CHARCUTERIE MENU

All products are subject to change depending on the season.

BASIC CHARCUTERIE

SMALL BOARD (10", ACCOMODATES 2-4 PEOPLE) Features 2 cheeses, 2 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements. REGULAR BOARD (14"X10", ACCOMODATES 6-8 PEOPLE) Features 3 cheeses, 3 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements. LARGE BOARD (17"X12", ACCOMODATES 10-14 PEOPLE) Features 4 cheeses, 4 cured meats, crackers, 1 jam, 1 honey, and an array of fruits, nuts, and other accoutrements.

CUSTOM CHARCUTERIE

BRUNCH (LARGE, 17"X12")	\$155
Features 4 cheeses, 2 breakfast meats, 2 cured meats, seasonal fruits, pastries, 1 jam, 1 honey, and other accoutrements.	
NUMBER/ LETTER (SMALL, 12")	\$75
Features 2 cheeses, 2 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements.	

\$65-\$145

We can help you create a fun and festive board to take to any gathering. These boards will range in size and price. Message us for more details!

SPECIALTY (ALL SIZES)

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CRUDITE (REGULAR, 14"X10") Features an array of sliced vegetables served with a dill ranch dip and roasted red pepper hummus. FRUIT (REGULAR, 14"X10") Features an array of seasonal fruits served with a cream cheese fruit dip. BUTTER SPREAD (REGULAR, 14"X10") Softened butter spread topped with your style of choice: Greek, Garlic and Thyme, Cinnamon and Honey Butter, or Bacon Cheddar. CREAM CHEESE SPREAD (REGULAR, 14"X10") S45 Cream cheese spread topped with your style of choice: Lox,

SINGLE SERVE (minimum order of 5)

Pepper Jelly, Fig, Caprese, or Honey Pecan.

\$10-\$15

- Glass Topper- \$10
- Cupcuterie- \$12
- Jarcuterie-\$15
- Wine Pairing-\$15 (\$30 with board included)
- Table for 1- \$12
- Dome-\$12

GRAZING TABLES

All grazing tables come with artisanal cheeses, cured meats, crackers, jams, dips, honey, and an array of fruits, nuts, and other accourtements.

Grazing tables are priced at \$12-\$15 per person (minimum of 25 people). There is a travel/setup fee of \$50 for each table. You can add any of our Hors D'oeuvres for an additional price.

CATERING MENU

All items can be added to a grazing table or sold separately.

HORS D'OEUVRES

PINWHEELS (2 rolls cut into 8 pieces each) Choose from the following: Italian, BLT, Cranberry Pecan, Cucumber Cream Cheese	\$30
SKEWERS (order of 20) Choose from the following: Antipasto, Blackberry Cucumber, Capreses, Watermelon Feta	\$50
CHEESE BALLS (order of 15) Cream cheese mixture crafted into ball form and rolled in your choice of topping: cranberry pistachio, Italian, bacon chive, candied pecan. Topped with a pretzel stick.	\$30
BRUSCHETTA (order of 18) Homemade crostini topped with tomato, garlic, Italian herbs, feta cheese, and balsamic glaze.	\$50
FIG AND BRIE BITES (order of 24) Puff pastry filled with creamy brie cheese, topped with fig jam, and baked to perfection. Topped with a sprig of Rosemary.	\$75
STUFFED PEPPERS (order of 20 halves) Small bell peppers cut in halves then stuffed with a cream cheese mixture and topped with everything bagel seasoning.	\$30
SPINACH DIP BREAD BOWL Sourdough bread bowl filled with creamy, chopped spinach dip and served with garlic butter crostini.	\$35

CATERING MENU

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EXTRAS

CHEDDAR SOUR CREAM PRETZELS (80Z)	\$8
CANDIED PECANS (8OZ)	\$10
BEAN DIP (12OZ)	\$15
DILL RANCH (12OZ)	\$12
WHIPPED FETA (40Z)	\$5
HONEY BUTTER (4OZ)	\$5
DESSERTS	
STRAWBERRY CUPCAKES (1 dozen) Vanilla cupcakes filled with strawberry puree and topped with buttercream frosting. Also available in mini cupcakes (2 dozen).	\$25
CHOCOLATE COVERED STRAWBERRIES (1/2 dozen) Large, fresh strawberries dipped in milk chocolate and drizzled with white chocolate (special requests available).	\$10
MACAROONS (1/2 dozen) • Strawberry • Chocolate • Cookies 'n' Cream • Lemon • Key Lime Pie	\$10

• Pistachio