

CUSTOM APPETIZER DISHES

AVAILABLE WITH FULL SERVICE AS AN APPETIZER MENU OR AS AN ADDITION TO YOUR CATERED MENU CHOICE
AVAILABLE AS A PICKUP ORDER (WE CAN GUIDE YOU ON WHICH DISHES ARE BEST FOR THAT)
MINIMUM FOOD PURCHASE APPLIES: \$750 FOR PICK-UP MENUS \$1200 FOR FULL SERVICE MENUS. SERVICE
AND OTHER FEES APPLY.

CHEESE focus

- fresh basil and tomato cheese torta with fresh bread
- goat cheese honey and sage truffles in nut crust
- fried goat cheese with juniper honey, pickled apples, chive oil
- house-made ricotta with local honey, dates, strawberries and green goddess oil, toasts
- cheddar tasting platter: sharp, hatch pepper, 3 year aged, and white with crackers, pickles
- craft beer, cheddar and summer sausage canapes on rye baguette
- pinwheel brie with tomato jam, pistachio pesto, cornichons, more
- heirloom tomato and cheese tart
- marinated feta cheese with pita and roast olives
- sliced cheese board with relishes, fresh bread
- fresh mozzarella skewers on roast tomatoes with chive oil, fresh basil, lemon, roast olives
- gougere (french cheese puffs)
- french spice bread with bee pollen pot cheese, local honey, roast apple
- warm muffaletta dip with bread
- marinated local mozzarella
- baked brie in pastry with relishes
- skewered cheddar and pickled apples
- con queso with beans, local cheeses, salsa cruda served with chips
- pimento cheese toasts
- cheddar tasting platter with local 3 year cheddar, hatch pepper cheddar, raw white cheddar and relishes
- house-made fresh ricotta with local honey and green goddess oil, strawberries, sunflower seeds and spice bread
- warm parmesan, artichoke & lemon dip
- marinated mozzarella with fresh thyme, dried tomato and capers
- pickled apple & cheddar skewers
- cheese truffles on pretzel sticks
- shaved summer sausage and cheddar craft beer mousse canapes on house rye
- marinated feta with hummus on pita
- baked brie with figs and walnuts

WINE AND CHEESE PARTY PLATTERS

- baked brie with figs & walnuts
- beef tenderloin & bleu crostini
- parmesan ricotta toasts
- gouda on caraway toasts
- sweets: lemon curd brioche toasts with herb poached berries and red wine ganache bites

