



Menu d'aujourd'hui  
Bon Appetit!

## Platters

(Small serves 10-12 Medium serves 20-25 Large serves 40-45)

### **Assorted Cheese Platter**

*served with assorted cheeses including bavarti, sharp white cheddar, roquefort, brie & fromage du chevre, with fig & red berry compote, nuts, & fresh fruit*

S: \$60 M: \$125 L: \$195

### **Charcuterie Platter**

*genoa & wine cured salami, spicy capicola, Paradise Valley pate de Gervais, gherkins cornichons, assorted olives, grainy mustards, served with ficelle baguette & rosemary flatbread*

S: \$65 M: \$130 L: \$220

### **Market Fresh Vegetable Platter**

*seasonal vegetables served with assorted dips*

S: \$33 M: \$65 L: \$120

### **Market Fresh Fruit Platter**

*seasonal sliced fresh fruit including pineapple, cantaloupe, honeyden, strawberries, & bunches of grapes*

S: \$44 M: \$86 L: \$155

### **Mediterranean Dips**

*roasted garlic hummus, tzatziki & roma tomato bruschetta served with naan & flatbreads*

M: \$95 L: \$170

### **Southwestern Dips**

*fresh tomato salsa, avocado gaucamole, & black bean and corn dip served with tortilla chips*

M: \$95 L: \$170

### **Crispy Regiano Chips**

*regiano padano brittle served with olive & sun dried tomato pesto & fig prosciutto salsa*

\$42.00

### **Hot Artichoke & Cream Cheese Dip**

*served with rustic crisps & French baguette*

\$45.00 / platter, serves 20-25

### **Smoked Salmon Platter**

*with cream cheese, capers & fresh herbs served with rustic crisps*

\$75.00/platter, serves 20-25

### **Dungeness Crab, Potato & Mascarpone Gratin**

*served with rustic crisps & French baguette*

\$95.00 / platter, serves 20-25

### **Wheel of Baked Brie**

*in butter pastry served with berry compote & rustic crisps*

\$95.00 / platter, serves 20-25

 = Oceanwise