

Say Cheese!

Please call your Event Coordinator to custom-design your reception and dinner or choose from a variety of pre-designed menus that we have ready to send!

Feta and Nut Display

Feta cheese spread layered with toasted pistachios, sun-dried dates, cilantro, and mint, accompanied by fresh garden vegetables, grilled flat breads, and crackers
\$3⁰⁰ per person

Manchego Cheese

A sculpted presentation of aged Spanish Manchego cheese garnished with spiced walnuts, concord grapes, dried fruits, and fresh garden berries; served with assorted flat breads and crackers
\$185⁰⁰ per wheel

Organic Seasonal Fruit & Cheese

Imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers
10 guest minimum
\$3⁷⁵ per person

French Brie with Caramelized Pecans

Served with a basket of gourmet New York crackers
serves 15-20 guests
\$42⁵⁰ each

French Brie with Strawberries, Pistachios, and Kiwi

Served with a basket of assorted flat breads
serves 15-20 guests
\$42⁵⁰ each

Savory Cheesecakes

Accompanied by an assortment of crackers
Choose from:

- Goat cheese and sun-dried tomato in a pesto crust
- Smoked salmon and dill in an herbed crust
- Gorgonzola with crispy bacon in a pine nut crust

serves 20-25 guests
\$35⁰⁰ each

Brie En Croute

French Brie baked in puff pastry with caramelized apple, walnut, figs and golden raisin and caramel sauce
\$95⁰⁰ per wheel

