Banquet and Catering Policies

Membership
To host an event at the Ann Arbor City Club, you must be a current member of the Club or become a member before your event. Our Bronze Membership is the most popular choice among those wishing to have their wedding ceremony and/or reception, or other events at the Club.

Bronze Members select one 3-month period during which they enjoy all benefits of Club membership, as well as year-round event hosting privileges. This is a great option for those who would like to experience the Club on a trial basis.

Deposit
A non-refundable deposit of $1,000 is required to reserve a date for your event. This deposit also serves as a damage deposit. Assuming there is no damage to Club property, the deposit will be refunded within two (2) weeks following your event.

Facility Use Fee
Those wishing to host events at the City Club are required to pay a Facility Use Fee. The Facility Use Fee is dependent upon the date, time, and duration of your event, as well as the room(s) you wish to reserve for your event. Please check with our Catering Manager regarding reduced fees during the months of November through April, and for Friday and Sunday events.

Facility Use Fee Includes...
- Exclusive use of all City Club public areas and grounds
- White linen tablecloths and napkins
- White skirting for cake, gift, and vendor tables
- Use of reception tables and chairs
- Use of flatware, stemware, and white china
- Complimentary cake cutting service
- Tasting for up to six people prior to your event
- Free on-site parking
- Use of our upstairs rooms, the Towsley (Bridal Suite) and/or White Room
- Use of Club-owned audio/visual equipment
- Dance floor

Food and Beverage Minimum
We do not require a minimum number of guests for your event, but we do require a food and beverage minimum for events held on Friday evenings, Saturdays and Sundays. Please check with our Catering Manager for details.

Tax and Service Charge
A six percent (6%) sales tax and twenty-two percent (22%) service charge is added to the price of all food and beverages provided by the City Club at Bronze Member-hosted events. Tax and service charge are not added to the Facility Use Fee or membership dues.
Appetizer Selections

Priced per 100 pieces unless otherwise specified.

Assorted Mini Quiche $140*
Bacon Wrapped Scallops $200
BBQ Jerk or Tandoori Shrimp Skewers $175
Beef or Chicken Wellingtons $225*
Braised Meatballs (Gluten Free) $140
  Choose a sauce:
  1) Cognac mushroom and dill.
  2) Sweet n’ Smoky BBQ.
  3) Korean BBQ.
  4) House made Marinara with parmesan cheese.
Brie and Raspberry Phyllo Roll $180
Bruschetta—Tomato, Basil and Mozzarella $145
Chesapeake Bay Crab Cakes $225
Crab, Sausage or Breadcrumb Stuffed Mushroom Caps $165
Crab Dip with Homemade Tortilla Chips $150*
Crispy Asparagus and Asiago Roll $180
Lemon grass and Ginger Chicken Satay $140
Mini Quesadilla $185
Spanakopita $150*
Silver Dollar Stuffed Mushrooms $165
  Choose a filling:
  1) Chorizo and poblano peppers with smoked cheddar.
  2) Italian sausage, fennel, and red pepper.
  3) Vegan quinoa, kale, and caramelized onion.
Tandoori Chicken Skewers $150
Thai Crab Cakes $225
Vegetable Spring Rolls $140
Yakitori Beef Skewers $150

Notice: Please ask our server about foods that may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Appetizer Platters
Serving sizes: Small ~25 / Large ~50-60

Platters & Spreads

Domestic Cheese Platter
A selection of smoked Cheddar, Swiss, Colby Jack, and Pepper Jack cheeses, seasonal fresh fruit, and assorted crackers and sliced baguette.  
Small $75 / Large $125

Artisan Cheese Platter
A hand-picked assortment of artisan cheese's served with marinated olives, fresh and dried fruits, assorted nuts, with a selection of crackers and sliced baguette.  
Large $155

Roasted Vegetable Platter
Seasonal vegetables including asparagus, baby carrots, portabella mushrooms, and beets gently roasted and drizzled with your choice of champagne dill or white balsamic maple vinaigrette.  
Small $65 / Large $120

Vegetable Crudité Display
Fresh cut vegetables in an elegant display. Served with your choice of ranch, champagne dill vinaigrette, or green goddess yogurt dip.  
Small $50 / Large $90

