



EXTRAORDINARY CATERING

HAVE THE EXTRAORDINARY EXPERIENCE AT YOUR PLACE
PLEASE CALL

ASSORTED DIPS & SPREADS

PIMENTO CHEESE DIP / TRADITIONAL HUMMUS /
PESTO GENOVESE / OLD FASHIONED ONION DIP

\$65 / PLATTER

Serves 10-12 guests

ARTISANAL CHEESE TRAY

ARTISANAL CHEESES SERVED WITH ACCOMPANYING JAMS
AND CHUTNEYS, DRIED FRUITS, NUTS, AND
BREAD & CIE BREAD SELECTION

\$85 / PLATTER

Serves 12-14 guests

PETIT PANINIS \$5 / PANINI

TURKEY BREAST

Diessel free-range, hormone free
turkey breast / cranberry mayonnaise /
butter leaf lettuce

SMOKED SALMON

Gravlax-style salmon / tomato /
miso mayonnaise / lime

TUNA SALAD

Wild-caught albacore tuna /
tomato / cucumber / yuzu aioli /
butter leaf lettuce

GOAT CHEESE

Montrachet goat cheese / avocado /
pesto genovese / tomato / portobello mushroom

SALADS

CHOPPED GREEK

Organic greens / butter leaf
lettuce / French feta /
kalamata olives / tomato /
cucumber / caramelized white
onions/ greek vinaigrette

\$ 70 / serves 10-12

CLASSIC CAESAR

Romaine lettuce / anchovies
/ parmesano reggiano /
homemade croutons

\$ 60 / serves 10-12

BERRY MIXED GREENS

Organic greens / butter leaf
lettuce / seasonal berries /
toasted hazelnuts / French
feta / raspberry vinaigrette

\$ 60 / serves 10-12

ASIAN GARDEN

Organic greens / napa &
purple cabbage / organic
seasonal garden vegetables /
red bell peppers / roasted
peanuts / sprouted tofu /
creamy peanut dressing

\$ 70 / serves 10-12

PLEASE ALLOW 3-5 DAYS ADVANCE NOTICE FOR ALL ORDERS