

# *Feast for a King Catering*

## *ξ Stationary Appetizers ξ*

**ARTISAN CHEESE PLATTER**  
rustic presentation of a few select wedges of cheese

**SLICED BAGUETTES AND CRACKERS**

**LIGHT CRUDITÉS AND DIP**

## *ξ Classic BBQ Buffet ξ*

**PERFECT PULLED PORK**  
slow roasted, seasoned and served to perfection

**B.B.Q. CHICKEN**  
quartered pieces of chicken grilled on-site and basted with our smoky b.b.q. sauce

**MIXED SAUSAGE GRILL**  
a variety of specialty sausages such as chicken santa fe, cheesy bavarian, kielbasa & chicken apple

**FRUIT SALAD**  
a colorful combination of the season's freshest fruits and berries

**REDSKIN POTATO SALAD**  
a down home creamy-style potato salad of redskin potatoes, eggs, green onion & celery

**CAESAR SALAD**  
crisp romaine lettuce, grated parmesan, fresh garlic and house made croutons tossed in a creamy caesar dressing

**GARLIC BREAD & DINNER ROLLS**

**STRAWBERRY LEMONADE  
& PARADISE ICED TEA**  
each decoratively displayed in a clear glass apothecary jar

## *ξ Stationary Appetizers ξ*

**ASSORTED CHEESE DISPLAY**  
an array of soft and hard cheeses of both domestic and imported origin; artfully presented to suit your décor elements and served whole, cubed or sliced

**SLICED BAGUETTES AND CRACKERS**

**MEDITERRANEAN OLIVES**

**CENTRAL COAST BERRIES**

## *ξ Central Coast Grill Buffet ξ*

**GRILLED MARINATED TRI-TIP**  
tender tri-tip of beef seasoned with the chef's signature blend of spices and dried herbs; grilled on-site, sliced to order and served with our garlic aioli & a traditional horseradish cream sauce

**LEMON ROSEMARY CHICKEN**  
boneless breast of chicken marinated in lemon, shallots and rosemary; grilled, sliced to order and served with a savory herb sauce

**CASTROVILLE VEGETABLE PLATTER**  
a colorful array of seasonal vegetables, grilled and/or roasted with our house made marinade; artfully presented and served at room temperature

**SUMMER MIXED GREENS SALAD**  
organic field greens tossed with crumbled danish blue cheese, crisp granny smith apples and spiced nuts in a balsamic vinaigrette

**PENNE PASTA SALAD**  
penne pasta tossed with sun-dried tomatoes, artichoke hearts, roasted corn, pine nuts and fresh basil in a light olive oil

**FRESH ARTISAN BAGUETTES**  
served with whipped butter

**COFFEE STATION**  
fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

*pricing is exclusive of service staff and rentals*

# *Feast for a King Catering*

## ξ *Passed Hors d'Oeuvres* ξ

### **GINGERED BEEF / CHICKEN ON ENDIVE**

shredded gingered beef or chicken salad  
served on a crisp endive leaf

### **CLASSIC MEDITERRANEAN BRUSCHETTA**

crisp toasted baguette rounds topped with chopped fresh tomato,  
garlic, basil & olive oil with a hint of olives & capers

### **MINI CRAB CAKES**

served with a lemon beurre blanc dipping sauce

## ξ *Passed Hors d'Oeuvres* ξ

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### **MINI CRAB CAKES**

served with a lemon beurre blanc dipping sauce

## ξ *Summer Dinner Buffet* ξ

### **ORANGE BEURRE BLANC CHICKEN**

marinated, grilled breast of chicken finished with an orange  
beurre blanc and served on a bed of wilted greens

### **SEARED PRAWNS**

pan seared, pacific white prawns  
finished with a gilroy garlic sauce

### **SOUR CREAM & CHIVE WHIPPED POTATOES**

### **HARVEST GRAIN SALAD**

a blend of quinoa, israeli couscous, red split peas and garbanzos  
tossed with bell peppers, cherry tomato, green onion and celery  
with extra virgin olive oil, sea salt and pepper