Fresh Seasonal Fruit Display
Seasonal fruits including melon, pineapple, grapes, and berries in a beautiful arrangement.  
Small $65 / Large $120

Antipasto Platter
Chef's selection of cured salami and sliced cheeses, rosemary-balsamic marinated mushrooms, lemon basil artichoke hearts, sundried tomato tapenade, and assorted olives and pickled vegetables. Served with parmesan pesto, sundried tomato, and plain toasted baguette.  
Small (serves 25) $85 / Large (serves 50-60) $160

Hummus Buffet
A trio of house made hummus spreads: traditional, spicy garlic, and lemon kale with pine nuts. Served with vegetable crudité, fresh pita, and baguette.  
Small $60 / Large $100

Shrimp Cocktail Trio
A variety of chilled shrimp including: traditional shrimp cocktail, low country boil, and garlic with cilantro. All served with a tequila lime cocktail sauce.  
Small $145 / Large $280

Argentine Flank Steak Platter
Marinated flank steak, grilled medium rare, thinly sliced and drizzled with chimichurri. Served with a roasted potato medley, grilled red onion, carrots, and asparagus.  
Small $140 / Large $260

Skewers Selection
Choose from the following: Caprese with balsamic glaze | fresh berries | watermelon, feta, and jicama with mint | tandoori chicken with apricot and red onion | cilantro beef and cucumber | bloody mary shrimp with celery and tomato | pecan candied sweet potato with marshmallow.  
Small (Choose 2) $150  
Large (Choose 4) $280

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**Plated Dinner Selections**

*All plated luncheons are served with Chef’s choice starch, fresh seasonal vegetable, garden salad, freshly baked rolls with butter, and coffee.*

### Chicken & Beef

- **Chicken Bianco**
  Grilled lemon, thyme chicken breast with sautéed leeks, fennel, and wild mushrooms in a white balsamic butter sauce. **$26 per person**

- **Chicken Caprese**
  Grilled, marinated chicken breast with fresh basil, roma tomato, and mozzarella. Topped with a sweet balsamic reduction. **$26 per person**

- **Chicken Marsala**
  Lightly sautéed chicken breast served with marsala wine pan sauce. **$25 per person**

- **Chicken Piccata**
  Sautéed chicken breast served with a lemon buerre blanc, garnished with capers. **$25 per person**

- **Lemon Basil Chicken**
  Herbed chicken breast sautéed with white wine and served with a creamy lemon, basil, and sundried tomato veloute. **$27 per person**

- **Stuffed Chicken Breast**
  Breaded breast of chicken stuffed with fresh garlic, feta cheese and spinach. **$28 per person**

- **Slow Roasted Sirloin of Beef**
  Pepper rubbed sirloin sliced thin and served with wild mushroom madeira pan sauce. **$36 per person**

### Fish & Seafood

- **Hand Cut Atlantic Salmon**
  Your choice of: Blackened, Grilled, Poached, Maple Bourbon, Brined, or Honey Miso. **$32 per person**

- **Potato Crusted Cod**
  Light, flaky cod with a crispy potato crust and chive butter. **$30 per person**

- **Shrimp Scampi**
  Shrimp sautéed in garlic butter served over angel hair pasta. **$30 per person**

- **Roasted Whitefish**
  Roasted Lake Superior Whitefish with sautéed leeks and chives in a lemon butter sauce. **$32 per person**

### Vegetarian & Vegan

- **Butternut Squash Ravioli**
  Mama Mucci’s butternut squash ravioli with bleu cheese, walnuts, sundried tomato, and fried sage in a brown butter pan sauce. **$22 per person**

- **Moroccan Vegetable Tagins** *(Vegan & Gluten Free)*
  Roasted vegetables in a rich tomato broth with chickpeas, currants, and dried apricot over mixed grains. **$24 per person**

- **Pasta Prima Vera** *(Vegetarian/Vegan)*
  **$22 per person**

- **Vegan Shephard’s Pie** *(Vegan & Gluten Free)*
  Tender root vegetables with mushrooms and caramelized onion in a vegan demi-glaccé topped with cauliflower puree. **$24 per person**

