

# Traditions



more than a catering company



## Grazing Tables and Displays

Enjoy grazing table ideas that focus on variety and abundance, arranged in colorful, over-flowing clusters, displays with their own unique presentation, or a speciality station that's sure to create inviting and accessible spreads for all your guest!

Designed to be included as selections in our "Cosmopolitan Package" these incredible options can also be a wonderful addition to any other buffet, plated, or family style meal service already planned.

*Listed prices are based on 100 servings of each menu item*

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## *Charcuterie Boards*

delightful spread featuring an assortment of Proscuitto, Pepperroni and spicy, sweet Sopressata, and pepper crusted Salami, dried apricots, and assorted nuts, complemented by rich assortment of cheeses.

Accompanied by a variety of olives, pickles, and an array of spreads, all served with an assortment of Herb infused Baguettes and assorted gourmet crackers for the perfect savory experience.

**\$565**



## *Seasonal Fresh Fruit Display*

A vibrant and refreshing arrangement, featuring a colorful mix of juicy berries, crisp melons, citrus slices, and tropical delights, accompanied by a sweet fruit infused yogurt dipping sauce.

**\$425**

## *Farm Fresh Vegetables,*

## *Hummus & Baguette*

## *Display*

An array of crisp, seasonal veggies like carrots, cucumbers, bell peppers, cherry tomatoes, and celery, beautifully arranged and served with selection of Roasted Red Pepper and Classic Hummus, Buttermilk Ranch, Herb Infused Baguettes and assorted gourmet crackers

**\$350**

## *Artisan Cheese Boards*

An elegant assortment of fine cheeses, featuring a variety of textures and flavors, from creamy brie and sharp cheddar to spicy pepper jack, Havarti and Smoked Gouda and Wisconsin Farm cheeses. Offered with assorted gourmet crackers

**\$425**

## *Baked Raspberry Brie Display*

Creamy Brie cheese wheels, wrapped in crispy phyllo and baked to perfection and topped with a luscious raspberry compote, creating a harmonious blend of rich, buttery cheese and sweet, tangy fruit. Served warm and accompanied by assorted gourmet crackers, Red grapes and fresh local berries.

**\$395**



## *Sesame Seared Tuna Display*

Sesame Seared Yellow Fin Tuna, Cucumber & Red Onion Salad, Pickled Ginger & Jalapeños, Shaved Carrot, Italian Parsley, Green Onion, Fresh Lemon & Lime, Wasabi, Red Chili Paste, Ponzu, Soy, Tamari, Sesame Oil and tangy Ginger Sauce

**\$550**



## *Smoked Salmon Display*

An elegant display of smoked salmon, delicately sliced and arranged with garnishes of fresh dill, lemon wedges, diced hard boiled egg and capers.

Served with crispy crostini, creamy crème fraîche, red onion, olive oil and red wine vinegar.

**\$595**

## *Louisiana Shrimp & Grits Display*

A Southern classic featuring tender shrimp, caramelized onions, peppers and andouille sausage cooked in a flavorful, spicy Creole sauce, served over a bed of creamy, buttery grits.

This dish combines bold flavors and comfort in every bite, delivering an authentic taste of Louisiana.

**\$495**

*\*Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*



*"Build Your Own"*

### *Signature Bruschetta Bar*

Our classic Italian style Bruschetta w/ basil, tomato, garlic, olive oil on Parmesan Toasted Baguette & Sliced Cucumber

Displayed w/ a Variety of Toppings to create your own favorite combinations ~

Marinated Tomatoes, Olive Tapenade, Marinated Artichoke, Sweet Balsamic Glaze, Basil Pesto, Sundried Tomato Pesto, Parmesan Cheese, Crushed Red Pepper, Olive oilw/ Garlic & Herbs

*Select A Themed Selection to feature at your Bruschetta Bar (Hand Made by our chefs as an additional option)*

Choose One:

"Herb Cream Cheese, Strawberry, Fresh Basil & Sweet Balsamic Glaze "

"Smoked BBQ Brisket & Pimento", "Cuban Pork", "Southwest Chicken", or "Wild Mushroom & Goat Cheese"

**\$400**

### *Jumbo Shrimp Cocktail*

A stunning display of jumbo shrimp (3pp), perfectly chilled and served with tangy Cocktail sauce, Cajun Remoulade and fresh lemon wedges.

Each shrimp is expertly seasoned, offering a refreshing and savory bite that's perfect for any occasion.

**\$495**



### *Fresh Shuck'd Oyster Bar*

We use only fresh local & regional oysters, sure to please every guest!

Beautifully presented on a bed of crushed ice and rock salt, with spicy cocktail sauce, mignonette, oyster crackers and lemon wedges

**\$595**



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