



Shared Appetizer Displays
(choose three)

Olives with lemon, bay leaf and spices

Field greens baby mixed field greens, bucherone du chevre, aged red wine vinaigrette and candied walnuts

Minestrone a rich tomato broth with vegetables, pasta and kidney beans

Dates stuffed with blue cheese and wrapped in jamon Serrano

Hummus chickpea hummus with za'atar spice and flatbread

Chef's Selection of cheese & charcuterie

Seasonal Soup

Entrée Selections
(choose three)

Margherita mozzarella, basil and tomato

Four Cheese pecorino, fresh goat, gorgonzola, parmesan topped with caramelized onions

Salsiccia sopressata, onion, taggiasche olives, artichokes and pork sausage

"Market" Pizza gathered from the farmers' market each week - the best of the season

Turkey Sandwich apple wood smoked bacon, tomato, bibb lettuce, cheddar cheese and chipotle mayo on wheat bread

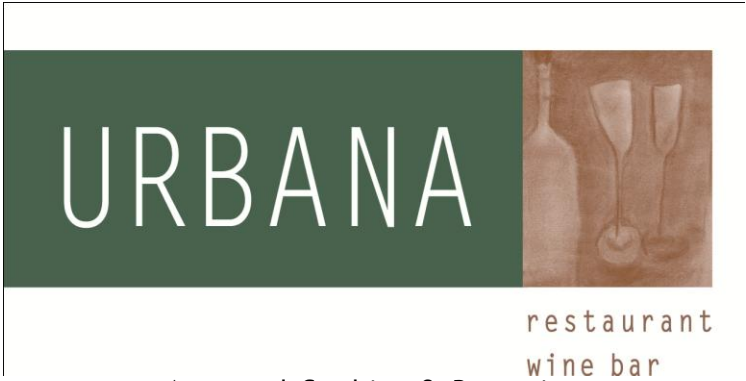
Chicken Salad Sandwich with mayonnaise, celery, grapes and pine nuts served on brioche with romaine and red onion

Cobb Salad grilled chicken, bacon, blue cheese, tomato, avocado, hardboiled egg over a salad of romaine with creamy shallot dressing

Steak Salad 6 oz flat iron steak, bibb lettuce, champagne vinaigrette, gorgonzola cheese and fine herbs

Tuna Nicoise seared rare tuna served with a salad of marinated olives, green beans, green leaf lettuce, hard boiled eggs, anchovies, grape tomato and olive vinaigrette

Dessert



Assorted Cookies & Brownies

\$28 ++ per person

price is exclusive of tax and gratuity
menu items always subject to change due to seasonal availability
the consumption of raw or undercooked food may cause food borne illness