

# Display Packages

## ..... *The Ultimate Charcuterie & Cheese Display* .....

A fabulous wood board display of taste filled meats including hard salami, capicola, pepperoni and prosciutto.

Served alongside wheels, slices and cubes of domestic and imported cheeses. An assortment of olives, cheddar bar cheese spread, asiago cheese spread and herbed boursin spread, tomato-basil bruschetta topping, garnished with fresh grape clusters and served with an assortment of crusty breads.

\$12.95 per person

## ..... *Shrimp Display* .....

Beautifully displayed 15-20 Jumbo shrimp with cocktail sauce served from an ice bowl with lemon and crackers.

\$8.95 per person

## ..... *Our Famous & Fabulous Fruit & Cheese Crudite Display* .....

Freshest of fresh fruits displayed in mountain form and surrounded by additional fresh fruits and cubed cheeses, served with a variety of crackers. (Minimum of 100 guests required for this display)

\$8.95 per person

## ..... *Hummus Feast* .....

A display containing traditional hummus, roasted red pepper hummus, asparagus hummus, fiesta corn hummus and sweet potato hummus. Served with toasted pita points, crusty bread slices, crunchy bread sticks and fresh vegetable dippers.

\$7.95 per person

## ..... *Seafood Display* .....

Jumbo shrimp with cocktail sauce served from a bowl of ice, smoked salmon with lemon pepper caper sauce, Maryland crabcakes and puff shells stuffed with smoked whitefish spread.

\$14.95 per person

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## Vegetable Appetizer Feast

A beautiful display of warm vegetable appetizers including asiago-artichoke stuffed mushroom caps, bacon wrapped asparagus and teriyaki glazed miniature carrots. Served alongside fresh vegetable dippers with ranch dip and traditional hummus.

\$6.99 per person

## Triple "C" Display

An assortment of petite croissants and ciabatta rolls served with the best of Charcuterie including hard salami, capicola, prosciutto, beef summer sausage and spiral smoked ham. Served along with an assortment of mustards and marmalades.

\$9.95 per person

## Venetian Table Basics

The Venetian table is a dessert buffet of decadent proportions. It appears after dinner is finished and the cake has been cut. The basis of the Venetian table is a Sicilian tradition called the "Venetian Hour," which is a dessert course that offers pastries, fruit, cakes and coffee. The bride and groom present this lavish array of goodies as the Venetian table. Traditionally, a Venetian table consisted of such desserts as tiramisu, Napoleons, cannoli, cheesecakes, fruit logs, sfogliatelle and cream cakes.

The offerings have expanded over time to include any dessert style, coffee stations, and liqueurs.

10 Item Venetian table \$10.95