### **MIXED TOMATO CAPRIS SALAD**

a colorful composition of the season's best tomatoes, green beans,  
marinated red onions, basil and fresh mozzarella cheese lightly  
dressed and finished with sea salt

### **FRESH ARTISAN BAGUETTES**

served with whipped butter

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee;  
served with cream and sugar

## ξ *Plated Salad Course* ξ

### **TOMATO CAPRIS SALAD**

a colorful composition of the season's best tomatoes and fresh  
mozzarella cheese artfully presented  
and finished with fresh basil, olive oil and sea salt

### **FRESH ARTISAN BAGUETTES**

served with whipped butter & pink sea salt at each table

## ξ *Family-Style Summer Dinner* ξ

### **ORANGE BEURRE BLANC CHICKEN**

marinated, grilled breast of chicken finished with an orange  
beurre blanc and served on a bed of wilted greens

### **SEARED PRAWNS**

pan seared, pacific white prawns  
finished with a gilroy garlic sauce

### **SOUR CREAM & CHIVE WHIPPED POTATOES**

### **HARVEST GRAIN SALAD**

a blend of quinoa, israeli couscous, red split peas and garbanzos  
tossed with green bell peppers, cherry tomato, green onion and  
celery with extra virgin olive oil, sea salt and pepper

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee;  
served with cream and sugar

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# Feast for a King Catering

## ξ *Passed Hors d'Oeuvres* ξ

### **POACHED FIG AND CHEESE TOASTS**

a buttery crostini topped with a floret of creamy goat cheese, sweet-savory balsamic fig jam & finished with crispy prosciutto

### **POLENTA SUNRISE**

baked polenta rounds topped with a sun-dried tomato salsa & gorgonzola cheese

### **SHRIMP SALAD BOATS**

marinated seared shrimp served on crisp endive leaves and finished with a lemon aioli

## ξ *Passed Hors d'Oeuvres* ξ

### **CARAMELIZED ONION TARTLETTE**

pastry cups filled with gruyere cheese and topped with caramelized onions

### **SOUP SIP CUPS**

such as seafood bisque, moroccan butternut squash, ginered carrot or chilled cucumber

### **CHEEZY RISOTTO CAKES**

served warm with chives

## ξ *Plated Salad Course* ξ

### **SUNSET SALAD**

organic field greens topped with central coast strawberries, fresh mango, sliced almonds and crumbled feta cheese; finished with a raspberry-balsamic vinaigrette

### **FRESH ARTISAN BAGUETTES**

served with whipped butter & pink sea salt at each table

## ξ *Plated Salad Course* ξ

### **SPRING GREENS SALAD**

organic field greens topped with cherry tomatoes, green onion, spiced nuts and breaded goat cheese; finished with a citrus-fennel vinaigrette

### **FRESH ARTISAN BAGUETTES**

served with whipped butter & pink sea salt at each table

## ξ *Family-Style Dinner* ξ

.... served to each table on large platters and bowls ....

### **FRENCH BISTRO SIRLOIN STEAK**

grilled until tender, sliced and served with a béarnaise butter

### **PESTO ENCRUSTED SALMON**

whole fresh pacific salmon filet encrusted in traditional, artichoke or sundried tomato pesto, baked and served surrounded with a cucumber salad accented with tomatoes, kalamata olives & capers

### **TORTELLINI con PEPERONATA**

cheese tortellini in a roasted red pepper cream sauce; topped with fresh parmesan cheese

### **GREEN BEANS & CAULIFLOWER**

roasted cauliflower florets surrounded by seared green finished with a lemon zest and toasted almond slivers

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

## ξ *Elegant Plated Dinner* ξ

... guest entrée selection is predetermined prior to event ...

