



Appetizers

Gruyere Cheese Baked Fondue ~ \$9.95

Gruyere and Swiss Cheeses, Green Onions and Herbes de Provence baked to a bubbly golden brown. Served with sliced baguette

Garlic Mushrooms ~ \$9.95

Mushrooms Sautéed in Butter; finished with Garlic and Red Wine

Coconut Shrimp ~ \$9.95

Served with Our Pineapple Mango Salsa

Bacon Crusted Scallops ~ \$9.95

Jumbo Sea Scallops crusted with bacon

The Charcuterie Platter ~ \$20.00

Assorted cheeses served with dried fruits, Italian Salami, Candied Walnuts, Cornichons and crackers

Pasta

Served With Soup du Jour, French Onion Soup or House Salad

Ravioli Trio ~ \$12.95

Your choice of Three; Smoked Chicken, Wild Mushroom, Butternut Squash, Four Cheese or Lobster Ravioli. Tossed in a sundried tomato pesto Alfredo sauce

Fettuccini Alfredo ~ \$8.95

With Chicken ~ \$10.95

With Shrimp ~ \$12.95

With Seared Scallops ~ \$14.95

Consider The Charcuterie for your next special occasion. Our friendly, well trained staff is here to help with every detail and to help answer any questions you may have. Our goal is to ensure that your event is enjoyable, creating memories to last a lifetime.

Ask your server about our menus created to suit most any event large or small. Of course menus may be customized to fit your needs. We are a full service catering company, from the smallest of details to large scale features; The Charcuterie is here for you.

We look forward to assisting you with creating your special occasion.