



## PLATTERS

each serves 15 to 20 people

### CHARCUTERIE & CHEESE

cured meats, local cheeses, pickles, olives, preserves & crackers

\$180.00

### FRUIT DISPLAY

berries, melons, tropical fruits

\$200.00

### CRUDITÉS

crisp seasonal vegetables, roasted garlic hummus

\$90.00

### DESSERTS

triple-chocolate cookies, blueberry & white chocolate tarts, banana cake

\$120.0