

## Reception Platters

**Small** 12" serves 5-10 persons • **Medium** 16" serves 10-15 persons • **Large** 18" serves 15-20 persons

### **Local Cured Meats Display with House Made Baguette**

A robust display of local meats accompanied by marinated mushrooms, roasted red peppers, artichokes accompanied by slices of house made bread.

**Small:** \$150.00

**Medium:** \$204.00

**Large:** \$234.00

### **Artisanal Cheese Display**

A robust display of imported and artisan cheeses garnished grapes, dried fruits and preserves. Accompanied by a variety of artisanal breads & crackers.

**Small:** \$150.00

**Medium:** \$204.00

**Large:** \$234.00

### **Smoked Salmon Display**

Thinly sliced house smoked salmon served with traditional accompaniments including capers, chopped onions and whipped cream cheese accompanied by toast points.

**Small:** \$186.00

**Medium:** \$222.00

**Large:** \$252.00

### **Assorted Tapenade Display**

A robust display of assorted tapenades to include housemade hummus, roasted red pepper hummus, feta tapenade, olive tapenade. Assorted sliced breads and pita chips are served on the side.

**Small:** \$132.00

**Medium:** \$174.00

**Large:** \$204.00

### **Fresh Vegetable Crudité**

Assortment of carrots, celery, cherry tomatoes, broccoli, cucumber, red & yellow bell peppers. Accompanied by house made ranch and green goddess dressing.

**Small:** \$132.00

**Medium:** \$174.00

**Large:** \$204.00

### **Fresh Fruit Display**

Seasonal melon, pineapple garnished with strawberries, grapes, raspberries, blackberries.

**Small:** \$132.00

**Medium:** \$174.00

**Large:** \$204.00

*\*Menus are subject to change based on availability.*

**LINCOLN**

PRG  CATERING

**TEDDY**  
& THE BULLY BAR