



## **Charcuterie Menu**

**\$15 per person ++**

### ***Cheese Board***

5 Yr Old Cheddar & Chevalier Brie, Woolwich Goats  
Cheese,  
House Made Jam, Grapes on the Vine,  
Fire Roasted Red Peppers, Pommery Mustard, Micro Greens,  
Trio of Crackers & Crostinis,  
Fresh Berries

### ***Charcuterie Board***

Chef's Daily Inspired Local Cured Meat,  
House Made Jam, Grapes on the Vine,  
Fire Roasted Red Peppers, Pommery Mustard, Micro Greens,  
Trio of Crackers & Crostinis,  
Fresh Berries

***Presented Executive Chef Matt Tattrie***



## **Canapé Menu Priced by the dozen++**

\*Staffing Fee of \$5 per person ++

### ***Vegetable Rice Paper Rolls (Cold)***

*Ginger & Soy Dipping Sauce* **\$26**  
**per dozen**

### ***Smoked Salmon & Lemon Dill Cream Cheese Roulade (Cold)***

**\$28 per dozen**

### ***Herb Whipped Goat Cheese Crostini (Cold)***

*Micro Greens*  
**\$26 per dozen**

### ***Spiced Red Wine Poached Pear Crostini (Cold)***

*Smoked Pecan Butter & Brie Cheese*  
**\$27 per dozen**

### ***Grilled & Chilled Scallops (Cold)***

*Brown Butter & Heirloom Carrot Purée*  
**\$32 per dozen**

### ***Five Peppercorn Beef Carpaccio (Cold)***

*Horseradish Aioli & Mushroom Duxelle*  
**\$27 per dozen**

### ***Ratatouille Shooters (Cold)***

**\$18 per dozen**

***Presented by Executive Chef Matt Tattrie***