

# CURED MEATS

*An assortment of fine air-dried and cured meats, perfect for pairing with cheeses and bread.*

## Bresaola

Air-dried, salted beef, served thinly sliced.

## Mortadella

Italian sausage made with finely ground pork, garlic, and pistachios.

## Prosciutto

Sweet, delicate dry-cured ham from Italy.

## Salami

Fermented sausage with garlic and pepper.

## Gypsy Ham

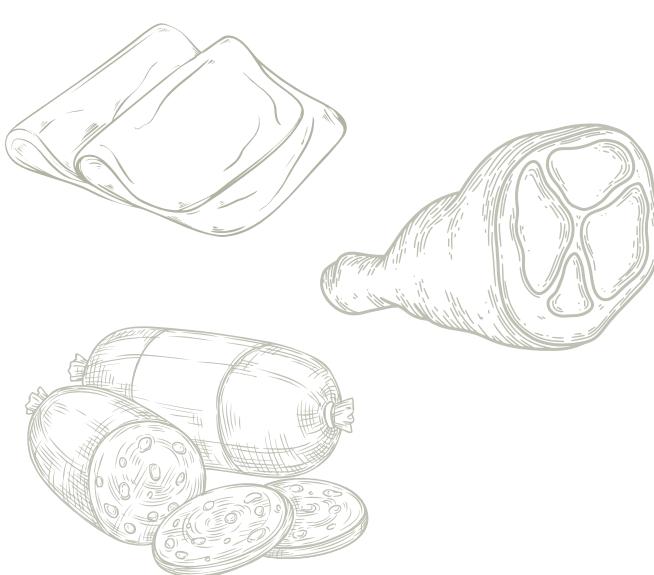
Prime whole leg of pork gently smoked with beechwood

## Speck

Lightly smoked cured ham from northern Italy.

## Cooked Ham

Slow-cooked, tender pork ham.



## Chorizo

Spicy Spanish sausage with paprika.

## Rare Roast Beef

Slow-roasted, tender beef, served rare.

## Smoked Turkey

Slow Smoked Beech Wood Turkey breast.

## Roast Pepper Beef

Slow Cooked Oven Roasted pepper Beef.

## Pastrami

Smoky, spiced roast beef.

## Sliced BBQ Chicken Breast

Tender Sticky oven Roasted BBQ chicken Breast.

## Smoked Chicken

Slow-smoked chicken breast.

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# CHEESE SELECTION

*An exquisite range of cheeses from Italy, Spain, Switzerland.*

## **Parmigiano Reggiano**

Hard, granular Italian cheese with a sharp, nutty flavor.

## **Manchego**

Firm Spanish sheep's milk cheese with a nutty finish.

## **Grana Padano**

Milder than Parmigiano, this Italian cheese is made from cow's milk.

## **Pecorino Romano**

Salty, firm sheep's milk cheese ideal for grating.

## **Emmental**

Mild Swiss cheese with characteristic holes.

## **Provolone**

Semi-hard Italian cheese with a tangy flavor.

## **Cheddar**

Firm, English cheese, varying from mild to sharp.

## **Mature White Cheddar**

Mature white cheddar is a sharp and robust cheese with a rich, tangy flavor.

## **Brie**

Soft, creamy French cheese with a delicate flavor.

## **Camembert**

Soft, creamy, and mild French cheese with a distinctive, delicate flavor. The taste is earthy and buttery.

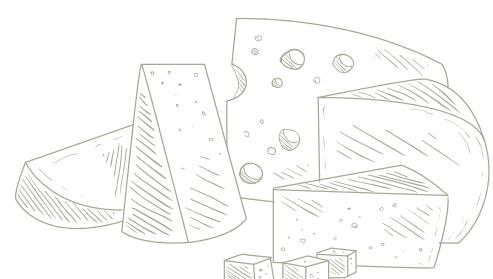
## **Mozzarella**

Fresh, soft Italian cheese perfect for salads and dishes.

