



CREATIVELY DISPLAYED PLATTERS

\$8/pp ~Colorado Cheese Platter- (and/or Domestic/Imported), Haystack Mountain Boulder Chevre, Avalanche Dairy, Sunny Breeze Farms, & Mou Co. Varieties, Toasted Lavash Crackers, Seasonal CO Primo Preserves

\$MKT ~Exquisite Raw Bar- Seasonal Oysters, Cherrystone Clams, Tangerine Scallop Ceviche, Baby Octopus Salad, Cocktail Crab Claws, accompanied by Champagne Mignonette, Roasted Pepper Cocktail Sauce, Whole Grain Mustard Aioli

\$8/pp ~Imported/Domestic Cured Meats – Dry Aged Salami, Spanish Chorizo, Prosciutto, Speck, Bresaola, with Grilled Il Mondo Vecchio Sausage Assortment(Add \$4/pp), Homemade Mustards, Breadsticks, Smoked Almonds

\$6/pp ~Mediterranean Sampler – Please select 3 of the following.
~Traditional (seasonal) Bruschetta, Tomatoes, Basil, Garlic Crostini
~White Bean and Roasted Garlic Puree, Grilled Baguette
~Saffron Moroccan Couscous with Basil Shrimp, Cucumber & Mint Raita
~Roast Red Pepper Hummus, Paprika Spiced Pita Chips

\$6/pp ~Organic Raw Vegetable Bundles - An array of Local, Organic Vegetables, displayed in Baby Bundles, tied with Green Onion Ribbons. Served with Saffron Aioli, Avocado Ranch and Ginger Soy Dressings

\$12/pp ~House Rolled Sushi Platter – An assortment of California Rolls, Philadelphia Rolls, & Spicy Tuna Rolls, displayed on Bamboo Cutting Boards. Served with House Pickled Ginger, Soy, & Wasabi.

\$MKT ~Sashimi Platter – Hamachi, Ahi, Wild Salmon, Red Snapper...or your choice! Served with House Pickled Ginger, Soy & Wasabi.

***This is just a small sampling of our menu options. Please ask for a custom designed menu. Substitutions are available upon request.**