



Social Hour Selections

Featuring an international array of cheeses, including Jarlsberg Swiss, Danish Bleu and Italian Sharp table cheese along with an assortment of seasoned croustades and fruit.

The table is garnished with fresh grapes and seasonal berries.

#99 \$2.75 pp

Featuring an international array of cheeses, including Jarlsberg Swiss, Danish Bleu and Italian Sharp table cheese along with an assortment of seasoned croustades and fruit.

Three Sauce Pasta Bar-Marinara, Creamy Alfredo, and Bolognese.

Each dish is individually prepared by our chef.

#88 \$4.00 pp

Featuring an international array of cheeses, including Jarlsberg Swiss, Danish Bleu and Italian Sharp table cheese along with an assortment of seasoned croustades and fruit.

Fresh baked herb and virgin olive oil focaccia, bruschetta bar, oven frittata, stuffed breads of spinach and pepperoni, crudités of fresh vegetables and assorted dipping.

#66 \$6.50 pp

Featuring an international array of cheeses, including Jarlsberg Swiss, Danish Bleu and Italian Sharp table cheese along with an assortment of seasoned croustades and fruit.

Fresh baked herb and virgin olive oil focaccia, bruschetta bar, oven frittata, stuffed breads of spinach and pepperoni, crudités of fresh vegetables and assorted dipping.

Hot and Cold Hors D'oeuvres, passed butler style by our gracious staff.

#77 \$6.50 pp

Featuring an international array of cheeses, including Jarlsberg Swiss, Danish Bleu and Italian Sharp table cheese along with an assortment of seasoned croustades and fruit.

Fresh baked herb and virgin olive oil focaccia, bruschetta bar, oven frittata, stuffed breads of spinach and pepperoni, crudités of fresh vegetables and assorted dipping.

Hot and Cold Hors D'oeuvres, passed butler style by our gracious staff.

Three Sauce Pasta Bar-Marinara, Creamy Alfredo, and Bolognese.

Each dish is individually prepared by our chef.

#55 \$7.50 pp