

## **Graduation**

### ***Lox deluxe platter***

Gravlax cured with bourbon and spices sliced thin served with capers, chopped egg, diced red onion, whipped cream cheese and mini bagels.

### ***Individual quiches***

Bacon and Dutch parrano cheese in a creamy custard and a flakey crust.

### ***Greek pasta salad***

Fresh spinach, diced Roma tomatoes, red onion and feta cheese tossed in a tangy vinaigrette dressing with egg rotini pasta.

### ***Chicken pasta salad***

Bowtie pasta tossed with a sherried dressing, with diced chicken breast meat, red seedless grapes, celery and jarlsberg cheese.

### ***Vegetable and fruit platter***

Seasonal produce artfully arranged served with a honey lime yogurt sauce for the fruit and ranch dressing for the vegetables.

### ***Assorted mini dessert platter***

Chocolate mousse cups, apricot cups, mini tiramisu, raspberry tort.

### ***Fresh made sangria***

Red wine punch made the traditional way served chilled.