## **Gouda**

Mild to nutty, this Dutch cheese varies by age.

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# DIPS

*Perfect for pairing with breads, meats, or veggies.*

## **Hummus**

Creamy chickpea dip with tahini, garlic, and olive oil.

## **Sundried Tomato Pesto**

Tangy pesto with sundried tomatoes, garlic, and almonds.

## **Basil Pesto**

Classic Italian pesto with basil, pine nuts, and Parmesan.

## **Balsamic Vinegar & Extra Virgin Olive Oil**

A simple, classic dip for bread.

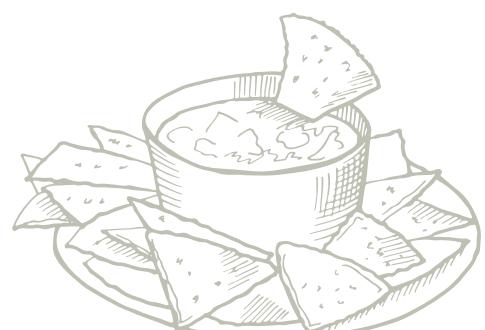
## **Tzatziki**

A refreshing yogurt-based dip with cucumbers, garlic, olive oil, lemon, and fresh dill. Great with grilled meats or as a salad dressing.

## **Olive Tapenade**

A savory spread made from olives, capers, and anchovies, perfect for a Mediterranean-style bread dip.

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# CONDIMENTS & ADDITIONS

*Sweet, savory, and tangy additions to complement the main selection.*

## Strawberries

Fresh, sweet, perfect with cheese.



## Grapes

Juicy and sweet, ideal with rich meats.



## Mixed Truffle Nuts

Savory, earthy nuts with luxurious truffle flavor.

## Pickled Cucumber

Tangy and crisp, cuts through richness.

## Mixed Olives

Briny, savory, and ideal for bread or cheeses.

## Anchovy

Fresh anchovies, delicately marinated in olive oil, lemon, and aromatic herbs.



## Dried Fruit

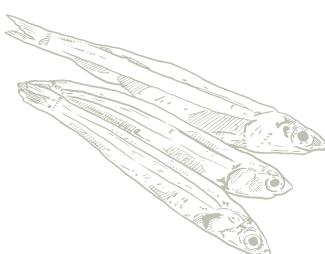
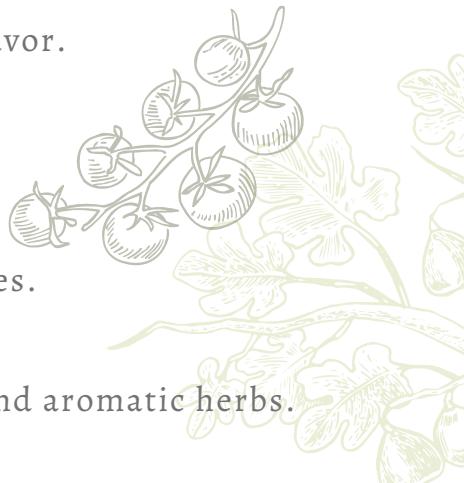
Sweet and chewy, perfect with cheese.

## Baby Tomatoes

Bright and juicy, adding a tangy burst.

## Carrot Sticks

Crunchy, fresh, and slightly sweet.



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# BREAD ASSORTMENT

*Freshly baked breads to complement all selections.*

## **French Loaf**

Classic, crusty bread perfect for spreading and dipping.

## **90% Rye**

Earthy and hearty, ideal for meats or pickles.

## **Sourdough**

Tart and chewy, a perfect match for cheeses and spreads.

## **Pita**

Soft and versatile, great for dipping or as a base for toppings.

## **Focaccia**

Fluffy, olive-oil enriched bread with herbs.

## **Bread Sticks**

Crunchy, perfect for dipping.

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