

*** Vegetable**

An assortment of fresh and grill vegetables.
 Broccoli, coulflower, carrots, celery, marinated mushroom,
 grill asparagus, roasted red bell peppers, and seasonal baby vegetables.
 (Serves 20 - 24 peoples) \$ 74.95

*** Antipasto**

Salami, mortadella, capocola, assorted olives, cheeses,
 and marinated vegetables.
 (Serves 20 - 24 peoples) \$ 123.95

*** Meats**

An array of deli slice meats and cheese.
 Fresh roasted beef, and turkey, ham, salami, cheddar
 and swiss cheese accompanied with marbeled rye, mayonaisse,
 deli mustard, pickle wedges.
 (Serves 20 - 24 peoples) \$ 133.95
 Upgrade with your bread selection:..... Market price

*** Mini wraps**

Bite sized assorted sandwhiches in herb tortilla.
 Choice of fresh roasted beef, fresh turkay breast,
 ham, salami and cheeses. **Vegeterian available
 (Serves 10 - 14 peoples)\$ 62.50

*** Cobb Salad**

The California "Chef's Salad"
 Fresh roasted turkey, tomato, bacon, shredded jack. avocado
 and candied pecans over mixed greens. Choice of dressing.
 (Serves 10 - 14 peoples) \$ 72.00

*** Traditional Salmon platter Alderwood smoked**

Red onion, Cream cheese and capers with
 mini bagels or cocktail rye
 \$ 88.75

*** Fruit**

An assortment of the seasons fines fruits and berries.
 Melon. pineapples, oranges, apple, strawberries, grapes,
 and tropical fruit.
 (Serves 18 - 22 peoples) \$ 119.95

*** Chocolate Dipped Strawberries**

The finest european bittersweet chocolate from Belgium and
 France from a dozen to ????
 Do not forget the champagne !!
 \$ 39.95/dozen

*** Cheese**

The finest imported and domestic cheeses I can find.
 Double Gloucester, Stilton, Brie and Age Cheddar to
 name a few.
 Let's work together to obtain your favorites or to try something new!
 Will customize for your wine tasting.
Price per pound

*** Pate and Terrine**

Add an array of housemade and imported pate to you next party!
 Pate Maison, Pate De Foie Gras, Terrine De Saumon,
 Vegetanble Terrinine.
 Saucission choose your favortie. Served with cocktail rye
 and cornichons.
 Customize with your wine selection.
 \$ 74.95

*** Slice Roast Tenderloin**

Cooked "medium" served chilled and slice.
 Horseradish cream sauce and cocktail rye bread.
 -Ask about goat-herb cheese stuffed tenderlion
 (Serves 12 - 16 peoples) Market Price

*** Caviar**

Beluga 000, Osetra, Sevruga.
 For that special holiday or occasion or for no occasion at all.
 Imported and domestic available by the ounce or pound.
 Mother of peark serving sets available.
Price by the ounce / gram

*** Traditional Gulf Shrimp**

Poached in a flavorful court bouillon accompanied by housemade
 cocktail sauce
 (Serves 12 - 16 peoples) \$ 67.50H