

Display Stations

CRUDITÉS

Carrots, Broccoli Florets, Grape Tomatoes, Tri-Colored Peppers, Celery and Cucumbers with Vegetable Dip

GRILLED VEGETABLES

Eggplant, Zucchini, Peppers, Squash, Carrots

CHEESE DISPLAY

Ementhal, Muenster, Bel Paesa, Cheddar, Smoked Gouda and Pepper Jack, Served with Crackers

GOURMET CHEESE BOARD

Brie, Devonshire Cheddar, Chérve, Stilton, Boursin, Morbier, St. Andre and Camembert, served with Flat Breads

SEAFOOD

Chilled Jumbo Gulf Shrimp with Cocktail Sauce

SALMON

Smoked Salmon with Bermuda Onions, Capers and Pumpernickel Rounds

CAVIAR

With Blinis, Crème Fraîche, Chopped Egg, Lemon Wedges, Sour Cream, Minced Onions, served in an Ice Bowl
Market Price

PASTRIES

(3 pieces per person)

Cannoli, Éclairs, Tartlets, Truffles, Cream Puffs

FRUIT

Sliced Fresh Fruit with Honey Yogurt Dip

CHEESE MOLD

Chef's Creamy Cheese Mold, topped with Sun-Dried Cherries and served with Water Crackers

All Prices are subject to a 20% Service Charge and 7% Sales Tax