



Grazing Table

Summer 2023

Stationary Appetizers

Cheese & Charcuterie Board

Local Cheeses & Charcuterie, Seasonal Jam, Spiced Nuts, Fresh & Dried Fruit, Pickles, Crostini & Crackers
(GF crackers can be included upon request)

Mezze Platter (Vg)

Summer Crudite, Hummus, Artichoke Dip, Grandma's Onion Dip Roasted Red Peppers, Marinated Artichokes, Eggplant & Mushrooms, Za'atar Spiced Pita, Homemade Potato Chips

Tri-Tip Sandwich

*Buttermilk Biscuit, Marinated Tri-Tip, Aged Cheddar,
Pickled Red Onions, Arugula, Sweet Garlic Aioli*

Mini BLT

Applewood Smoked Bacon, Tomato Jam, Pickled Cabbage Slaw, Baguette

Summer Fruit Skewer (Vg/GF)

Stone Fruit, Blackberry, Basil, Meyer Lemon Drizzle

Lamb Meatballs (GF)

Greek Style Meatballs, Pickled Onions, Arugula, Tzatziki

Mediterranean Chicken Skewers (GF)

Spice Rubbed Chicken Grilled Chicken Breast, Kalamata Olive, Cherry Tomato, Tzatziki

Dessert

Dark Chocolate Dipped Strawberries

Beverages

Raspberry Shrub

Sweet & Sour Raspberry Puree, Lime, Club Soda or Ginger Beer

GF = Gluten Free
DF = Dairy Free
V = Vegetarian
Vg = Vegan