

RAMSPECK CATERING

LUNCH & COCKTAIL PLATTERS

Choice of (2) Lite Bites and (3) Specialty Dishes

LITE BITES

SEASONAL FRUIT PLATTER fresh fruit served with citrus honey yogurt

CHEESE & FRUIT PLATTER ~ cheddar | swiss | provolone | pepper jack | colby ~ Select (3) cheeses

CRUDITÉ Raw veggies with ranch | blue cheese | honey mustard | *choose (1) dipping sauce

SPECIALTY DISHES

ANTIPASTO PLATTER cured meats, specialty cheeses, olives, mushrooms, marcona almonds, fruit spread, crostinis

GOURMET GRAZING TABLE Chef's Selection of Charcuterie, Fromage, Fruits, Nuts + other delights

MINI STUFFED MUSHROOMS stuffed with cheeses and trio of peppers

TEA SANDWICHES chicken salad | egg salad | smoked pimento cheese | cucumber & sweet onion spread
+ Choice of (3)

FANCY SLIDERS curry chicken | bbq apple cider pulled pork | BBQ Beef | Grilled Veggie
+ (Choice of 2)

SMOKED SALMON BRUSCHETTA dill & shallot goat cheese served over crostini

PETITE CRAB CAKES lump crab meat | cheeses | peppers | with choice of cajun remoulade OR lemon-turmeric aioli



SWEETS

GOURMET CHOCOLATE CHUNK COOKIES ~ big & delicious!

+ GF option available (+\$3pp)

CHOCOLATE CARAMEL BROWNIES (GF) decadent chocolate cake brownies with caramel swirl

MINI CHEESECAKE BITES vanilla new york style cheese cake

CARROT CAKE BITES topped with vanilla bean frosting

+ GF option available (+\$3pp)

MINI FRUIT TARTS with crème anglaise

APPLE CINNAMON PIES tastes like home but better!

MINI BUTTERMILK PIES ~ buttermilk and kaffir lime custard pie

