

# SAMPLE MENU

2019

\$ /person  
x 100 people  
\$0,000.00

Service Fee 20% =  
\$0.00

Total cost =  
\$0,000.00

\*Service fee includes set-up, replenishment, breakdown, and clean up of all food items. It also includes service on china platters, metal chafing dishes, and decorative elevations

Additional fees apply for dessert, paper goods, beverages, etc.

## COCKTAIL LUNCH BUFFET

### FIG + WALNUT CROSTINI | \$

Whole-grain crostini with whipped ricotta and blue cheese, topped with sliced figs and drizzled with honey, topped with crumbled walnuts

### TRIO OF MINI SANDWICHES | \$

Ham, cheddar, and apple on biscuit with cranberry mustard  
Lemon-tarragon chicken salad on mini croissant  
Grilled portobello with arugula and olive tapenade on bun

### CAPRESE FLATBREAD | \$

Rosemary flatbread with housemade marinara, fresh mozzarella, and torn basil leaves with balsamic drizzle

### SPICY SHRIMP SCAMPI | \$

Large shrimp sauteed with lemon, butter, white wine, and spicy Calabrian chili paste - easy to grab and eat!

### PIMENTO CHEESE DEVILED EGGS | \$

Hard-boiled eggs stuffed with creamy pimento cheese filling, topped with crab meat and chives (without crab \$2.7)

### THREE-CHEESE QUESO DIP | \$

Smoked gouda, sharp white cheddar, and fontina cheese, melted and served with tri-color tortilla chips

### ANTIPASTO BOARD | \$

Assorted artisanal cheeses, cured meats, assorted olives, roasted vegetables, and complementing accompaniments

Thank you for choosing  
THE COMMUNITY PLATE

