



Buffet Hors d'Oeuvres

Snowflake Crusted Baked Brie

with winter fruit relish, green and red grape basket and crusty baguette slices 3.00

World Cheese Display

an artistic presentation of select imported and domestic cheeses adorned with fresh fruit garnish, spiced nuts, premium crackers and sliced french baguettes 4.00

Soft Cheese Torta

Layers of rich soft cheeses, basil pesto and sun dried tomato relish with crunchy bruschetta 1.75

Smoked Salmon Mousse travels with sliced baguette 2.00

Middle Eastern Classics

hummus, red lentil chutney, onion yogurt dip and baba ghanoush, served with and crudités vegetables, crisp pita chips and middle eastern flat breads 3.50

Jumbo Shrimp Cocktail

with chili sauce and lemon pepper dressing. 7.00

Lombardy Bruschetta

let your guests enjoy the tastes of Italy as they create their own bruschetta with our sumptuous array of savory vegetarian toppings.

- .pureed cannellini beans with rosemary accent
- .chargrilled vegetable caponata
- .olive and fig tapenade
- .basil tomato chutney 4.00

Swedish Meatballs

our chef's own exquisite recipe. Tender ground beef, pork and veal meatballs with shallots and garlic, simmered in madeira sour cream demi glace 4.50

Three Kings Sausage

fire grilled Portuguese linguica, Polish kielbasa and Mexican chorizo simmered in Redhook winter lager accented with grain mustard and sautéed onions. Travels with sliced baguette. 4.00

Relish Board

Stuffed eggs, carrot and celery sticks with soft herbed cheese, fresh green beans, olives, pickle spears, spinach dip and crackers 2.75

Cedar Planked Salmon

fresh side of salmon grilled and lightly smoked on a cedar plank. Presented with savory cranberry aioli and sliced baguette for guests to assemble their own canapés. Impressive presentation. 6.00