

# Christmas Reception 2018 Platters

## **A**ntipasti

Marinated Olives, Roasted Peppers, Grilled Fennel, Artichokes, Confit Tomatoes, Bresaola, Coppa, Pecorino Romano, Artisan Bread

\$10 per person

## **Dips**

Hummus, Baba Ganouj, Smoked Tomato, Artisan Bread, Fresh Veggies

\$7 per person

## **Charcuterie**

Prosciutto, Coppa, Bresaola, Fennel Salami, Gherkins, Marinated Olives, Grainy Dijon, Artisan Breads

\$12 per person

#### **Smoked Salmon**

Herbed Cream Cheese, Capers, Red Onion, Fresh Lemon, Crostini

\$14 per person

#### Crudité

Fresh cut veggies, house made ranch dip.

\$6 per person

\*all prices are subject to applicable taxes and auto gratuity of 18 %