### **FRENCH BISTRO BLOCK TOP STEAK**

individual sirloin steaks grilled until tender and served with a béarnaise butter

*or*

### **NAPA VALLEY SALMON**

pan seared, fresh pacific salmon filet served with a pinot noir and thyme sauce

*or*

### **STUFFED PORTOBELLO**

portobello mushroom baked with seasonal vegetables, hearty grains and topped with fresh bread crumbs

### **MUSHROOM RISOTTO TIMBALE**

individual servings of creamy risotto topped with field mushrooms and elegantly presented

### **ROASTED SEASONAL VEGETABLES**

seasoned and roasted to perfection and artfully presented to accent each plate

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

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# Feast for a King Catering

## ξ *Passed Hors d'Oeuvres* ξ

### **MANGO AND ONION QUESADILLAS**

filled with melted cheese and topped with a salsa fresca

### **AHI & AVOCADO WON TON CRISPS**

won ton triangles topped with shredded cabbage, fresh ahi and avocado; finished with a wasabi crème

### **PRAWN RUMAKI**

crisp water chestnuts wrapped in bacon and glazed in teriyaki

## ξ *Tropical/Pan-Asian Buffet* ξ

### **ISLAND ROCKCOD**

miso glazed pacific rockcod filet; pan seared, finished with our miso sauce and served with a wasabi crème fraîche

### **GUAVA-GLAZED PORK TENDERLOIN**

grilled and served with a cilantro-jalapeño sauce on the side

### **THAI NOODLE SALAD**

vermicelli pasta, green onion, fresh basil, cilantro, carrots and chopped peanuts in a spicy thai dressing

### **GINGER-PINEAPPLE FRIED RICE**

aromatic jasmine rice pan fried in sesame oil with fresh pineapple and ginger and finished with cilantro and scallions

### **SOUTHEAST ASIAN VEGETABLES**

seasoned to perfection & artfully presented

### **HAWAIIAN SWEET BREAD**

served with whipped butter

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

## ξ *Passed Hors d'Oeuvres* ξ

### **GREEN CHILE AND CORN QUESADILLAS**

these mini quesadillas are served with a spicy chipotle salsa

### **AHI & AVOCADO WON TON CRISPS**

won ton triangles topped with shredded cabbage, fresh ahi and avocado; finished with a wasabi crème

## ξ *Starter Table* ξ

### **CHIPS & SALSA BAR**

a variety of housemade salsas such as fresh pico de gallo, tomatillo and spicy chipotle in addition to fresh guacamole

## ξ *Baja Buffet* ξ

### **ARGENTINEAN GRILLED FLANK STEAK**

marinated, grilled on-site, sliced to order and served with our red or green chimichurri sauce

### **BORRACHO CHICKEN**

boneless breast of chicken in a tequila-lime marinade; grilled on-site, sliced to order and served with a chipotle aioli

### **VEGETARIAN ENCHILADA CASSEROLE**

vegetables, beans & cheese layered between corn tortillas with a mild verde sauce

### **SPANISH RICE SALAD**

accented with sweet red pepper, black beans, and green onion

### **FIESTA GREEN SALAD**

chopped romaine lettuce with carrots, radishes & jicama tossed in a cumin vinaigrette and topped with crunchy tortilla strips & queso fresca

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee; served with cream and sugar

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# *Feast for a King Catering*

## ξ *Light Brunch Buffet* ξ

### **MEDITERRANEAN FRITTATA / QUICHE**

sautéed artichoke hearts, zucchini, onion and red pepper baked with cheese and eggs

### **ROASTED ROSEMARY BLISS POTATOES**

red bliss & fingerling potatoes roasted in olive oil with slivered fresh garlic, fresh rosemary and spices;  
served with ketchup & hot sauce

### **BREAKFAST SAUSAGE LINKS & BACON**

### **FRESH FRUIT SALAD**

a colorful combination of the season's freshest, ripest fruits and central coastal berries

### **SCONES & LEMON CURD**

### **COFFEE STATION**

fresh brewed, french roast regular and decaffeinated coffee;  
served with cream and sugar

## ξ *Refreshing Beverages* ξ

### **STRAWBERRY LEMONADE & CUCUMBER-LEMON WATER**

each decoratively displayed in a clear glass apothecary jar

## ξ *Royal Brunch Buffet* ξ

### **SPECIALTY SAUSAGES & BACON**

a variety of specialty sausages, such as chicken-apple, spicy linguica & polish kielbasa,  
along with crisp apple wood smoked bacon

### **BOURBON BREAD PUDDING**

served with our jack daniel's sauce

### **ROASTED ROSEMARY BLISS POTATOES**

red bliss & fingerling potatoes roasted in olive oil with slivered fresh garlic, fresh rosemary and spices

### **FRESH FRUIT PLATTER**

a colorful combination of the season's freshest, ripest fruits and central coastal berries

### **DINNER ROLLS, BUTTER & JAM**

## ξ *Omelet Station* ξ

### **MADE TO ORDER SCRAMBLES**

with fillings such as a variety of cheeses, red onion, spinach, avocado, bell pepper, tomato, green onion, olives, smoked salmon, country ham and bacon  
.... a great action station ....

