



## **Corporate Open House Menu**

### **International and Domestic Cheeses**

beautifully displayed and garnished with grape clusters and toasted nuts  
served with sliced sweet baguettes and assorted specialty crackers.

### **Antipasto Station**

Cheese Tortellini Pesto, Italian Dry Salami, Oven Roasted Red Bell Peppers, Capers,  
Artichoke Hearts, Oven Roasted Tomatoes, Hearts of Palm,  
Garbanzo Beans in Lemon and Olive Oil, & Assorted Citrus Marinated Olives

### **Individual Farm Fresh Crudités**

a twist on this classic...these crudités are served in small glasses with a bit of fresh herb dip in the bottom  
...very colorful and pretty presentation

### **Whole Baked Brie with Mushrooms**

whole brie split and filled with sautéed mushrooms,  
then topped with brandied mushrooms  
and baked until just warm

### **Cranberry Pinot Noir Cocktail Meatballs**

all beef 1 ounce meatballs in a delicious sauce

### **Smoked Salmon Display**

Cold smoked salmon presented with house made carrot marmalade, capers,  
chopped hard cooked egg, red onion, dill cream cheese and thinly sliced toasted bagel crackers.

### **Deviled Eggs Duo**

deviled eggs made with rich mayonnaise and tangy mustard  
Classic Plain eggs  
Apple wood smoked bacon topped eggs

### **Candy Buffet**

almost a candy store! A variety of candy displayed in clear glass squares  
with mini scoops for easy self-service into petite to-go boxes.  
All candy and boxes in the company color scheme!