
Get the party started!

Cooking takes a little time, so don't make your guests wait!

Platter Selections

*Serves 12 guests
2 bites each*

CHARCUTERIE MEAT PLATTER

Assortment of 3 different meats with seasonal garnishes

GOURMET CHEESE PLATTER

Assortment of 3 to 5 cheeses with season garnishes

TRIO TACO PLATTER

Assortment of portabella, chicken and shrimp mini tacos tossed in a salsa verde (all 3 selections included unless requested otherwise)

SATAY SAMPLER PLATTER

Assortment of chicken, beef and shrimp skewers served with peanut dipping sauce (all 3 selections included unless requested otherwise)

MEDITERRANEAN PLATTER

Hummus, baba ganoush and falafel served with marinated olives, pita and crudité

Individual Selections

*Serves each guest
2 bites each*

SEAFOOD

Spicy tuna on cucumber

Grilled shrimp with chimicurri and citrus zest

Spicy crab fritters with tarragon aioli

PROTEIN

Spanish chorizo brochettes with romesco sauce

Pork and pancetta meatballs with cider barbecue sauce

Bacon wrapped dates with balsamic glaze

VEGETARIAN

Crudités with spinach and artichoke dip

Roasted garlic and aged cheddar gougeres

Seasonal bruschetta

**TCB recommends a maximum of 5 selections for events.*