Party Platters

All Platters Serve 15-20 Guests. Please Allow 24 Hours for Preparation.

**Meat & Cheese**
A variety of imported and domestic offerings including prosciutto, roast beef and smoked turkey breast, and Havarti, Smoked Gouda and Provolone cheeses. Accented with Greek peppers and olives $59.95

**Fruit & Cheese**
A selection of seasonal berries, pineapple, mango, melon, papaya and grapes, along with an assortment of domestic and imported cheese, including smoked Gouda, Havarti and Provolone $54.95

**Signature Antipasto**
A tantalizing array of treats, including assorted cheeses, Italian salami, imported olives, fresh Mozzarella with basil and roma tomatoes, roasted red peppers, and Prosciutto-wrapped melon $59.95

**Smoked Salmon & Fruit**
Our famous alder wood-smoked salmon and wasabi dipping sauce, accompanied by fresh melons, mango, papaya, seedless grapes $74.95

**Prawns & Smoked Salmon**
Large prawns poached with aromatic spices, and traditional cocktail sauce, paired with our famous alder wood-smoked salmon and wasabi dipping sauce $79.95

**Vegetables & Fruit**
Fresh garden vegetables with a dill-shallot dipping sauce, and an array of tropical fruit and berries $44.95

A Memorable Banquet begins with colorful and delicious platters from Crow’s Nest. Choose from six assortments of fruits, cheeses, meats, and your favorite gourmet items from the Crow’s Nest menu. Impressive, festive, and affordable!
(831) 476-4560
crowsnest-santacruz.com