



# MENU

*An Artful and Elevated Culinary Experience*

LOCAL.  
FARM-FRESH.  
PREMIUM  
FOODS.

ALWAYS!

## CUSTOM CHARCUTERIE BOARDS + CUPS + BOATS + BOXES

### Arch Classic

Assortment of artisanal cheeses, cured meats, fresh fruits, and accompaniments

### The Vedder

Seasonal organic fresh veggies with hummus & gourmet dips

### The Evolution

Abundantly curated, delectable gourmet spread

### The Jewel

Bejeweled spread of organic seasonal fresh & dried fruits

### The Sunday Stroll

Variety of sweet and savory breakfast & brunch items

### Better Meat

Premium sliced cured meats

**Medium boards from \$179**

Serves up to 8-12 guests

**Large boards from \$299**

Serves up to 12 - 18 guests

**X-Large boards from \$479**

Serves up to 18 - 25 guests

*All Boards are appetizer portion. Recommend sizing up, if replacing a meal.*

**Charcuterie Cups \$15**

**Corporate Lunch Boxes \$25**

**Charcuterie Boats \$13**

**Fruit Cups \$10**

## G O U R M E T G R A Z I N G T A B L E S

Elegantly curated Flat Lay or Elevated Grazing Table.  
Customizable with add-ons including sandwiches, salads, or small bites.  
Min. 30 people. Starting at \$750.

*Delivery and Set-up fee not included*

## S A N D W I C H E S

### TURKEY WHIPLASH

Provolone & mounds of roasted turkey breast

### THE COLONEL

Provolone & mounds of cured meats

### VEGGIE ONE

Mozzarella and tomato

*Served on ciabatta bread. Substitution available.*

## S A L A D S

### FRESH MIXED GREEN SALAD

### COBB SALAD

### CASEAR SALAD

### GREEK SALAD

### CAPRESE SALAD

### PESTO-BOWTIE PASTA





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## CUSTOMIZATIONS & ALLERGIES

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*\*Our Charcuterie Boards and Gourmet-Style Grazing Tables are carefully sourced from local farms, fresh to the table. We only source high-quality premium foods. All boards and tables include a chef's choice (based on availability).*

*\*Our boards and tables are curated with the utmost attention to detail, combining artisan cheeses, premium meats, fresh produce, and unique accompaniments. They are not only stunning; they are delectable.*

*\*Our tables include plates, napkins, utensils, and tongs ensuring every detail is taking care of, so you don't have to worry on your special day.*

*\*All Boards are intended to be served as an appetizer. We recommend ordering a size up if you are looking to substitute or replace a meal.*

*\*We're happy to accommodate special requests, dietary restrictions, and allergies. Please let us know before placing an order.*

*\*Gluten-free or dietary-specific boards are available upon request. Any additional costs related to customized items, specialty foods, or unique accommodations, will be confirmed and included in your final proposal.*

*\*Delivery and set-up fee not included.*

*\*Invoices must be paid in full three days prior to an event. Event cancellations and refund requests must be received 10 days prior to an event.*

## **YOUR EVENT DESERVES THE BEST!**

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PREMIUM  
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ALWAYS!**



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