



PLATTER SELECTION

CHEESE

IMPORTED CHEESES

French Brie, Goat Cheese, Jarlsberg, Gruyere, Dried Fruit, Assorted Nuts, Artisan Bread Sticks

CHARCUTERIE PLATTER

Roasted Organic Turkey, Black Forest Ham, Genoa Salami, Cornichons, Sliced Baguette

MEDITERRANEAN PLATTER

Homemade Hummus, Imported Olives, Feta Cheese, Tomato, Marinated Artichoke, Heart of Palm

FISH

SHRIMP SKEWERS PLATTER, LEMON GARLIC
Cocktail sauce

SMOKED FISH PLATTER
Alaskan Smoked Salmon, White Fish Salad, Smoked Trout, Mini Bagels, Creme Cheese, Scallions

POACHED SALMON, ARUGULA AND FRENCH LENTILS
Mustard Dill

VEGETARIAN

ASSORTED QUICHE PLATTER
Quiches Lorraines and Vegetariennes

CRUDITE PLATTER
Selection of Organic Seasonal Vegetables with Goddess Dip

ROASTED SEASONAL VEGETABLES
Simply roasted with Olive Oil, Touch of Balsamic

DESSERTS

MINI CREME BRULEE PLATTER
Authentic French Creme Brulee

MINI MOUSSE AU CHOCOLAT PLATTER
Classic Chocolate Mousse

FRUIT SALAD PLATTER
Assorted Seasonal Fruit with Tropical Selection, Citrus Mint