

## PLATTERS

Our platters are available for smaller groups of up to 15- 20 servings or for larger groups of up to 25-30 servings.

Large Crudités Platter of Freshly cut Vegetables served with a Roasted Garlic and Peppercorn Dip  
Assorted Cheese Platter of Boursin, English Cheddar, Camembert, Triple Crème, Roquefort, and Sausicon served with Fresh Fruit and Baguettes

Chev're, Pesto, and Sun-Dried Tomato Torte, served with Sliced Baguettes

Baked Brie topped with Brandied Caramelized Onions and Roasted garlic served with Sliced Baguettes

Antipasti with Fresh Prossutto di Parma, Genoa Salami, Capicola, Parmesan, and Mozzarella with Molasses Glazed grilled Vegetables

Mirin and Ginger Grilled Pork Tenderloins with Asian Pasta Salad served with a Spicy Peanut Sauce  
Lasagna Bolognese

Lemon and Rosemary Roasted Chicken served with New Potatoes and Roasted Shallot Gravy

Roasted Fillet of Beef Tenderloin with Wild Mushroom Bordelaise thinly sliced served with Brioche and Baguettes

Scottish Smoked Salmon: Served with Shaved Red Onions, Vine Ripe Tomatoes, Caper Berries, Pumpnickel and Rye Wedges and Whipped Cream Cheese

Salad Nicoise: Peppercorn Crusted Tuna Loin served over a bed of Mesclain Greens with baby Tomatoes, Nicoise Olives, Caperberries, Grilled Asparagus and a Dijon Shallot Vinaigrette

Taglietelli tossed with Fresh Arugala, Canelli Beans, Roasted Tomatoes, Pancetta and Grilled Prawns  
Mediterranean Pasta Salad with Roasted Peppers, Fresh Mozzarella, Toasted Pine Nuts, Basil and a Pesto Balsamic Vinaigrette

Crab Cakes with Black Bean and Mango Salsa and a Chili Lime Aioli

Traditional Spanish Paella: Arborio Rice slowly cooked with saffron and chorizo and fresh local flavors of the sea.

Black and White Sesame crusted Tuna Loin seared rare, thinly sliced in a pool of Ponzu over a bed of Wakami Salad

Veal Osso Bucco Ragout served over a bed of Saffron Risotto Milanese

Roasted Leg of Lamb with Roasted Sweet Potatoes served with a Red Currant Mint Sauce