



Azul
Spirits & Wines
CATERING SERVICES

COLD PLATTERS

(16" PLATTERS SERVES 8-10)

VEGETABLE CRUDITÉ \$85

Seasonal vegetables with our divine homemade green goddess dressing

CAPRESE \$85

Freshly sliced mozzarella, vine ripe tomatoes, fresh basil and balsamic vinaigrette

FRESH FRUIT MEDLEY \$90

Beautiful arrangement of fresh seasonal fruit

HUMMUS \$85

Homemade hummus with toasted pitas and assorted vegetables

SPINACH/ARTICHOKE DIP \$85

Sourdough bread bowl filled with spinach artichoke dip. Served with assorted vegetables and crackers

CLASSIC FRUIT & CHEESE \$85

Assortment of classic cheeses accompanied by a medley of fresh fruit

*upgrade to 18" platter with artisanal cheeses, dried fruits and nuts (additional \$25)

DELI MEAT & CHEESE \$95

Sliced prime roast beef, turkey breast, ham and salami accompanied by classic cheeses. Served with olives and crackers

SHRIMP COCKTAIL \$90

Two pounds of largest available shrimp served with cocktail sauce

ITALIAN ANTIPASTO \$100

Selection of sliced meats: prosciutto, salami, mortadella, pepperoni and soppressata served with an Assortment of premium cheeses such as aged parmesan, mozzarella and other Italian cheeses with olives, grilled vegetables and grissini (breadsticks)

MINI SANDWICHES * \$95

Homemade chicken, tuna or egg salad served with crisp lettuce on mini breads

FRESH SANDWICHES * \$100

Freshly cut deli sandwiches including turkey & cheese, ham & cheese and roast beef & cheddar. All topped with shredded iceberg lettuce Served with condiments on the side

VEGETARIAN SANDWICHES * \$100

Sweet potato & goat cheese, hummus & vegetables and caprese

KID'S SANDWICHES \$50

Small ham & cheese, turkey & cheese and peanut butter & jelly sandwiches
*no crusts

GOURMET WRAPS * \$100

Variety of tortilla wraps such as chicken ceasar, roast beef and Italian meats

PINWHEELS \$95

Perfect bite-sized snack tortillas stuffed with ham, turkey, roast beef, salami, cheese and greens

TO-GO SALADS

Individual \$13 / Bowl \$85

Mixed greens with assortment of seasonal vegetables and our homemade green goddess dressing
add chicken \$6
add salmon \$8

*Please ask for vegetarian/vegan/gluten free options

Please inform us of any food allergies



WARM PLATTERS

CHICKEN WINGS \$95

50+ pieces of baked wings served with celery sticks, buffalo wing sauce, & blue cheese

QUICHE \$120

Homemade deep-dish quiche with your choice of filling: Asparagus, leeks, roasted vegetables, or rainbow chard.
Served with mixed greens & cherry tomatoes

EMPANADAS \$70

10-12 Baked chicken, beef, & spinach empanadas



BREAKFAST & SWEETS

CONTINENTAL BREAKFAST \$95

French butter croissants, scones, & mini muffins accompanied by fresh fruit, whipped crème cheese, and a fruit marmalade

COOKIES \$65

Homemade assortment of cookies including chocolate chunk, white chocolate macadamia & oatmeal raisin

GOURMET DESSERT \$90

Delectable assortment of bite-sized sweets including mini eclairs, lemon bars, macaroons, cheesecake, petit fours, & cookies



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