



Dining With Gabor & More
CATERING, DINNER PARTIES, COOKING CLASSES

Platters and Trays

Vegetable Crudité Platter

Bite size broccoli, carrot, celery, cherry tomato served with hummus or ranch

3 Cheese Tray

Cheddar, smoked gouda, pepper jack cheese,
Crackers, grapes, berries

Artisan 5 Cheese Tray

Sharp Cheddar cheese, Smoked Gouda, Asiago, Boursin, Brie Cheese
Grapes, assorted crackers, assortment of breads

Other Cheese options

Blue Cheese, St. Andre, Taleggio, Parmesan, Emmental, Gruyere, Goat cheese, Feta cheese,
Havarti, Provolone, Manchego, Bocconcini Mozzarella

3 Meat Charcuterie Platter

Thin sliced Prosciutto, salami, pepperoni served with assortment of crackers, assorted fresh bread
Chutney, cocktail pickles, grapes

5 Meat Artisan Charcuterie Platter

Sliced Mortadella, capicola, Genova salami, Italian prosciutto, Hungarian smoke sausage
Assorted fresh breads, assorted pickled vegetables, olives, chutney, grapes

Charcuterie and cheese platters can be mixed up on request

Beef or Pork Tender Loin Platter

Sliced beef or pork tenderloin served with Henry Bain Sauce, Horseradish Sauce and sister Shubert rolls

Sliders Tray

Meat options: smoked pulled pork, smoked pulled chicken, smoked sliced turkey breast, burgers
Grilled chicken breast, deli meats, chicken salad

Toppings: cheddar cheese, American cheese, pepper jack, provolone, pickles, condiments

Blackened Roasted Salmon

Hole side of Atlantic salmon blackened and glazed with lavender infused honey

Smoke Salmon platter

Smoked and thin sliced Atlantic salmon served with capers, lemon, eggs, red onion
Served with one of your choice: sliced bagels, toasted pita bread, baguette, crackers,

Raw Bar

See food options: crab claws, crab legs, oysters, shrimp, ceviche's, lobster tails

The raw bar is 4 feet by 2 feet stainless steel tub illuminated by LED lights

Decorated with tropical fruits