



*We bring artisan cheese, fine wine, craft beer, charcuterie, gourmet grocery and cakes to Main Street and serve those that appreciate the finer foods in life.*



- SMALL PLATTERS SERVE 10
- MEDIUM PLATTERS SERVE 20
- LARGE PLATTERS SERVE 30

**THE CLASSIC CHEESE PLATTER ... \$70 S / \$120 M / \$160 L**

THIS SIGNATURE PLATTER FEATURES TRADITIONAL CHEESES HAND-PICKED BY OUR EXPERT CHEESE MONGERS. IT IS ACCOMPANIED BY A PLATTER OF ASSORTED CRACKERS OR SLICED BAGUETTE AND GARNISHED WITH FRESH FRUIT AND NUTS.

**THE CONNOISSEUR CHEESE PLATTER ... \$85 S / \$145 M / \$200 L**

A SELECTION OF THE WORLD'S FINEST CHEESES, THIS UNIQUE ASSORTMENT SHOWCASES CHEESES WITH BOLDER FLAVORS AND IS ACCOMPANIED BY A PLATTER OF ASSORTED CRACKERS OR SLICED BAGUETTE AND GARNISHED WITH FRESH FRUIT AND NUTS.

**THE FRENCH SAMPLER ... \$80 M / \$145 L**

THE PERFECT MÉLANGE OF FRENCH CLASSICS. A SELECTION OF MEATS ALONGSIDE FRENCH CHEESES. SERVED WITH NICOISE OLIVES, HARICOTS VERTS, FRENCH CORNICHONS, AND ACCOMPANIED BY A SLICED BAGUETTE.

**ITALIAN ANTIPASTO ... \$80 M / \$145 L**

THIS ROBUST ASSORTMENT OF ITALIAN DELIGHTS IS A POPULAR ADDITION TO ANY PARTY. PILED HIGH WITH ITALIAN MEATS AND CHEESES, ROASTED RED PEPPERS, MARINATED OLIVES AND AN ASSORTMENT OF ROASTED VEGETABLES AND ARTICHOKE. SLICED BREAD IS INCLUDED FOR SERVING. THIS PLATTER IS ALSO AVAILABLE VEGETARIAN.

**CHARCUTERIE PLATTER ... \$65 S / \$95 M / \$140 L**

THIS ASSORTMENT OF CHARCUTERIE INCLUDES PÂTÉS, SLICED CURED MEATS AND SALAMI. GARNISHED WITH FRENCH CORNICHONS, MARINATED OLIVES AND WHOLE-GRAIN MUSTARD, ACCOMPANIED BY SLICED BAGUETTE

**THE SPANISH SAMPLER ... \$105 SERVES 20**

A HEARTY PLATTER PILED WITH SPANISH DELICACIES, INCLUDING TWO SPANISH CHEESES, AUTHENTIC CHORIZO, TOASTED MARCONA ALMONDS, OLIVES, PIQUILLO PEPPERS, QUINCE PASTE AND OLIVE OIL TORTA.

**SMOKED SALMON PLATTER ... \$110 SERVES 20 / ADD 12 BAGELS, \$14**

ONE AND A HALF POUND OF HAND-SLICED ATLANTIC SMOKED SALMON, TRADITIONALLY GARNISHED AND ACCOMPANIED BY CRÈME FRAÎCHE SAUCE. PERFECT FOR COCKTAILS OR BRUNCH.

**BRIE EN CROÛTE ... \$65 SERVES 20**

FRENCH BRIE IS SMEARED WITH JAM, WRAPPED IN ALL-BUTTER PUFF PASTRY, AND BAKED UNTIL GOLDEN BROWN. PERFECT FOR A COCKTAIL PARTY! WE ACCOMPANY THIS PLATTER WITH A BASKET OF ASSORTED CRACKERS.