## ξ *Sunrise Beverage Table* ξ

### **FRESH ODWALLA ORANGE JUICE, CRANBERRY JUICE & MARTINELLI'S APPLE JUICE**

### **COFFEE & TEA STATION**

assorted teas & fresh brewed, french roast regular and decaffeinated coffee;  
served with honey, cream and sugar

# Feast for a King Catering

## ξ Mediterranean Grill ξ

... Live Station ...

**RISSOTO, BLINI, WILD RICE & POLENTA CAKES**  
served hot off the griddle with a variety of savory toppings

## ξ The Comfort Zone ξ

**TURKEY & BACON SLIDER**  
grilled turkey, bacon jam and tomato

**CLASSIC WIMPY BURGER**  
with our cheddar cheese sauce & crisp dill pickle

**MAC 'N' CHEESE**  
everyone's childhood favorite baked with 3 types of cheeses

## ξ Salad-tini Bar ξ

... Served in Individual Martini Glasses ...

**CAESAR SALAD**  
crisp romaine lettuce, grated parmesan, fresh garlic and house made croutons tossed in a creamy caesar dressing

**SUMMER SALAD**  
sweet watermelon tossed with crumbled feta cheese, julienne red onion and a balsamic vinaigrette;

**SHRIMP COCKTAIL**  
bay shrimp served on a bed of shredded cabbage and topped with our house cocktail sauce

## ξ Street-Style Taco Bar ξ

... Live Station ...

**CARNE ASADA, POLLO & BLACK BEAN TACOS**  
fresh corn tortilla tacos prepared tableside topped with melted cheese and your protein of choice  
and served with a variety of hot sauces, guacamole & sour cream

**COFFEE STATION**  
fresh brewed, french roast regular and decaffeinated coffee;  
served with cream and sugar

## ξ Dessert Options ξ

**CHOCOLATE FONDUE**  
pools of warm chocolate served with a variety of treats for dipping such as marshmallows, peanut butter & pretzels, rice crispy treats, shortbread cookies and fresh fruit

**ICE CREAM SUNDAE BAR**  
have your guests choose from a choice of 3 boutique made ice cream flavors and assorted toppings - chopped nuts, m&m's, peanut butter cups, toasted coconut, hot fudge and caramel

**S'MORES ROASTING BAR**  
a fun interactive station that will allow your guests to build and roast their own s'mores with graham crackers, marshmallows and a variety of chocolate tiles over an open flame

**CANDY BOX**  
our shadow box of assorted candy is passed around with the style and whimsy of the classic cigarette girl

**COOKIES & MILK**

**CHOCOLATE COVERED STRAWBERRIES**  
*season permitting*

**CANOLLI & CREAM PUFFS**

**CRÈME BRULEE & CHOCOLATE MOUSSE CUPS**

**SEASONAL BERRY CRISPS**

**CLASSIC BAR TRAY**  
a tempting selection of house made bite size treats, such as lemon bars, blueberry cheesecake bars, almond joy bars and double fudge brownies

## ξ Refreshing Beverage Options ξ

**STRAWBERRY LEMONADE**  
**PARADISE ICED TEA**  
**ROSEMARY-GRAPEFRUIT SPARKLER**  
**GINGER-LIME COOLER**  
**& CITRUS-MANGO SPRITZER**  
*each decoratively displayed in a clear glass apothecary jar*

**ASSORTED SOFT DRINKS**  
coke, diet coke & assorted hansen sodas

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# Feast for a King Catering

## ξ Entrée Options ξ

### ROAST PRIME RIB

carved to order and served with horseradish cream sauce & au jus

### FILET OF BEEF

grilled steaks or roasted whole and sliced with your choice of roasted mushroom madeira sauce, pinot noir demi glaze or blue cheese & bacon

