



Artisan Boards |

Ready to serve grazing boards are offered in two sizes and are presented on wood platters. (platters serve 6-8 / 12-15)

Classic Charcuterie - \$100 / \$175

Prosciutto / Sopresatta / Hard Salamis / Caramelized Onion & Balsamic Pecorino / Creamy Brie / Grapes / Dried Fruits / Almonds / Sweet Teardrop Peppers / Olives / Cornichons / Grain Mustard / Honey / Fig Jam / Crostini / Flatbreads / Flower Garnish

Artisan Cheeseboard - \$85 / \$165

Northeastern Goat Cheese / French Roquefort Blue / Dutch Aged Gouda / Cacio Di Bosco Al Tartufo Truffle Pecorino / Sartori Bella Vitano Balsamic & Cipollini Onion / Irish Kelly Gold Aged Cheddar / Fig Jam / Honey / Dried Fruit / Grapes / Berries / Flatbreads / Flower Garnish

Antipasto - \$100 / \$175

Prosciutto / Sopresatta / Capicola / Hard Salamis /
Parmigiano-Reggiano / Aged Provolone / Stuffed Cherry
Peppers / Cherry Tomatoes / Pickled Cauliflower / Pepperoncini
/ Artichokes / Eggplant Caponata / Teardrop Peppers /
Crostinis / Flatbreads / Flower Garnish

Truffle Fusion Board - \$175

Truffle Pecorino / Truffle Salted Goat Cheese / Truffle Burrata /
Cipollini Onion & Balsamic Pecorino / Saucisson Sec / Grapes /
Fresh Berries / Figs (seasonal) Olive Truffle Tapenade /
Sun-dried Tomato Spread / Basil Pistou / Crostinis / Everything
Flatbreads

Mozzarella Board - \$165

Buffalo Mozzarella / Burrata / Prosciutto / Roasted Peppers /
Vine Ripe Tomatoes / Cherry Mozzarella and Grape Tomato
Skewers / Basil Pistou / Sun-dried Tomato Pesto / Stuffed Cherry
Peppers / Breadsticks / Sliced Semolina Bread

Mezze Board - \$95 / \$165

Hummus / Tzatziki / Roasted Red Pepper & Feta Dip /
Spanakopita / Stuffed Grape Leaves / Artichokes / Mixed Olives
/ Feta / Vine Tomatoes / Cucumbers / Toasted Pita

Vegetable Crudite - \$75 / \$130

Seasonal Selection of Crisp Raw Vegetables with Green Goddess,
Roasted Beet + White Bean Dips Vegetarian

Vegetarian Antipasto Board - \$90 / \$145

Parmigiano-Reggiano / Aged Provolone / Grilled Vegetables /
Roasted Peppers / Marinated Artichokes / Eggplant Relish /
White Bean & Rosemary Spread / Mozzarella & Tomato Skewers /
Marinated Olives / Teardrop Peppers / Toasted Pita & Crostinis /
Flower Garnish

Vegan Mediterranean Board - \$85 / \$140

Grilled Squash / Marinated Artichokes / Pickled Beets /
Cauliflower / Pickled Haricot Verts / Charred Broccolini /
Roasted Mixed Carrots / Marinated Olives / Hummus / Pita /
Flatbreads

Beet Cured Smoked Salmon Board - \$125 / \$255

Horseradish Cream / Pumpnickel Toasts / Fried Capers /
Pickled Cucumber Ribbons / Dill / Lemon

Chips, Dips + Salsa's - \$65.00

(3 Guacamole / 2 Fire Roasted Salsa) Guacamole & Fire Roasted Salsa, Tortilla Chips + Plantain Chips

Spinach & Artichoke Dip - \$60.00

(3 - 16oz containers) Chopped Baby Artichokes / Baby Spinach / Fresh Garlic / Parmigiano / Romano / Mozzarella / Bechamel Sour Cream Base / Toasted Pita / Crispy Corn Tortillas

Hummus Trio - \$55.00

(1 of each container) Traditional Hummus / Sun-dried Tomato & Basil Hummus / Roasted Red Beet Hummus / Carrot & Cucumbers Sticks / Toasted Pita + Corn Tortillas

Rainbow Fruit Platter - \$90 / \$155

Pineapple / Grapes / Oranges / Mango / Kiwi / Strawberries / Blueberries / Cantaloupe/ Raw Coconut/ Flower Garnish