

# 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**

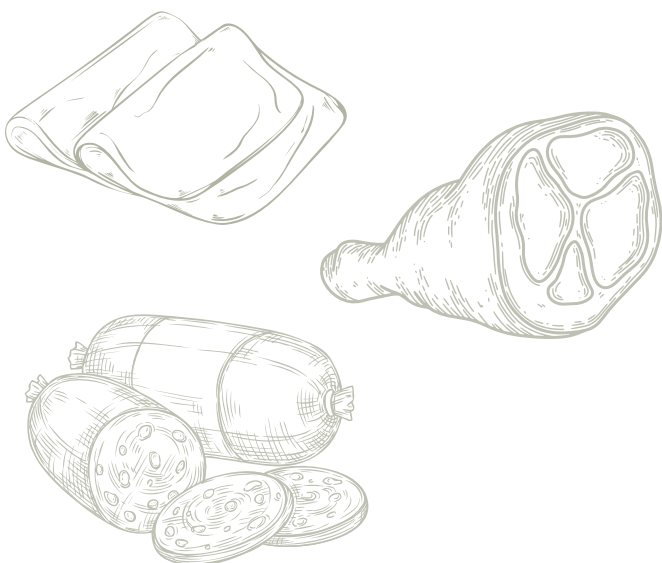
Prime whole leg of pork gently smoked with beechwood

## **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.

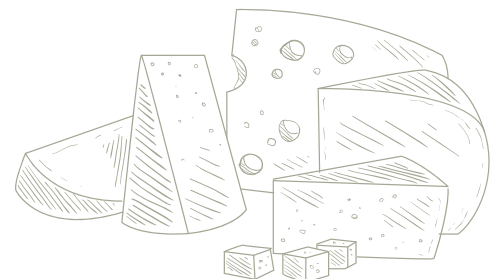
## **Mozzarella**

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**

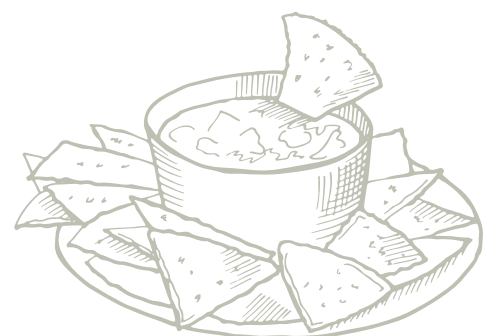
A refreshing yogurt-based dip with cucumbers, garlic, olive oil, lemon, and fresh dill. Great with grilled meats or as a salad dressing.

## **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.







# 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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