

A Table for Two Private Chef Service

AT42 to Go! Party Trays

All trays come ready to serve (unless specified) , handsomely garnished with greenery and flowers

Mediterranean Tray

For the person who wants to experience the taste of Middle Eastern cuisine, this tray includes hummus, baba ghanouj, tabouli, housemade vegetarian stuffed grape leaves and spinach triangles garnished with silver dollar pita breads.

Small, Serves 8-12, \$60.00
Medium Serves 15-20, \$90.00

Antipasto Platter

Roasted red and yellow peppers, slices of Prosciutto, marinated artichoke hearts, Sicilian cracked marinated olives, Fontinella cheese, seared banana peppers, calamari salad and marinated, grilled eggplant.

Small, Serves 8-12, \$60.00
Medium Serves 15-20, \$90.00

Baked Brie Wheel

The ultimate Brie! We start with a wheel of Brie, top it with fresh fruit, nuts and brown sugar or our signature filling of wild honey, dark chocolate, and cashews, then surround it with puff pastry. Includes sliced French baguettes, crackers or flat breads.

Small, Serves 6-8, \$15.00
Medium Serves 12-20, \$35.00

Olive and Cheese Tray

An assortment of eight varieties of olives, tapenade and three types of gourmet cheeses; Buffalo mozzarella, fresh romano and chevre, beautifully arranged on a platter with flowers. Includes crackers.

Small, Serves 8-12, \$60.00
Medium Serves 15-20, \$90.00

Deli Sliced Meat and Cheese Tray

Feast on the elaborate selection of our fresh deli meats and cheeses; Polish ham, Virginia smoked ham, smoked turkey breast, hard salami and with your choice of corned beef, pastrami (or turkey pastrami), or our rare housemade roast beef; Jarlsberg, sharp Cheddar and Havarti cheese. Garnished with sliced tomatoes, lettuce, black and green olives, served with an assortment of house baked rolls.

\$9.00 per person, 6 person min.

Exotic Fruits and Dip

"Pick of the Market" Specialty fruits accompanied by our own dipping sauces: Presented with a melon bowl swan and accented with flowers - Basil Cream and/or. Chocolate Frangelico - Italian liqueur and chocolate incorporated together for a delicious dip combination.

Serves 20-25, \$75.00
Serves 25-35, \$125.00

Garden Vegetable Crudit 

An elegant display of color and flavor with an array of Garden Vegetable Crudit  An elegant display of color and flavor with an array of carrots, celery sticks, cucumber, broccoli, cauliflower, grape tomatoes, radishes, mushrooms and sliced bell peppers accompanied with your choice of house made dill, creamy herb or creamy gorgonzola dip.

Small, Serves 8-12, \$30.00
Medium Serves 15-20, \$40.00
Large, Serves 25-30 \$50.00

Fancy Fruit and Cheese Platter

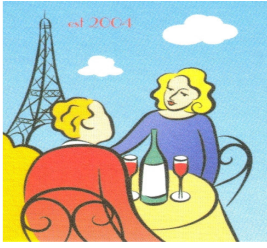
The best of the market strawberries, berries, melons, and pineapple with cheeses such as Havarti, smoked Gouda, Sharp Cheddar, and Swiss.

Small, Serves 8-12, \$40.00
Medium Serves 15-20, \$55.00
Large, Serves 20-25, \$70.00

Canape and Pate Platter

A lovely assortment of freshly made canap s, including Smoked Salmon with Mustard Chive Butter, Prosciutto with Figs and Black Pepper Butter, and Shrimp Provencale with Roasted Tomatoes. Presented with the canap s are our house made pates, including Chicken Pate with Bourbon, French Country Pate with Pork and White Wine, and a Vegetable Pate with Red Peppers and Spinach. Presented with crackers and microgreens.

\$12.00 per person, 10 person min



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Dip Trays

Choose from an array of our delectable house made dips:

Each tray is surrounded by fresh house baked breads, crackers or chips.

Spinach Dip - Baby spinach, parmesan and Romano cheese, onion & mayonnaise, garlic and sour cream.

