RECEPTION PLATTERS

Half platter serves 25 guests. Full platter serves 50 guests.

**Middle Eastern Dip | Half: 51.50 • Full: 103.00**
Roasted red pepper hummus, lemon garlic hummus, baba ganoush, salad sharazi and cucumber yogurt dip served with naan bread and baby carrots

**Mexican Sampler | Half: 45.00 • Full: 90.00**
Fresh guacamole, pico de gallo, salsa verde and corn and black bean dip served with tortilla chips

**Domestic Cheese Platter (gluten-friendly) | Half: 50.00 • Full: 90.00**

**Artisanal Cheese Platter | Half: 76.00 • Full: 152.00**
A variety of International cheeses (Chef’s choice: drunken goat, Amish blue, triple cream, manchego, taleggio or emmental) and the necessary accoutrements

**Deluxe Fruit Platter (gluten-friendly) | Half: 55.00 • Full: 80.00**
Seasonal berries, pineapple and assorted melons

**Smoked Salmon Platter (gluten-friendly) | Full platter only: 150.00**
Served with onions, capers, cucumbers, hard-boiled eggs and rye bread. Serves 50 guests.

**Hummus Platter (vegan & gluten-friendly) | Half: 60.00 • Full: 110.00**
Traditional hummus with seasonal grilled vegetables and house pita wedges

**Mediterranean Grilled Vegetable Platter (gluten-friendly) | Half: 50.00 • Full: 90.00**
A medley of grilled vegetables including red peppers, cremini mushrooms, zucchini and asparagus

**Boulder Sausage Taster Board (gluten-friendly) | Half: 60.00 • Full: 110.00**
Served with house-made mustards, chutneys and potato gaufrette

**Artisanal Charcuterie Board (gluten-friendly) | Half: 75.00 • Full: 150.00**
Assortment of gourmet meats and cheeses

**Fruit, Cheese and Vegetable Platter (gluten-friendly) | Half: 60.00 • Full: 110.00**
A mix of cubed fruit, cheese and crudite vegetables. Served with crackers and a side of ranch.

**Baked Brie Wheel | 73.50 per Brie wheel, 30 servings**
Topped with apricot glaze with berries, jams and served with water crackers

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**HOT DIPS**
Serves 50 guests

**Spinach Artichoke Dip | 75.00**
Served with house-made pita wedges

**Buffalo Chicken Dip | 80.00**
Served with house-made pita wedges, carrots, celery and blue cheese crumbles

**Crab Rangoon Dip | 80.00**
Served with crispy wontons

**Fontina, Chorizo and Caramelized Onion Dip | 80.00**
Served with crostini

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All foods may have been manufactured on equipment in a facility that also process foods containing: Eggs, Fish, Gluten, Milk, Peanuts, Shellfish, Soy, Tree Nuts, Wheat
RECEPTION PLATTERS

COLD DIPS
Serves 50 guests

Guacamole | 70.00
Served with house-made pita wedges

Smoked Salmon Dip | 80.00
Served with pickled red onions and house pita wedges

Sundried Tomato Dip | 80.00
Served with crostini

SNACK TRAYS
2.25 per guest, no minimum

Munchie Tray
Mixed nuts, potato chips with ranch and tortilla chips with house salsa

Sweet Tooth
Reece’s Pieces and plain M&M’s

Happy Hour
Mixed nuts, Goldfish crackers and pretzels

Nutty Crunchy
Our own mix of pretzels, pistachios and assorted nuts coated with a sweet and spicy glaze

SNACKS BY THE POUND
8.00 per pound, serves 10-12

Yogurt Pretzels

Pretzel Twists

Plain M&M’s

Mixed Nuts

CHIPS, BREADS & CRACKERS
Chips priced by the pound. Two pounds per 25 guests.

Ruffles Potato Chips | 6.00

Yellow Tortilla Chips | 4.50
Priced by the sleeve. Serves 10-15 guests.

Assorted American Classic Crackers | 2.50

Rice Crackers | 4.50

Sliced Baguettes | 4.50

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