



mount Washington®

ALPINE RESORT

Grazing Platters 2011

Platters are designed to provide appetizer portions for approximately 50 guests.
Prices are subject to applicable taxes & gratuities

Local & International Cheeses - \$250

Served with savory crackers, herb jelly & fruit garnish

Deli Meats - \$200

Black Forest ham, roast beef, turkey, sliced baguettes, stone ground mustard

Crudités - \$125

Crisp vegetables of the season served with Greek Feta & Creole Dijon dips.

Antipasto - \$250

Cured Italian meats, artichokes, pickled vegetables, stuffed olives, crusty baguettes, olive oil & balsamic vinegar

Fresh Fruit - \$175

Seasonal sliced fruit with melon skewers & honey yogurt dip

Cheese Fondue - \$375

Stir things up with this Mount Washington signature item! Traditional alpine style cheese fondue, complete with cubed artisan breads, seasonal vegetables, dried fruits, Italian sausage & prosciutto wrapped bread sticks

Tortilla Bar - \$150

Assortment of tortilla chips, flat breads & crisps with fresh Pico de gallo, guacamole, tapenade & bean dips

Stacks & Wraps - \$225

Deli style finger sandwiches & pinwheel wraps with garden dills & chips

Ocean View - \$450

A tower of chilled tiger prawns, house smoked salmon, candied salmon, sushi, crackers, capers, herb cream cheese, lemons & cocktail sauce