- **Vegetable Strudel** *(Vegetarian)*
  **$22 per person**

- **Vegetable Ratatouille Stack** *(Vegan & Gluten Free)*
  Grilled vegetable stack with balsamic glaze. **$22 per person**

### Side Salads

- **House Garden Salad**
  Mixed greens with cherry tomatoes, carrots threads and cucumber with balsamic vinaigrette or buttermilk ranch. **Included**

- **Caesar Salad**
  Romaine hearts with grated Parmesan, homemade croutons and traditional Caesar dressing. **$0.75 per person**

- **Spinach Salad**
  Fresh spinach with dried cherries and bleu cheese crumbles, toasted walnuts and homemade raspberry vinaigrette. **$0.75 per person**

- **Fattoush Salad**
  Iceberg lettuce, tomatoes, cucumbers, mint, parsley, sumac, and pita crisps topped with a lemon olive oil dressing. **$0.75 per person**

- **Club Chopped Salad**
  Kale, radicchio, brussel sprouts, celery, almonds, and Michigan cherries topped with a white balsamic dressing. **$1.00 per person**

### House Made Dressings

Champagne Dill, Balsamic Vinagrette, Honey Dijon, Italian, Maple Vinaigrette, Ranch, or Raspberry Vinaigrette.
**Chef's Signature Entrée Plates**

*All Signature plated entrees come with dinner rolls, whipped butter and garden salad with your choice of any two dressings. Add $0.75 per guest for Classic Caesar, Fattoush, or City Club Chopped Salad.*

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**Chicken**

**Forest Chicken**
Lightly sautéed airline chicken breast with wild mushrooms, currants, and shallots in a sherry basil butter sauce. Served with roasted redskins, butternut squash, and green bean sauté. $27 per person

**Honey Grapefruit Chicken**
Garlic and rosemary marinate chicken breast grilled and glazed with a light honey grapefruit veloute over kale and sweet pea pilaf with a side of grilled lemon asparagus. $26 per person

**Shrimp & Cornbread Stuffed Chicken**
Roasted airline chicken breast stuffed with petite rock shrimp, roasted corn, okra, and cornbread stuffing. Served etouffee with trinity pilaf and braised green beans. $32 per person

**Lemon Basil Chicken**
Herbed chicken breast sautéed with white wine, garlic, shallots, and served with a creamy lemon, basil, and sun dried tomato veloute with a side of roasted Yukon potatoes and a garden vegetable medley. $27 per person

**Chicken Bianco**
Grilled lemon and thyme chicken, white truffle and horseradish mashed Yukons, and sautéed haricot verts, topped with sautéed leeks, fennel, and wild mushrooms in a white balsamic butter glaze. $29 per person

**Sunday Chicken**
Buttermilk marinated airline chicken breast with crispy breading smothered in southern gravy over classic whipped potatoes and roasted corn with a side of edamame succotash. $27 per person

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**Beef**

**Black & Bleu Stuffed Flank**
Blackened flank steak stuffed with spinach, garlic, caramelized onion, and Danish bleu cheese with roasted cherry tomato, fennel, and fingerling potato hash. $36 per person

**Guinness Braised Short Rib**
Tender, melt in your mouth boneless short rib in a rosemary Guinness demi-glace served with a side of horseradish and chive mashed Yukons, and roasted broccolini with pomegranate. $42 per person

**Coffee Rubbed Flat Iron**
Coffee and chili rubbed flat iron steak, cooked medium rare and topped with roasted succotash and melted cactus butter. Served with a side of garlic and rosemary roasted redskins and grilled asparagus. $34 per person

**Steakhouse Cuts**
Ann Arbor City Club offers only the finest cuts of Midwest raised beef for your plated event.

**Angus Reserve 30-Day Dry Aged Filet**
8oz $60 / 6oz $48

**USDA Filet**
8oz $40 / 6oz $38

**10oz New York Strip**
$45

**8oz Top Sirloin Filet**
$36

**Sauces and Butters**
Choose one:
- Club butter with crispy potato crumbs
- Tarragon butter with gremolata
- Peppercorn crusted with cognac shlot demi-glace
- Blackberry demi-glace
- Wild mushroom madeira pan sauce
- Truffle butter (add $1.00 per guest)
- Detroit Zip sauce

