

CATERING SEASONAL SPECIALS

MAY - SEPTEMBER 2025

BOARDS

Shrimp Cocktail Board • \$85 (Serves 6-8)

It's the all-time classic party dish for a reason. We keep it simple with luscious shrimp and zingy cocktail sauce.

Includes: Shrimp, Lemons, Chard, Cocktail Sauce, Ice Packs

Deluxe Cheese & Charcuterie Board • \$225 (N) (Serves 8-10)

Go all out with this luxurious spread featuring Cave Aged specialties, decadent pairings, and more.

Includes: Sottocenere®, Murray's Cave Aged Mini Greensward, Murray's Cave Aged Original Buttermilk Basque, Murray's Cave Aged Stockinghall Cheddar, Dehesa Cordobesa Chorizo Iberico De Bellota, Mitica® Truffle Honey, Mitica® Piedras De Chocolate®, Mitica® Marcona Almond Halves, Pacific Pickle Works Carriots of Fire, Assorted Crackers

Antipasto Board (N)

SM \$150 (Serves 10-12) • LG \$175 (Serves 15-20)

There's nothing quite like traditional Italian antipasti, captured here with classic cheeses, charcuterie, and an array of fresh and pickled bites.

Includes: Murray's Ciliegine Mozzarella, Murray's Parmigiano Reggiano, Rovagnati Mortadella, Devodier Prosciutto di Parma, Murray's Genoa Salami, Divina Long Stem Artichokes, Castelvetro Olives, Pepperoncini, Marinated Roasted Tomatoes, Grape Tomatoes, Mitica® Taralli, Assorted Crackers

Afternoon Tea Board • \$175 (Serves 10-12) (N)

This elegant spread includes an array of tea party-inspired savory and sweet bites. Just add a pot of your favorite tea!

Includes: Assortment of Tea Sandwiches (Ham & Brie, Cucumber & Chive Cream Cheese, Smoked Salmon & Dill), Macarons, Rustic Bakery Vanilla Shortbread, Effie's Oatcakes

Summer Dip & Delight Board • \$125 (Serves 10-12) (VG)

Three housemade dips are the stars of this light yet satisfying platter, with an array of crackers and veggies made for dipping.

Includes: Grilled Corn & Cotija Salsa, Spinach Dip, Pimento Cheese, Tortilla Chips, Baguette, Mitica® Taralli, La Panzanella Mini Rosemary Croccantini, Carrots, Cucumbers, Cherry Tomatoes, Mini Peppers

Brunch Board • \$175 (Serves 10-12) (N) (VG)

Featuring a range of tasty pastries, our brunch board is sweet, savory, and ready to brighten up any morning gathering.

Includes: Mini Lemon Scones, Mini Raspberry Pistachio Scones, Mini Croissants, Mini Chocolate Croissants, Mini Savory Puff Pastries (Feta & Spinach, Tomato), Coffee Cake, Grapes

SWEETS

Iconic Sweets of NYC • \$165 (Serves 8-10) (N) (VG)

Nosh across New York City with a spread of classic desserts, which will take you from Little Italy to the classic deli.

Includes: Mini Black & White Cookies, Chocolate Chip Rugelach, Mini NY-Style Cheesecakes, Rainbow Cookies, Apple Crumb Bars

The Extra Sweet Spot • \$155 (Serves 15-20) (N) (VG)

It's our classic Sweet Spot spread with even more desserts to serve a crowd, from fruit-forward to chocolate-covered.

Includes: Effie's Homemade Oatcakes, Chocolate Brownies, Mitica® Piedras De Chocolate®, Rustic Bakery Meyer Lemon Shortbread, Honey Roasted Almonds, Blondies, Chocolate Shortbread Cookies, Chocolate-Covered Macarons, Strawberry Crinkle Cookies

ENTREES

\$115 Each (Serves 10-12)

These dishes are sent chilled. Just warm in the oven until golden, and they're ready to serve.

Crab Dip Mac & Cheese

This dip-turned-dinner is based on a Maryland classic, brimming with real crab, a dash of Old Bay, and lots of cheese.

SANDWICHES

Sandwiches • \$14 Each

All sandwiches are served on local handmade bread and are cut into thirds. Sandwich orders are available Monday-Friday with 48 hours' notice.

Smashed Chickpea • \$14 (VG)

Chickpeas, Meredith Dairy Marinated Feta, Red Wine Vinaigrette, Cucumber

Green Goddess • \$14 (VG)

Kale, Mixed Greens, Cucumber, Fennel, Watermelon Radish, Manouri and Green Goddess Labne Dressing

FLATBREADS

Salmon & Cream Cheese • \$50 (Serves 10-15)

Fangst Flash-Grilled Salmon, Cream Cheese, Capers, Dill, Red Onion, Celery Leaves

SMALL BITES

Coconut Shrimp Skewers • \$40 (1 Dozen)

Served on skewers for easy eating, these crispy shrimp are the perfect counterpoint to our ginger yogurt dipping sauce.

CELEBRATION PACKAGE

Starts at \$12 per platter

Inquire with the team for seasonal and holiday decor options.

INFORMATION FOR BOARDS

If a product included in board is unavailable, it may be substituted for a product of equal value.

Cheese and charcuterie boards also include seasonal fruit and/or vegetables as garnish. Type and amount will vary according to the season and availability, but the selection will always complement the board.

Custom board requests are subject to availability and require a minimum of four business days for ordering and confirmation. Inquire within for the starting price of any custom board. Please note, availability is limited from November through December.

(GF) = Gluten Free (N) = Contains Nuts

(VG) = Vegetarian