

### Gourmet Cheese



\$60 While eating this platter of tasty cheeses from around the world, enjoy English Huntsman, Holland Gouda, French Brie, Danish Havarti, French Goat Cheese and one of the finest smoked cheddars from the United States.

### Sandwich meat & Cheese



8-15 \$45 16-25 \$55 26-35 \$65  
Meat, cheese and all the fixings. A simple way to allow your guests to build their own sandwich.

### Assorted Cheese



12-15 \$50 16-25 \$70

Tempting selection of domestic cheeses that are chosen for their quality and popularity.

### Gourmet Meat



8-15 \$45 16-25 \$55 26-35 \$65  
We use only the highest quality cuts of meat. Certified Angus Beef, Tender Browned Premium Turkey and Virginia Baked Ham.

### Meat & Cheese



8-15 \$40 16-25 \$50 26-35 \$70  
We use only the highest quality cuts of meat. Certified Angus Beef, Tender Browned Premium Turkey and Virginia Baked Ham. Served with all natural Wisconsin real cheeses; Colby, Gold n' Jack and Swiss.

### **Buffalo Hot Wings**



12-15 \$35    16-25 \$60

These delectable wings will be prepared fresh and ready for you to heat in an oven ready pan. We will send along a garnished platter with dip, ready for you to place the hot wings fresh from the oven in place and serve. Choose from Sesame Ginger or Buffalo Hot. (Sesame Ginger pictured)

### **Spinach Dip**



16-25 \$25

This platter was made for dipping! Fresh baguette sliced and arranged around a bread bowl of creamy spinach dip.

### **Gourmet Spreads**



26-35 \$55

This platter of gourmet spreads will certainly get inquiries about where you found the recipes. For additional options for your guests, serve with toasted baguette or assortments of gourmet crackers.

### **Brie With Lox**



12" 10-15 \$32

### **Brie with Sun Dried Tomatoes**



12" 10-15 \$32

**Brie with Fresh Fruit**



12" 10-15 \$35

**Fruit & Cheese**



12-15 \$50    16-25 \$70

**Brie with Orange & Fig**



12" 10-15 \$27

**Vegetable**



8-15 \$40    16-25 \$60

The best of the season, every day of the year! This platter will change seasonally to include only the finest best tasting vegetables of the season.

**Brie with Pesto & Pine Nuts**



12" 10-15 \$35

**Watermelon Boat**



35-40 \$65

Seasonal Fruit, we will carve a watermelon and fill it with the fruits of the season. This centerpiece will stop your guests in their tracks as you serve them this natural bowl of fun.

### **Focaccia**



16-18 \$40

Wow! Fresh baked focaccia topped with fresh sliced meat and cheese with fresh vegetables. The focaccia is so tender it almost melts in your mouth.

### **Hye Roller Platter**



16-25 \$55

A wonderful combination of refreshing ingredients that include fresh sliced meats, fresh vegetables and seasoned cream cheese. This is one of our most popular platters!

### **Stromboli Platter**



**OR**

9-15 \$45    16-25 \$65

Ingrid's exclusive handmade Stromboli! Sliced thin and ready for you to heat in an oven ready pan. We will send along a garnished platter, ready for you to place the hot stromboli and serve with a fantastic al dente sauce.

### **Petit Croissant Sandwiches**



16-18 \$50

Fresh baked all butter petite croissants filled with your favorite filling. Every bite will be tender and memorable.

**FILLING CHOICES:** Egg Salad, Chicken Salad, Tuna Salad, Ham & Cheese or Turkey & Cheese.

**Petit French Baguette Sandwiches**



16-24 \$35    22-36 \$50

Fresh Petit French Baguette topped with high quality turkey, ham, roast beef and cheese.

**Stuffed Pita Pockets**



12-20 \$50