

## ***Cold Reception Displays***

*Prices are per platter. 12 people each*

### ***Fresh Vegetables Crudités***

*Selection of Crisp and Grilled Vegetables of the Season Served with Gorgonzola, Caramelized Red Onions and Lemon Herb Emulsion Dipping Sauce*

### ***Antipasto Display***

*Assortment of Grilled and Roasted Vegetables, Prosciutto, Mortadella, Fresh Mozzarella, Aged Provolone, Marinated Olives and Artichokes, Balsamic Vinegar, Pesto Olive Ciabatta, Bread Sticks and Focaccia*

### ***Selection of Imported & Domestic Cheeses***

*Camembert, Gorgonzola, Manchego, Aged Pecorino, Boursin, Smoked Gouda, Cambazola, Montrachet, Gourmandise, Brie & Emmenthaler.  
Sliced Baguettes, Cracked Herb Lavosh and Wafers*



### ***Cold Displays to Share***

*Prices are per platter. 12 people each.*

*Grilled Artichoke, Tarragon and Sun Dried Tomato, Penne Pasta Salad*

*Spicy Crab Salad display with Lavosh Crackers*

*Vine-Ripened Tomatoes, Fresh Sliced Mozzarella, Chiffonade Basil with Balsamic  
Vinegar Reduction, Extra Virgin Olive Oil and Cracked Pepper*

*Spanish Potato Salad with Piquillo Peppers, Green Olives, Chives and Fresh  
Oregano*

*Baked Olive Bread, Focaccia and Bread Sticks with Extra Virgin Olive Oil,  
Balsamic Vinegar and Olive Artichoke Relish*

*Fresh Fruit and Seasonal Berry Display*



***Hot Displays to Share***

*Prices are per platter. 12 people each.*

*Spanish Saffron Risotto with Herb Roasted Shrimp and Assiago Cheese*

*Grilled Salmon on Swiss Red Chard, Vidalia Onions and Poblano Peppers Ragout  
with Feta Cheese*

*Moroccan Roasted Pork Tenderloin with Red Lentils Compote*

*Pasta Primavera with Potato Gnocchi and Pinot Grigio/Lime Sauce*

*Fine Sliced Grilled Churrasco Topped with Spicy Chimichurri*

*Paella Valenciana*