### BEER BRAISED BEEF

tender pieces of tri-tip braised in garlic, guinness and butter

### DIJON-ROSEMARY RUBBED RACK OF LAMB

served with a port wine reduction

### GRILLED PORK LOIN WITH BACON JAM

pig on pig...mmmm

### CENTRAL COAST ROCKCOD

pan seared pacific cod, served with strawberry balsamic sauce and garnished with fresh central coast strawberries

### TUSCAN GRILLED MAHI MAHI

in an aromatic marinade of olive oil, rosemary & thyme, grilled and finished with a compound butter of lemon & chives

### CHAMPAGNE SALMON

served with a creamy champagne-leek sauce

### GINGERED TOMATO PACIFIC FILET

pan seared, seasonal pacific rockcod topped with a sundried tomato compote accented with fresh ginger and orange zest

### GRILLED TURKEY BREAST

boneless breast of turkey seasoned with the chef's signature blend of spices and dried herbs; grilled, sliced to order and served with our garlic aioli

### TUSCAN CHICKEN / TOFU

pan seared chicken breast or tofu finished with a light cream sauce accented with crimini mushrooms and hazelnuts

### CASTROVILLE CHICKEN / TOFU

tender chicken breast or baked tofu finished with a sauté of artichoke hearts, onions and white wine

### CARIBBEAN GRILLED CHICKEN

teriyaki glazed, breast of chicken; served with a fresh fruit salsa

### BUTTERNUT SQUASH & WILTED GREENS LASAGNE

in a velvety béchamel sauce with italian cheeses

### ITALIAN POLENTA STRATA

polenta layered with of italian vegetables, marinara and cheeses

### TORTELLINI, RAVIOLI OR RIGATONI

served with either a meaty bolognese, mushroom marinara, creamy pesto or alfredo with prosciutto & peas

## ξ Side Dish Options ξ

### AUTUMN MIXED GREENS SALAD

organic field greens with candied nuts, gorgonzola, ripe pears and dried cranberries in a pomegranate dressing

### FARMSTAND GREENS SALAD

chopped hearts of romaine & baby spinach leaves tossed with sliced radishes & carrots with our creamy buttermilk dressing

### CLASSIC CAESAR SALAD

hearts of romaine tossed in our creamy caesar dressing with house made croutons & shaved parmesian-reggiano

### HEIRLOOM TOMATO SALAD

fresh, local heirloom tomatoes with field greens, crispy pancetta, blue cheese & champagne vinaigrette- season permitting

### BROWN RICE & KALE SALAD

brown rice tossed with chopped kale, grilled eggplant & onions and feta cheese

### MEDITERRANEAN GRAINS SALAD

brown rice & farro tossed in a vinaigrette with tomatoes, olives, capers and italian flat parsley

### BEETS & BEANS WITH HAZELNUTS

fresh beets, green beans or sugar snap peas are roasted in a sherried-walnut vinaigrette with chopped hazelnuts

### CARNIVAL SALAD

green beans, cherry tomatoes, garbanzo beans, bell peppers and red onion with herbs and italian cheeses

### ROASTED / SAUTEED GREEN BEANS

lemon zest & almonds, bacon & mushroom or with sun-dried tomatoes, asiago & kalamata olives

### ROASTED SEASONAL VEGETABLES

central coast seasonal vegetables such as brussel sprouts, mushrooms, sweet onions & cauliflower artfully presented

### CENTRAL COAST VEGETABLE PLATTER

crisp salinas valley seasonal vegetables steamed and/or blanched, marinated & accented with a colorful pepperonata

### ASPARAGUS W/ WARM RED PEPPER VINAIGRETTE

### UPPER CRUST POTATOES

warm, scalloped potatoes baked in a creamy bath of cheeses and milk and topped with golden bread crumbs

