



Chef's Platters Menu

A Collection of Fine Cheeses from Around the World – Sage Derby, Port Wine, 5-Layer English, Tillamook Oregon Sharp Cheddar & Smoked Gouda, Italian Herb Havarti & Crackers (subject to availability)

Small **\$75**
Medium **\$125**
Large **\$185**

Fresh Seasonal Fruit Display – Cantaloupe, Honeydew, Pineapple, Grapes, Apples, Strawberries & Seasonal Berries (subject to availability)

Small **\$65**
Medium **\$125**
Large **\$175**

Grilled Seasonal Vegetable Platter – Zucchini, Yellow Squash, Baby Carrots, Mushrooms, French Green Beans, Charred Broccoli, Tomatoes & Balsamic Glaze (subject to availability)

Small **\$75**
Medium **\$125**
Large **\$175**

Fresh Crudite Platter with Ranch Dip – Broccoli, Cauliflower, Baby Carrots, Celery, English Cucumbers & Tomatoes (subject to availability)

Small **\$50**
Medium **\$75**
Large **\$125**

Pesto Cheese Loaf with Basil & Sun-Dried Tomato Pesto with Parmesan – Served with 3 Sleeves of Crackers

\$60

Small serves up to 25
Medium serves up to 50
Large serves up to 75

A 3.5% processing fee will be added to all credit card charges greater than \$500.00



Chef's Platters Menu, Continued

Pecan Encrusted Pork Tenderloin with Sesame Aioli & Sliced French Baguette
Asian Pork Tenderloin Marinated in Teriyaki, Garlic, Ginger & Sliced French Baguette

Small **\$75**
Medium **\$125**
Large **\$175**

A Collection of Fine Cheese & Meats from Around the World – Genoa Salami, Summer Sausage, Beef Sausage, Tillamook Oregon Sharp Cheddar, 5-Layer English, Italian Herb Havarti, Hot Mustard, Crackers & French Baguette (subject to availability)

Small **\$75**
Medium **\$125**
Large **\$185**

Vegetarian Antipasto Platter with Greek Olives, Green Olives, Artichokes, Pickles, Pepperoncini Peppers & Marinated Mozzarella Balls

\$75

Kendall Brook Smoked Salmon Platter with Onions, Capers, Eggs, Herb Cream Cheese & Cocktail Squares

\$135

Scottish Salmon Nicoise with Artichokes, Eggs, Kalamata Olives, English Cucumbers & Grilled French Green Beans

\$225

Tenderloin of Beef with Horseradish Cream & Sliced French Baguette

\$250



If you email your order, please call to verify we received it.
Due to the market, prices are subject to change without notice.
Dietary restrictions can be accommodated.

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