Artichoke Dip - Char-grilled baby artichokes, mayonnaise, roasted lemon confit, olive oil, garlic chips, minced red onion and basil.

4 Cheese Spread - A blend of Gruyere, cheddar, parmesan, cream cheese, almonds & green onions.

Roasted Garlic Dip - Roasted garlic, heavy cream, parsley and fresh Romano.

Pan Caramelized Onion Dip - Slowly caramelized sweet and red onions, goat cheese, cream cheese, and garlic.

Marsala Gorgonzola Dip - Gorgonzola and cream cheese, blended with Marsala wine, black peppercorns & garlic.

Crab & Spinach Dip - Baby spinach, sweet onions, cream cheese, and jumbo lump crab.

Small, Serves 10-15, \$30.00

Medium, Serves 15-20, \$45.00

Large, Serves 20-25, \$55.00

Add additional dips to above for \$5.00 each

Sushi Platter

House made California maki rolls, spinach and shiitake uramaki, spicy tuna temaki, spicy beef maki

Presented with soy sauce, wasabi, pickled ginger, and seaweed salad. (3 to 4 pieces per person)

Small, Serves 10-15, \$45.00

Medium, Serves 15-20, \$65.00

Grilled Farm Fresh Veggie Tray

Includes eggplant, steak grilled portobello, zucchini, yellow squash, bell peppers, seasoned finger potatoes, sliced fennel and sweet onions, served with herb dressing. Garnished with sweet grape tomatoes.

Small, Serves 6-8, \$25.00

Medium, Serves 10-15, \$45.00

Large, Serves 20-25, \$65.00

Gourmet Shrimp Tray

We use only the finest fully cooked jumbo shrimp, beautifully garnished with leafy greens and lemon wedges accompanied by our own house made seafood sauce to make Gourmet Shrimp Trays that are sure to please.

Small (45 pc) , Serves 6-8, \$45.00

Medium (70 pc), Serves 12-16, \$65.00

Large (100pc), Serves 20-25, \$85.00

Poached or House Smoked Salmon Display

A boneless side of Atlantic salmon, poached in a court bouillon, or house smoked is beautifully garnished and accompanied with diced red onions, tomatoes, lemons, chives & capers served with fresh dill sauce

Serves 10-15, \$75.00

Rollatini Platter

Unique and flavorful combinations of rollatini are beautifully displayed, and include the following:

Pollo Involtni - Breast of chicken filled with Capicola, Prosciutto, Fontina cheese and Tuscan herbs.

Veal Rollotini - Roasted tomato pesto inside rolled scaloppini of veal.

Tenderloin Carpaccio - Served in a traditional manner with Cognac seasoned cream, fresh cracked pepper and shaved Grana.

Rolled Pork Loin - Tender loin of pork filled with a fruit and spice mixture.

Chicken Jardinere - Julienne of sweet vegetables and Boursin cheese rolled inside a chicken breast.

Loin of Lamb - Tender lamb loin filled with savory herbs and char-grilled.

Serves 10-15, \$145.00

Bruschetta Sampler Platter

Freshly baked baguette slices brushed with Virgin olive oil, garlic, lightly char-grilled and topped with the following:

Asparagus & Portobello - Sliced portobello mushrooms, sautéed and topped with asparagus tips and Fontina cheese.

Tomato Cheese & Basil - Sliced tomato and fresh mozzarella topped with basil chiffonade.

Tapenade & Roasted Pepper Pesto - Seasoned black olive spread, sweet roasted peppers, toasted pinenuts and Extra Virgin olive oil.

Prosciutto & Basil - Thin sliced Prosciutto ham, fresh basil, seasoned with cracked black peppercorn infused olive oil.

Roasted Eggplant - Roasted baby eggplant, toasted pine nuts and Fontina cheese, seasoned with basil pesto.

Shrimp & Avocado - Fresh Gulf shrimp, sliced avocado, fresh concassé tomatoes topped with Havarti cheese

Gorgonzola & Roasted Pecan - Sauté of wild mushrooms, roasted pecans and Gorgonzola cheese..

Medium, Serves 10-15, \$55.00

Large, Serves 25-30 \$90.00