



PLATTERS

Our platters start at \$3.50 per person

SEASONAL FRUIT PLATTER (VG,GF)

Chef's selection of seasonal fruits.

VEGETABLE CRUDITE (V,GF)

A classic mix of fresh cut vegetables and dips

ARTISAN CHEESE BOARD (V)

Chef's selection of cheeses, dried & fresh fruit, spreads, nuts & assorted crackers +\$2

SMOKED SALMON DISPLAY

Cedar smoked salmon side, herb cream cheese & charred baguette +\$4

CHARCUTERIE BOARD

Imported cured meats, artisan cheeses, dried & fresh fruit, spreads, nuts & charred baguette +\$4

ANTIPASTO DISPLAY

A colorful blend of imported cured meats & marinated vegetables +\$4

VEGAN MEZE PLATTER (VG,GF)

Mediterranean style display featuring beet hummus, tabouli, dolmades, falafel & assorted vegetables +\$3

GRAZING TABLES

ARTISAN GRAZING TABLE

An elegant, full table display featuring the chef's selection of assorted cheeses, cured meats, fresh & pickled vegetables, fresh & dried fruits, spreads & breads. \$13.95 per person (100 person minimum)

THE TASTING TABLE

Our artisan grazing table with your choice of two hors d'oeuvres displayed on the table as well.
\$18.95 per person (100 person minimum)

SWEET TREATS GRAZING TABLE

Wow your guests with an expansive display of assorted desserts including Purity Ice Cream.
Starting at \$13.95 per person. (100 person minimum)

STATIONARY STATIONS

Our stationary stations packages feature discounted selections of hors d'oeuvres and platters elegantly displayed for guests to help themselves.

HORS D'OEUVRES PACKAGE 1

Your choice of two hors d'oeuvres and two platters to build a custom station \$19.95

HORS D'OEUVRES PACKAGE 2

Your choice of three hors d'oeuvres and one platter to build a custom station \$22.95

HORS D'OEUVRES PACKAGE 3

Your choice of four hors d'oeuvres and one platter to build a custom station \$31.95

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.
Menu available for staffed service only. May be subject to tax, service fee & gratuity.