

WINE AFFAIRS

Catering Menu

CHEESE & MEAT BOARDS \$80.00

Our four premium meats & four premium artisan cheeses served with dried fruit, almonds, candied walnuts, olives, and toasted bread

ENGLISH FARMHOUSE CHEDDAR

Aged for up to 12 months, sharp and savory

GERMAN HAVARTI

Ammerländer cow's milk cheese

POINT REYES ORIGINAL BLUE

† fresh milk with a medium to strong punch of blue flavor

PECORINO WITH PISTACHIO

Fresh sheep's milk, mild and aromatic

TOSCANO SALAMI

Mild flavors of pepper and garlic

SPICY COPPA

Seasoned with red and cayenne peppers

SOPPRESSATA

Robust with spice and hints of fennel

PROSCIUTTO

Balanced flavors of salty, sweet, and savory

YUM YUMS

TRUFFLE POPCORN 21

ly popped white black truffle and white cheddar popcorn

TATER TOTS 21

Feel like a kid again

ARUGULA SALAD 33

rugula tossed with dried cranberries, blue cheese, candied walnuts, apples, and balsamic vinaigrette

BUFFALO MOZZARELLA STACK 27

matoes, buffalo mozzarella, bittersweet vinaigrette topped with savory prosciutto and aromatic basil

ROASTED RED PEPPER HUMMUS 27

Made in-house and served with toasted bread, olives, and

MEATBALL AND SAUSAGE BITES 33

Pork/beef meatballs and Cajun sausage glazed with a sweet BBQ sauce and topped with fresh basil

KETTLE CHIPS WITH BLUE CHEESE :

Crisps topped with blue cheese and balsamic glaze

FLATBREADS

(10" IN SIZE)

LEMARY AND PROSCIUTTO FLATBREAD 15

zio cheese, fresh rosemary and dried apricots topped with prosciutto

MARGARITA FLATBREAD 15

ust flatbread with tomato sauce, buffalo mozzarella cheese, tomatoes, balsamic glaze and fresh basil

BLACK TRUFFLE FLATBREAD 15

Mascarpone cheese and black truffle cheese topped with a glaze and fresh basil

COPPACABANA FLATBREAD 15

Spicy tomato sauce, roasted red peppers, mozzarella and cheese topped with spicy Coppa salami

CROSTINIS

\$2 PER PIECE