### HERB ROASTED FINGERLING & BABY POTATOES

### RISOTTO TIMBALE

parmesan & mushroom, creamy saffron or asparagus & pea

### SAVORY BREAD PUDDING

red pepper & caramelized onion or roasted mushroom & garlic

*Additional menu selections available upon request*

# Feast for a King Catering

## ξ *Passed Hors d'Oeuvres* ξ

### **SAVORY PROFITEROLES**

classic pastry puffs filled with roast beef & blue cheese, seafood salad or artichokes & parmesan cheese

### **GOLDEN FILO TRIANGLE**

served warm with spinach & feta or brie, bacon & onion confit

### **PETITE FILO CUPS**

mediterranean, mango & cheese or brie & bacon jam

### **STUFFED MUSHROOMS**

filled with italian sausage, spinach & cheese

### **CAJUN GRILLED PRAWNS**

finished with red chile butter

### **MINI WEST COAST RUEBEN**

rye round topped with corned beef, swiss and sauerkraut served open faced with dijon mustard

### **MINI EMPAÑADAS**

individual turnovers filled with either spiced beef, chicken or black beans; baked and served with an adobo chile dipping sauce

### **SIRACHA BEEF CRISPS**

spiced shredded beef on a won ton crisp finished with a hint of siracha sauce

### **CEVICHE SHOOTERS**

lime juice marinated fresh seafood topped with crisp tortilla strips

### **RUMAKI**

prawns, scallops or crisp water chestnuts wrapped in bacon and glazed in teriyaki

### **MINI GRILLED CHEESE**

classic melted cheddar or all grown up with caramelized onion & sharp cheese ..... served with a tomato soup sip if you like

### **TINY TWICE-BAKED POTATOES**

baby red potatoes filled with bacon, sour cream, parmigiano-reggiano and chives

### **MOROCCAN LAMB SKEWERS**

marinated, grilled and finished with our pomegranate glaze

### **BEET & SESAME BITES**

crisp sesame cracker topped with goat cheese & beet relish

### **SESAME TUNA TARTARE**

on a cucumber disk topped with won ton crisps & wasabi crème

### **BLUE CHEESE BOATS**

gorgonzola mousse in an endive boat topped with a spiced nut

## ξ *Stationary Appetizers* ξ

### **DRIED APRICOT & ALMOND BRIE**

ripe brie topped with poached dried apricots and toasted almonds; served with sliced baguettes & crackers

### **BAKED BRIE en CROUTE**

filled with either our infamous bacon jam or spiced nuts & cranberries; served with sliced baguettes & crackers

### **CAPRIS SKEWERS**

mini balls of fresh mozzarella skewered between a cherry tomatoes, drizzled with olive oil and fresh herbs

### **MEDITERRANEAN SPREADS**

hummus, cucumber raitta and olive tapenade served with toasted pita triangles & flat bread crackers

### **DUELING FLATBREADS**

one topped with caramelized onion, blue cheese & pine nuts and the other with sliced prosciutto and fig jam

### **PRAWN COCKTAIL**

chilled jumbo prawns served with a variety of dipping sauces

### **SLIDERS, SLIDERS, SLIDERS**

pulled pork/chicken. warm shortrib with onion jam, caprise, tuna with grilled pineapple, etc

### **ALBONDIGAS IN ALMOND SHERRY SAUCE**

browned, bite-size meatballs served in a classic ground almond and sherry sauce .... traditional meatballs always option

### **POLENTA CHEF'S TABLE**

batches of warm polenta are made on-site, spread on a long wooden board and topped with either braised meat of roasted mushrooms & parmesan .... a dramatic action station

### **ANTIPASTO DISPLAY**

assorted italian meats and cheeses, roasted red peppers, grilled eggplant, mediterranean olives and roast garlic; served with sliced baguettes & focaccia

### **CRUDITE & SALT BAR**

assorted fresh cut vegetables artfully presented and served with a variety of salts for dipping such as celtic grey, hawaiian pink or maudlin .... of course more traditional dips always an option

### **CHARCUTERIE & PICKLED VEGETABLES**

a variety of dry cured meats and salamis with an assortment of pickled vegetables, sliced breads and crackers

### **BRUSCHETTA BAR**

a variety of our house made bruschettas served with butter crostini for guests to build themselves

*Additional menu selections available upon request*