GRAD SPECIALS

Grad menu items available April through June



Skewer Duo Platter $160
-Southwest Chicken (**DF**/**GF**): citrus marinated chicken, cucumber, roasted red pepper
-Teriyaki Tofu (**VG**/**GF**): tofu triangles, pineapple, steamed seasoned broccoli
20 of each flavor, 40 pc total (serves approx. 20-25 guests)



Phyllo Cup Trio Platter $160
-Fig with wild blueberry jam, candied lemon peel and herb goat cheese (**V**)
-Fresh cucumber and radish with dill sprig and herb goat cheese (**V**)
-Castellino green olive, roasted bell pepper, and herb white bean spread (**VG**)
15 of each flavor, 45 pc total (serves approx. 20-25 guests)



Graduation Mini Dessert Platter $130
Chocolate mousse cups (**GF**), berry cheesecake bites, and Oreo cheesecake bites. NO NUTS
15 of each flavor, 45 pc total (serves approx. 20-25 guests)





Graduation dessert platters can be ordered specifically with graduation garnishes, available with red or blue school colors or simply festive grad flags!
Just ask!