

# CATERING

## Cheese + Charcuterie Platters

A selection of Artisan Cheeses and Salamis  
garnished with Fruit, Nuts, Jam, Housemade Pickles, Dijon Mustard,  
and served with Clark Street Baguette

SMALL BOARD (10-12 people): \$195

LARGE BOARD (20-25 people): \$395

## Appetizers

Basil Hummus with Garlic Crustini

Farmer's Market Fruit Platter

Fresh Veggie Crudité with Lemon Dill Dip

Deviled Eggs

Jumbo Shrimp Cocktail

Mini Grilled Cheese and Tomato Soup Shooters

Chicken Skewers with Fried Sage and Brown Butter

Savory Meatballs \*vegetarian upon request\*

Burratta Caprese Sliders

## Salads, Sandwiches, and More

Seasonal Panzanella Salad

Green Herb Salad

Farmer's Market Burrata Salad

Seasonal Pasta Salad with Fresh Vegetables and Cheese

Grilled Chicken Sliders on Toasted Ciabatta

## Desserts

Ask about our seasonal selections.

Don't see what you're looking for? Let us know!  
Our Chef Nick Stahl is happy to design a custom menu.