

CHARCUTERIE MENU

CREATED WITH CAREFULLY CHOSEN MEATS AND CHEESES, GRACED WITH INNOVATIVE RELISHES AND ACCOMPANIMENTS. COLORFUL, DELICIOUS AND FUN.

CHARCUTERIE PLANK

SERVED ON A SILVER MAPLE LIVE EDGE PLANK HARVESTED LOCALLY
A SELECTION OF LOCAL AND WORLD CURED MEATS, WISCONSIN CHEESES,
OLIVES, PICKLES, HOUSE-MADE RELISHES, BREADS AND CRACKERS, OUR
FRESH BASIL AND TOMATO CHEESE TORTA AND SEASONAL HONEYS, JAMS
OR COMPOTES.

JARCUTERIE

A SELECTION OF JARRED CURED MEATS, CHEESES AND RELISH TREATS
PACKED BEAUTIFULLY IN AN ARTISTIC CUP OR GLASS
TO ADD TO YOUR CATERED MEAL: MINIMUM ORDER: 75

FRUITCUTERIE PLANK

SERVED ON A SILVER MAPLE LIVE EDGE PLANK HARVESTED LOCALLY
SEASONAL FRUITS AND FRUIT TREATS-SUGAR DIPPED GRAPES, FRUITS IN
HERBAL ELIXIR, FRUIT SPRING ROLLS, FRUITED BISCUITS, BERRIES, MELON
BY SEASON IN SUMMER. IN FALL, ROAST APPLE CUPS, WALDORF SALAD,
DATES.

GRAZING TABLE

ALL OF THE ABOVE INGREDIENTS ON STEROIDS IN A CONTROLLED
EXPLOSION OF MEATS, TREATS, CHEESES, FRUITS, RELISHES, TIDBITS,
CANAPES, DIPS TO COVER AN ENTIRE 16 FOOT TABLE.

