



stationary tastes

cheese chef's choice of 4 artisan cheeses, roasted fruits or vegetables with crackers, local bread, star croutons and preserves

crudite chef's choice seasonal vegetables cut into stick length served with garlic chive or buttermilk dipping sauce

antipasto prosciutto crudo, genoa salami, speck, mortadella, smoked provolone and fresh mozzarella with grilled vegetables, pickled vegetables and olive assortment with grilled Italian bread

fruit chef's choice of seasonal fresh fruit artfully arranged for each time of year

salmon choice of cold or hot smoked with traditional garniture of chopped egg, cornichon, shallot, caper and crème fraiche served with star croutons and rye crisps

seasonal vegetables grilled and served with garlic chive dip and foccacia

spring roll display thai style with choice of vegetarian, pork or shrimp with sweet chili garlic and spicy peanut dipping sauces

sushi display with assortment of california, maki, avocado, spicy tuna rolls or bbq eel rolls