

SHARING PLATES

Garnished with grapes, crackers, chocolate, dried fruit, olives, pickles, nuts, and spread

{ Meats available for all Boards }

Sopressata, Pepper Salami, Genoa Salami, Cantimpalo Chorizo, Summer Sausage, Pinot Grigio Salami

WHEN IN ROME

One Cheese / One Meat

Red Wax Hoop Cheddar, Brie, Cherry Cheddar, Champagne Cheddar, Apple Smoked Gouda

31

THE GRAPE GATSBY

Two Cheese / Two Meat

Red Wax Hoop Cheddar, Brie, Cherry Cheddar, Champagne Cheddar, Apple Smoked Gouda, Manchego, Stilton w/ Mango & Ginger, Red Windsor Cheddar

41

THE HIGH SOCIETY

Three Cheese / Three Meat

Side Plate of Crackers

Red Wax Hoop Cheddar, Brie, Cherry Cheddar, Champagne Cheddar, Apple Smoked Gouda, Manchego, Stilton w/ Mango & Ginger, Red Windsor Cheddar, Purple Moon Cheddar Cuts, Sunny Paris Goat Cheese

51

{ Upgrade any board with Cheeses not included }

5

THE GRAND MUSE

A Charcuterie Feast

Guests 10 - 14

170



~The Muse~
Charcuterie & Wine Bar
TAPAS

CHEESE PLATE

One Cheese garnished with grapes, crackers, spread, and nuts

Red Wax Cheddar, Brie, Cherry Cheddar, Champagne Cheddar, Apple Smoked Gouda

14

PREMIUM CHEESE PLATE

One Cheese garnished with grapes, crackers, spread, and nuts

Manchego, Stilton w/ Mango & Ginger, Red Windsor Cheddar, Purple Moon Cheddar Cuts, Sunny Paris Goat Cheese

17

MEAT PLATE

One Meat garnished with grapes, crackers, spread, and nuts

Pepper Salami, Sopressata, Genoa Salami, Pinot Grigio, Cantimpalo Chorizo, Summer Sausage

16

TUSCAN RATATOUILLE MINI TARTS

Garden Fresh Medley of Roasted Zucchini, Yellow Squash, Red Onions, and Bell Peppers; Accented with Garlic, Oregano, and Basil; accompanied by a Rich Blend of Herb and Ricotta Cheese nestled in a Buttery Tart Shell; topped with Balsamic Drizzle

11

SALT & PEPPER POTATO RUSTIC CAKES

Shredded Russet Potatoes, tossed with diced onions, egg, crushed sea salt & pepper, hand formed into unique rustic cakes topped with Balsamic Drizzle

10

ROASTED TOMATO BASIL MASCARPONE ARANCINI

Fresh basil & mascarpone cheese, blended with marinated roasted tomatoes, paired with a parmesan herb risotto, rolled in breadcrumbs

11

BOURBON & BOURSIN CHICKEN

Tender Chunks of chicken breast, marinated in bourbon, brown sugar, & soy sauce; wrapped in a flaky puff pastry with Boursin cheese

14

BEEF WELLINGTON BITES

Juicy chunks of beef combined with red wine reduction & mushroom deluxe wrapped in a puff pastry

13

TARTINES

Mini Toasts from France topped with Sauteed Tomatoes, Grated Manchego Cheese, Balsamic Drizzle, and Oregano Blend

8

HUMMUS

Roasted Garlic and Cilantro with Mini Toasts

7



DESSERTS

Mini Beignets
Hazelnut, White Chocolate
France
8

Pastel De Nata
White Chocolate, Berry, Salted Caramel
Portugal
9

Macarons Gluten Free
Ask us for Flavor
9



SIDES

~The Muse~
Charcuterie & Wine Bar

Soppressata
Genoa Salami
Pepper Salami
Summer Sausage
Cantimpalo Chorizo
Pinot Grigio Salami

7

Red Wax Hoop Cheddar

Brie
Cherry Cheddar
Champagne Cheddar

7

Apple Smoked Gouda
Manchego
Stilton w/ Mango & Ginger

8

Red Windsor Cheddar
Purple Moon Cheddar Cuts
Sunny Paris Goat Cheese

9

