

# PARTY TRAYS

## Trays

Sm serves 15 to 20  
Md serves 35 to 40  
Lg serves 65 to 75

*Actual number of servings will vary depending on your overall selection*

### **Cheese Tray \***

Garnished with fruit, assorted domestic and imported cheeses  
Sm \$69 Md \$85 Lg \$105

### **International**

#### **Artisan Cheese Board\***

Sm \$85 Md \$99 Lg \$140

#### **Cheese, Fruit, and Pâté Combination Tray \***

Sm \$70 Md \$89 Lg \$120

### **Fresh Fruit Tray**

Seasonal fruits may include pineapple, cantaloupe, grapes, berries, and melon  
Sm \$39 Md \$59 Lg \$79

### **Raspberry Yogurt Dip**

Suggested with fresh fruit  
\$3.50 pt

### **Marinated and Grilled Vegetable Tray**

An Italian country-style selection of bell peppers, summer squash, eggplant, artichoke hearts, mushrooms, and other seasonal vegetables  
Sm \$58 Md \$80 Lg \$110

### **Fancy Vegetable Tray**

Blanched tender asparagus with cherry tomatoes, Belgian endive and bell peppers, served With spinach dip  
Sm \$50 Md \$70 Lg \$90

\* *Sliced baguettes and assorted crackers suggested*

### **The French Gourmet's Pâté Tray \***

A selection of our delicious duck, liver and country pâtés, served with our onion chutney, Petrou Olives, and cornichons  
Sm \$59 Md \$69 Lg \$95

### **Pesto Cheese Torte \***

Layers of cream cheese, sun-dried tomatoes, and toasted pine nuts, decorated with fresh basil and olives  
6" serves up to 20 \$29  
12" serves up to 35 \$46  
Heart-Shaped serves up to 45 \$60

### **Brie en Croûte \***

A house specialty!  
Imported Brie cheese baked to a golden brown in puff pastry, filled with your choice of apricots, sautéed mushrooms, pesto and pine nuts, cranberries, or brown sugar and pecan  
Serves up to 25 \$40

### **Caviar Pie \***

Layers of domestic lump fish caviar, chopped eggs and seasoned sour cream  
Serves up to 25 \$44

### **Regular Vegetable Tray**

Sm \$39 Md \$59 Lg \$79

### **Herbed Cheese Sticks**

70 to 80 per tray \$32

### **Sliced Baguette**

Thin - 40 to 50 slices  
Dinner Size - 12 to 18 slices  
\$2.95

**Crackers** \$1.75 a sleeve

☆ **NEW ITEM**

### **Artichoke Dip \***

A spread of artichoke hearts, Cheddar, cream cheese, and shallots  
Serves up to 20 \$22 qt

### **Mediterranean Eggplant Purée**

Pita bread triangles suggested  
Serves up to 15 \$22 qt

### **Endive Sunburst**

Greek-style Tarama caviar or eggplant purée speared with Belgian endive  
Serves up to 30 \$59

### **Curried Crab Pie \***

Surimi crab meat blended with cream cheese, velouté and herbs, to be enjoyed as a spread  
Serves up to 25 \$39

### **Southwestern Black Bean Torte**

Layers of black beans, roasted chilis, onions, black olives, sour cream, Cheddar and Jack cheeses, salsa, and avocado  
8" Round serves up to 20 \$33

### **Chicken Escabeche**

Diced chicken mixed with a Cuban black bean and mango salsa. Enjoy with tortilla chips \$25 qt

### **Ceviche**

Fresh white fish marinated with chilies, tomatoes, onions, cilantro and lime juice. Enjoy with tortilla chips \$30 qt

### **Homemade Mild Salsa Fresca**

\$12 qt

☆ **Papaya Salsa** \$18 qt

### **Freshly Made Guacamole**

Seasonal cost \$22 - \$26 qt

### **Tri-Colored Tortilla Chips**

1 lb serves up to 20  
(approximately 100-130 pieces)  
\$6 lb