

Custom Menus for Groups going out on the bay

*Please choose a menu by mixing and matching items you like from the items below.
I recommend choosing 4 to 5 items as each item is priced as an accompaniment.*

1 Aram/ Lavosh Sandwich Platter 20 people \$90.00 to \$102.00

~ Lavosh bread with seasoned cream cheese

*~ Lettuce, tomato, cucumber and onion and **your choice of:***

*~ Avocado and Jack Cheese **or** Sliced Turkey **or** Roast Beef ~*

2 Citrus Marinated Tiger Prawns \$120.00

2.20/ea with a 50 pc. Minimum

3 Fresh Fruit and Cheese Platter 20 people \$90.00 to \$102.00

~ A seasonal assortment of fresh fruits including grapes, melons and berries with a variety of domestic cheeses and served with sliced baguette

4 Artisan Cheese Platter 20 people \$108.00

Assorted Distinctive Local and Imported Cheeses with fresh fruit garnish and sliced baguette

5 Seasonal Crudité Platter 20 people \$72.00

~ Fresh seasonal vegetables, artfully arranged with hummus dipping sauce

6 Frittata Half Pan (serves 9-12) - **\$55.00** Full Pan (serves 18-24) - **\$102.00**

~ Mediterranean style with summer squash, sundried tomatoes and onions

~ Classic Italian with chard, kale, onions and garlic

7 Bagels Platter **Regular Size \$2.10/ea Mini Size \$1.50/ea**

~ Fresh local bagels served with natural or herbed cream cheese.

~ Add smoked Salmon with capers and red onion for \$6.00 per person

*~ **Minimum 1 dozen***

8 Middle Eastern Platter 20 people \$96.00

~ Hummus, cucumbers, carrots and jicama, kalamata olives, feta and Pita bread

Minimum order for 20 people is \$390.00

Armida Scopazzi

◇ A Midnight Kitchen ◇

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