



CHEF'S PLATTERS MENU

A Collection of Fine Cheeses from Around the World

Sage Derby, Port Wine, 5-Layer English, Tillamook Oregon Sharp Cheddar & Smoked Gouda, Italian Herb Havarti & Crackers

(subject to availability)

Small \$75.0

Medium \$125.0

Large \$185.0

Fresh Seasonal Fruit Display – Cantaloupe, Honeydew,

Pineapple, Grapes, Apples, Strawberries & Seasonal Berries

(subject to availability)

Small \$65.0

Medium \$125.0

Large \$175.0

Grilled Seasonal Vegetable Platter – Zucchini, Yellow

Squash, Baby Carrots, Mushrooms, French Green Beans, Charred Broccoli, Tomatoes & Balsamic Glaze (subject to availability)

Small \$75.0

Medium \$125.0

Large \$175.0

Fresh Crudite Platter with Ranch Dip – Broccoli,

Cauliflower, Baby Carrots, Celery, English Cucumbers & Tomatoes

(subject to availability)

Small \$50.0

Medium \$75.0

Large \$125.0

Pesto Cheese Loaf with Basil & Sun-Dried Tomato Pesto with
Parmesan – Served with 3 Sleeves of Crackers

\$60.0

Pecan Encrusted Pork Tenderloin with Sesame Aioli

& Sliced French Baguette

Asian Pork Tenderloin Marinated in Teriyaki, Garlic

& Ginger with Sliced French Baguette

Small \$75.0

Medium \$125.0

Large \$175.0

A Collection of Fine Cheeses & Meats from Around

the World – Genoa Salami, Summer Sausage, Beef Sausage,
*Tillamook Oregon Sharp Cheddar, 5-Layer English, Italian Herb
Havarti, Hot Mustard, Crackers & French Baguette*

(subject to availability)

Small \$75.0

Medium \$125.0

Large \$185.0

Vegetarian Antipasto Platter with Greek Olives, Green

Olives, Artichokes, Pickles, Pepperoncini Peppers

& Marinated Mozzarella Balls

\$75.0

Kendall Brook Smoked Salmon Platter with Onions,

Capers, Eggs, Herb Cream Cheese & Cocktail Squares

\$135.0

Scottish Salmon Nicoise with Artichokes, Eggs, Kalamata

Olives, English Cucumbers & Grilled French Green Beans

\$225.0

Tenderloin of Beef with Horseradish Cream

& Sliced French Baguette

\$250.0

Small serves up to 25

Medium serves up to 50

Large serves up to 75

*If you email your order, please call to verify we received it.
Due to the market, prices are subject to change without notice.*

Dietary restrictions can be accommodated.

A 3.5% processing fee will be added to all credit card charges.