



CHEF'S PLATTERS MENU

Cheese, fruit, vegetable and tenderloin platters

SERVING GUIDE

Small serves up to 20	Medium serves up to 35	Large serves up to 50
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PLATTERS & DISPLAYS

A Collection of Gourmet Cheeses

Sage Derby, Tillamook Oregon Sharp Cheddar, Smoked Gouda, Balsamic Onion, Italian Herb Havarti & Crackers
(subject to availability)

Small	\$85.00
Medium	\$165.00
Large	\$220.00

Grilled Seasonal Vegetable Platter

Zucchini, Yellow Squash, Carrots, Mushrooms, French Green Beans, Charred Broccoli & Cauliflower, Tomatoes & Balsamic Glaze
(subject to availability)

Small	\$75.00
Medium	\$150.00
Large	\$195.00

Fresh Seasonal Fruit Display Platter

Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries & Seasonal Berries
(subject to availability)

Small	\$75.00
Medium	\$150.00
Large	\$195.00

Fresh Crudite Platter with Ranch Dip

Broccoli, Cauliflower, Carrots, Celery, Bell Peppers, English Cucumbers & Tomatoes
(subject to availability)

Small	\$60.00
Medium	\$85.00
Large	\$150.00
Add pint of Hummus	\$15.00

TENDERLOIN PLATTER OPTIONS

Pecan Encrusted Pork Tenderloin Platter with Sesame Aioli

Served with sliced French baguette

Small	\$75.00
Medium	\$150.00
Large	\$195.00

OR

Asian Pork Tenderloin Platter

Marinated in Teriyaki, Garlic & Ginger
Served with sliced French baguette

Small	\$75.00
Medium	\$150.00
Large	\$195.00



CHEF'S PLATTERS MENU

Specialty platters, dips and spreads

A COLLECTION OF GOURMET CHEESES & MEATS

An Assortment of Salamis, Summer Sausage, Sage Derby, Tillamook Oregon Sharp Cheddar, Italian Herb Havarti, Smoked Gouda, Balsamic Onion, & Crackers
(subject to availability)

Small \$85.00	Medium \$165.00	Large \$220.00
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CHEESE DIPS & SPREADS

Spinach & Artichoke Dip \$65.00
served with Toasted Sliced Baguettes

Pesto Cheese Loaf \$65.00
Layered with Basil Pesto, Sun-Dried Tomatoes & Crackers

Baked Brie Wheel \$55.00
topped with Orange Marmalade and wrapped in a Flaky Puff Pastry
Served with crackers
Serves 8-12

Vegetarian Antipasto
Served with Kalamata & Green Olives, Artichokes, Marinated Mozzarella Balls, Pepperoni Peppers & Cornichons

SIGNATURE PLATTERS

Kendall Brook Smoked Salmon Platter \$160.00
with Onions, Capers, Eggs, Herb Cream Cheese & Cocktail Squares

Scottish Salmon Nicoise \$275.00
with Artichokes, Eggs, Kalamata Olives, English Cucumbers & Grilled French Green Beans

Tenderloin of Beef Market Price
with Horseradish Cream & Sliced French Baguette



CHEF'S PLATTERS MENU

Serviceware and ordering information

SERVICWARE OPTIONS

CLEAR PLASTIC PLACE SETTINGS

Additional cost for clear plastic plates, forks & napkins.

6-inch clear plastic plates	\$4.00 per dozen	9-inch clear plastic plates	\$6.00 per dozen
7-inch clear plastic plates	\$5.00 per dozen	10-inch clear plastic plates	\$8.00 per dozen

CHINA-LOOK PLACE SETTINGS

Additional cost for plastic plates, forks & napkins (plastic plates that look like real china).

7-inch plates	\$6.00 per dozen
10-inch plates	\$10.00 per dozen

ORDERING INFORMATION

- If you email your order, please call to verify we received it.
- Due to the market, prices are subject to change without notice.
- Dietary restrictions can be accommodated.

A 3.9% convenience fee will be added to all credit card charges.