Pita Chips

GRILLED FLATBREAD STATION- Choose 3

Heirloom cherry tomato - ricotta - basil
Grilled pear - prosciutto - tarragon - sesame seeds
Pancetta - acorn squash - caramelized onions - sage
Apples - Brussels sprouts - cider onions - rosemary
Grilled chicken - kale - shaved garlic - aged Gouda
Potato - apple - bacon - arugula - truffle oil - oregano

ANTIPASTI / CHARCUTERIE - Sliced at station

Marinated artichokes, Cracked Sicilian olives-Gaeta
olives- almonds , Rosemary marinated mozzarella pearls
, Tomato – basil – balsamic reduction – sea salt
Sweet & Hot soppressata , Prosciutto di Parma , Speck ,
Coppa, Pizza Bianca– Sesame , Semolina, Focaccia



ARTISANAL CHEESE

Manchego Sheep Spain, Dutch Aged Goat Cheese, Aged Gouda – Netherlands, Brie – Cow, Normandy France, Pecorino Pepato, Sheep, Maytag Blue, Cow Newton
Cornichons, Fresh seedless grapes, Olives, Dijon Mustard,
Flatbread crackers
Fresh baguette

SKEWER STATION - Choose 3

- Marinated Grilled Shrimp Skewer – Rosemary
- Garlic Chicken Skewer - Grilled Zucchini, Red Peppers
Red Pearl Onion, Cherry Tomato
- Beef Skewer with Shabazi Spice – Idiazabal, Peppers, Red Pearl Onion,
- Cherry Tomato – Cheese, Grape, Sherry Reduction

ORGANIC CRUDITES

Farmers Market Vegetables Chilled
Heirloom Broccoli, Cauliflower, Tomatoes & Carrots
Breakfast Radishes
Mini Cucumbers
Fennel Bulbs
Belgium Endive
Baby Squash
Celery Fronds
Chive Aioli
Tarragon Aioli
Olive Tapenade (Mustard – Lemon)

