

# ARTISAN BOARDS

## THE BACON BAR

- jalapeño infused bacon, maple bourbon bacon & thick smoked lardon planks, accompanied by grilled avocado, plum tomato, crisp lettuce & garlic aioli with fresh sliced baquette

## WINTER HARVEST

- warm grilled harvest vegetables with a red pepper emulsion dipping sauce & multigrain toast points

## WINE TASTING

- hazelnut & cranberry goat cheese, smoked gouda, gorgonzola, fresh grape cluster, dried cherries, apricots, accompanied with sweet & salty nut selection & crackers

## THE MEDITERRANEAN

- roasted garlic & red pepper housemade hummus, olives, fire roasted red peppers, artichoke hearts & grilled red onions served with warm pita bites & crisp corn tortillas

## CHEF'S SELECT CHARCUTERIE

- gourmet selection of cured meats & artisan cheeses served with fresh baked crostini & chef selected accompaniments

## CANAPES BAR

- build your own canapes with a selection of gourmet crackers & breads, herbed mascarpone, honey ricotta, & carefully selected seasonal toppings

## SMOKED & CURED

- smoked ham, hard salami, chorizo, marinated mushrooms, pickled onions, roasted red pepper, roasted garlic, assorted pickles, whole grain mustard & fresh sliced baquette

## THE ANTIPASTO

- capicola, sopressata & prosciutto with provolone and mozzarella cheeses, fire roasted red peppers, marinated artichoke, pepperoncini, mediteranean olives & toast points

## SEASONAL FRUIT, NUTS & BERRIES

- seasonal fresh fruits and berries served with housemade granola, assorted nuts & yogurt for dipping

## BRUSCHETTA

- grilled bread rubbed with evoo & garlic topped with ripe tomatoes, fresh basil, mozzarella & sweet balsamic deglaze

## SPINACH & ARTICHOKE BREAD BOWL

- bubbling hot & delicious spinach & artichoke dip served in a fresh baked artisan bread bowl with toast points & corn tortillas for dipping

## GARDEN VEGETABLE CRUDITE

- crisp garden fresh vegetables with a housemade remoulade & cool dill dipping sauce

*All Boards Serve 15-20 Guests*