

# CATERING PLATTERS

(15 PERSON MINIMUMS)

EMAIL ORDERS TO: [MEZCLAMAGGIE@GMAIL.COM](mailto:MEZCLAMAGGIE@GMAIL.COM) GUEST COUNT, DESIRED DELIVERY TIME, FOOD ITEMS 315-663-6270



## FRUIT \$5.50

SEASONAL FRUIT SLICED AND SERVED FOR HAPPY HEALTHY GRAZING

## CHEESE & CRACKERS \$6.50

SMOKED GOUDA, MANCHEGO, BRIE STARS, CHEDDAR, SWISS, MONTEREY JACK, GORGONZOLA WITH CANDIED WALNUTS AND DRIED CRANBERRIES, SERVED WITH AN ASSORTMENT OF CRACKERS AND FLATBREADS AND GLUTEN FREE OPTIONS

*ADD ON SEASONAL COLORADO CHARCUTERIE FOR \$3.50/PP*

## VEGETABLE CRUDITE \$4.50

ASSORTED RAW AND GRILLED VEGETABLES SERVED WITH HOUSEMADE HUMMUS AND RANCH DRESSING

## SPRING PLATTER \$12.50

- TARRAGON AND CHIVE CHICKEN SALAD • GRANNY SMITH APPLE, JICAMA, AND MANCHEGO SLAW
- GRILLED SEASONAL VEGETABLES • ROASTED CAULIFLOWER, CARAMELIZED ONIONS AND THYME •

## ITALIAN PLATTER \$12.50

- HERBED CHICKEN BREAST, FENNEL, ORANGE AND OLIVE SALAD • GRILLED PEACH AND TOMATO PANZANELLA • CRISPY TORTELLINI ANTIPASTI SKEWERS • ROASTED ASPARAGUS SPEARS, REGGIANO PARMESAN

## POLYNESIAN PLATTER \$15.50

- KOREAN BELL PEPPER- BEEF SKEWERS • EDAMAME CITRUS SALAD • CRAB AND CREAM CHEESE WONTONS • COCONUT CRUSTED SHRIMP AND JICAMA SLAW WITH A SWEET CHILI SAUCE

## MED PLATTER \$12.50

- HOUSEMADE HUMMUS • GRILLED AND RAW VEGETABLES • FALAFEL FRITTERS • FETA FILLED AND CLASSIC PITA POCKETS • CUCUMBER HONEY TZATSI SAUCE WITH GRILLED PORTOBELLO • BAKED PITA CHIPS AND SPANISH OLIVES