FOOD STUDIO PARTY CATERING

\$35 PER PERSON PLUS APPLICABLE TAXES

BEVERAGES

FRESH BREWED ICED

AND SODAS

FOOD STUDIO

SPRING WATER

LEMONADE

TEA

HORS D'OEUVRES **CHEESE AND BOTTLED AND CANNED SELTZERS**

CHARCUTERIE

MEATS, PICKLED

VEGETABLES, OLIVES, NUTS

HUMMUS AND CRUDITE

ROASTED GARLIC

HUMMUS, VEGETABLE CRUDITE, BAGEL CHIPS

PROSCIUTTO WRAPPED

MESCLUN SALAD CARROT, CUCUMBER,

BALSAMIC GLAZE

ASPARAGUS

TOMATO, RED ONION,

BALSAMIC AND RANCH

ENTREE PLATTERS HERB ROASTED CHICKEN

I FMON AND WHITE WINE NY CHEESES AND CURED REDUCTION, BURNT

ROSEMARY

ROAST BEEF SLIDERS BOURSIN CHEESE.

ARUGULA, ROASTED PEPPERS, PROVOLONE

EGGPLANT MILANESE ARUGULA, CIPOLINNI

ONION, ROASTED BEETS, CHEVRE, FIG GLAZE

PESTO TORTELLINI

BASIL PESTO, TOASTED PINE NUTS, ALEPPO CHILI

WARM SLICED BAGUETTE

DRESSINGS WHIPPFD BUTTER foodstudio[®]