

# Event Menu

Most flavor combinations are seasonal and subject to change.

Please contact for our current selection.

## Charcuterie

Our Charcuterie boards are crafted with a variety of artisanal meats and cheeses. Select a size and a Chef will match the board with your preference of red wine, white wine, or a mix of both

### XL 4ft Board

A show stopping display containing all of our seasonal meats and cheeses

\$350 feeds 17-20 guests

\$400 feeds 20-25 guests

\$450 feeds 25-30 guests

### Full Board

Chef's selection of 4 cheeses and 3 meats paired with seasonal vegetables, house-made hummus, fresh fruits, nuts, chocolates, and jam

### Bavarian Pretzel Board

A large, crispy Bavarian pretzel stuffed with two cured meats, one artisanal cheese, house made beer cheese and a variety of nuts, dried fruit and chef inspired mustards.

### Small Sides

Enjoy any of these small sides with your charcuterie

Marinated Olives

Smoked Paprika Almonds

Roasted Garlic Pepper Crostini's  
with Pesto

Warm bread with olive oil and  
Vinegar

Potato Salad with Cauliflower and  
Whole Grain mustard

### Seasonal Items

Most of our flavor combinations are seasonal. Although these items are always available, please contact us for our current flavor options.

Flatbreads

Salads

Sliders

Desserts

### Burrata and Pesto Crostini

Tangy burrata cheese, creamy pesto, a roasted cherry tomato and sundried tomato compote topped with fresh basil chiffonade, roasted pistachio, and toasted crostini.

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