# PLATTERS

Priced per serving, on one hour of service.

**SMOKED SALMON** $17 person
Served with sliced baguette, red onion, capers, and dill crème fraîche

**ANTIPASTO** $9 person
Prosciutto wrapped green asparagus, marinated mushrooms, mixed olive salad, roasted tomatoes and fresh mozzarella, roasted bell peppers, sliced Italian bread and breadsticks

**ROAST EYE ROUND OF BEEF** $15 person
Cooked medium rare, served with sandwich rolls, horseradish, and mustard

**7 LAYER TACO** $6 person
Refried beans, seasoned ground beef, salsa, shredded cheese, chopped tomatoes, sliced green onions, creamy cheese sauce served with Nacho Cheese Doritos

**DELI TRAY** $21 person
Ham, turkey, roast beef, American and Swiss cheese, assorted rolls, bread, lettuce, tomato, onion, condiments

**DOMESTIC CHEESE**
**Small serves 25 $72**
**Large serves 50 $120**
Served with crackers and grapes

**IMPORTED CHEESE** Market price
Nearly endless possibilities from around the world, served with sliced breads, grapes, and accompaniments

**HOT CRAB DIP** $80 per quart (serves about 20)
Crab, Fontina & Cream Cheese, Green Onion and French Bread Slices

**VEGETABLE CRUDITÉS**
**Small serves 25 $100**
**Large serves 50 $180**
Fresh, organic vegetables served with homemade dill dip

**FRESH FRUIT TRAY**
**Small serves 25 $120**
**Large serves 50 $216**
Seasonal fresh cut fruit

**CHARCUTERIE BOARD** $750
Chef's selection of 3 cured meats, 3 cheeses, and 3 accompaniments; **Serves 50**

**Parties under 25 guests can be accommodated upon availability. Fees may apply.**

TREE CITY CATERING

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**The following major food allergens are used in the preparation of our dishes: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. We are happy to assist with any allergen-related inquiries.*