



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 Fine Cheeses from Around the World

Sage Derby, Tillamook Oregon Sharp Cheddar, Smoked Gouda, English Cheddar with Caramelized Onions, 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, Tomatoes & Balsamic Glaze

(subject to availability)

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

Fresh Seasonal Fruit Display

Cantaloupe, Honeydew, Pineapple, Grapes, Apples, 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, English Cucumbers & Tomatoes

(subject to availability)

Small	\$60.00
Medium	\$85.00
Large	\$150.00

TENDERLOIN PLATTER OPTIONS

Pecan Encrusted Pork Tenderloin

with Sesame Aioli

Served with sliced French baguette

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

OR

Asian Pork Tenderloin

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 FINE CHEESES & MEATS FROM AROUND THE WORLD

Genoa Salami, Summer Sausage, Mortadella with Pistachios, Sage Derby, Tillamook Oregon Sharp Cheddar, Italian Havarti, Smoked Gouda, English Cheddar with Caramelized Onions, & Crackers

(subject to availability)

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

CHEESE DIPS & SPREADS

Spinach & Artichoke Dip **\$65.00**

served with Cubed French Bread

Pesto Cheese Loaf **\$60.00**

with Basil Pesto & Parmesan, Sun-Dried Tomatoes

Baked Brie Wheel **\$50.00**

topped with Orange Marmalade and wrapped in a Flaky Puff Pastry

Serves 8-12

All served with 2 sleeves of crackers

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

SERVICEWARE OPTIONS

CLEAR PLASTIC PLACE SETTINGS

Additional cost for clear plastic plates, forks & napkins.

6-inch clear plastic plates	\$4.00 per dozen
7-inch clear plastic plates	\$5.00 per dozen

9-inch clear plastic plates	\$6.00 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

BAMBOO PLATES

Additional Cost for Bamboo Plates

6-inch plates	\$8.00 per dozen
8-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.