



CHARCUTERIE PLATTERS

Serves 25

All charcuterie boards are served with a French baguette & house spreads

CHEESE BOARD | \$125

Four artisanal cheeses

MEAT BOARD | \$125

Three exotic meats from across the globe

MIXED BOARD | \$125

A combination of three meats & three cheeses

MAD HATTER PLATTER | \$125

meats, cheeses, grilled cheese, deviled eggs, bruschetta, goat cheese balls, macarons, chocolate bunnies

DESSERTS

Serves 25

MACAROONS | \$95

*An assortment of flavors including pistachio, raspberry, vanilla, lemon, mocha & chocolate
available flavors may vary

SALTED CARAMEL BROWNIE | \$95

Three types of chocolate, baked to perfection, infused with a sea-salted caramel.

**must be ordered 48 hours in advance*

SMALL BITES

Serves 25

BRUSCHETTA | \$75

Toasted french baguette slices with diced, roasted & marinated tomatoes, chopped basil, balsamic & grated sheep's milk cheese

HUMMUS TRIO | \$95

classic hummus, roasted tomato hummus, & chipotle hummus served with grilled pita

SANDWICH PLATTERS

Serves 25

VEGGIE SANDWICH | \$95



Roma tomatoes, spinach & mozzarella, on a French baguette with basil pesto & balsamic dressing

SALAMI SANDWICH | \$110

Wine cured salami, roma tomatoes & mozzarella with fresh basil & balsamic dressing

GRILLED CHEESE | \$110

Three artisanal cheeses melted & served with truffle honey

 A 10% chef fee is applied to all catered food in addition to a 20% gratuity; catering orders must be finalized no later than 48 hours prior to your reservation 

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.