BROWN BAG HOLIDAY MENU

2017

HOLIDAY PLATTERS

Bacon Wrapped Scallops

With lemon aioli 36 pieces \$100.00

Spanikopita

Filo dough filled with spinach & feta cheese 50 pieces \$65.00

Baked Brie with Berries

Warmed brie with grapes and mixed berries served with an assortment of gourmet crackers (serves 20-25) \$75.00

International Cheese Platter

Imported & domestic cheeses garnished with fruit, crisp flatbreads and gourmet crackers (serves up to 25) \$85.00

Veggie Eggrolls

Served with sweet and sour dipping sauce \$1.50 each. Order by the dozen

Crostini Platters

Parisian

Dijon butter, black forest ham, brie, served with pickles 36 pieces \$75.00

Mushroom Caps

Stuffed with Sausage and Parmesan 12 pieces \$30.00

Tuscan

Pesto, prosciutto, parmesan and basil 36 pieces \$80.00

Mezze Display

Garlic Hummus, Roasted Red Pepper Hummus & Spicy Feta dip with Mini Pitas and flatbreads (serves 20-25) \$75.00

•Smoked Salmon

Herbed cream cheese spread, thinly sliced cucumber, smoked salmon, dill, diced onion and capers on the side 35 pieces \$90.00

Chicken Satay Skewers

Skewers of marinated chicken with peanut sauce 50 pieces \$75.00

Mini Crabcake Platter

Lump meat crab cakes served with lemon-caper tartar sauce and cajun remoulade dip 50 pieces \$110.00

Antipasto Display

Roasted Red Peppers, Marinated Artichoke Hearts, Kalamata Olives, Genoa Salami, Proscuitto, Pepperoni, Provolone and Fresh Mozzarella served with Crisp Flatbreads (serves up to 25) \$85.00

Cocktail Meatballs

Tossed with a bourbon barbeque sauce 100 pieces \$95.00

Seasonal Vegetable Platter

Seasonal vegetables with garlic aioli dip (serves 15-20) \$60.00

Hot Spinach & Artichoke Dip Served with artisan haquettes

Served with artisan baguettes Half Foil Tray \$60.00

From our Bakery

Please ask us about our selection of cookies, bars, pies and confections to round out your catered event

Cocktail Franks

Mini hot dogs wrapped in puffed pastry Served with dipping sauces 80 pieces \$65.00