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Seafood

Honey Miso North Atlantic Salmon
Hand cut salmon filet, pan seared and brushed with out honey miso glaze. Served with a side of grilled baby bok choy and toasted almond and currant wild rice pilaf. $32 per person

Apple & Brown Sugar Brined Salmon
House brined salmon grilled to perfection and basted in our Meyer’s Maple & bourbon glaze, served over a wild grain medley with a side of white balsamic Brussel sprouts with caramelized onion. $34 per person

Lemon & Dill Poached Salmon
North Atlantic salmon lightly poached in a rich white wine, lemon, and dill broth. Topped with roasted artichoke, shallot, and leeks. Served on a bed of sweet pea and parmesan risotto. $32 per person

Specialty Seafood

Cilantro Lime Chilean Sea Bass
Seared Chilean sea bass with cilantro lime mojo served on a bed of sautéed kale and radicchio salad with a side of her crusted redskins. $46 per person

Blackened Mahi
Lightly blackened Mahi filet finished in serrano butter with roasted tomatillo salsa. Served on a bed of roasted poblano & bell pepper pilaf with a side of jicama, radish, and lime slaw. $34 per person

Scallops Rockefeller
Jumbo diver scallops, pan seared and smothered in sautéed onions, spinach, and bacon with a parmesan and sweet pea risotto. $38 per person

Roasted Whitefish
Served with sautéed leeks and chives. Topped with a lemon butter sauce. $32 per person

Pork & Lamb

Walnut & Apple Stuffed Pork
Tender pork loin stuffed with roasted apples, caramelized onion, and pecans. Topped with a brandy and sage cream. Served on a bed of toasted almond and currant rice with a side of lemon grilled asparagus. $30 per person

Caribbean Pork Loin
Pineapple and tamari marinated pork loin grilled and then sliced. Topped with grilled pineapple, red onion, and roasted pepper trio over a wild grain medley and pomegranate green beans. $28 per person

New Zealand Lamb Chops
Dijon and herb crusted lamb chops grilled medium rare with rosemary roasted fingerling potatoes and lemon grilled asparagus. $38 per person

Shrimp & Grits
Jumbo sautéed shrimp with trinity vegetables on a bed of white cheddar and hominy grits in a rich brown butter pan sauce. $30 per person

Potato Crusted Cod
Herb and potato crusted cod filet with lemon chive veloute, garlic, and rosemary roasted fingerlings and lemon grilled asparagus. $27 per person

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Vegetarian Dishes

Smoked Portabella with Four Cheese Baci
Lightly smoked portabella caps grilled, and sliced with four cheese coin purses in brown butter and roasted vegetable veloute. $26 per person

Roasted Vegetable Lasagna Stack
A medley of roast vegetables stacked with locally made pasta and fresh herb ricotta. Topped with a lemon basil cream sauce and shaved parmesan. $22 per person

Vegan Shephard’s Pie
Roasted root vegetable and wild mushroom mélange in a rich vegetable demi-glace topped with whipped cauliflower and fresh chives. $24 per person

Moroccan Vegetable Tagine (Vegan)
Tender stewed vegetables in a richly spiced broth with chick peas, raisins, and apricots over a wild grain couscous medley. $20 per person

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Dinner Buffet Packages

All buffet packages include freshly baked rolls with butter and coffee station.

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Package A</td>
<td>One Entrée, Two Sides, One Salad</td>
<td>$27 per person</td>
</tr>
<tr>
<td>Package B</td>
<td>Two Entrées, Two Sides, One Salad</td>
<td>$33 per person</td>
</tr>
<tr>
<td>Package C</td>
<td>Three Entrées, Two Sides, One Salad</td>
<td>$37 per person</td>
</tr>
</tbody>
</table>

Entrees

- Baked Rosemary Chicken
- Beef Stroganoff
- Butternut Squash Ravioli
- Blackened Salmon with Lemon Butter
- Chicken Marsala
- Chicken Piccata
- Dijon– Herb Encrusted Salmon
- Lemon Basil Chicken
- Macaroni & Cheese: Chicken, Bacon, & Smoked
  Philly Steak, Bell Pepper, & Onion
- Madeira Beef Tips
- Maple Glazed Salmon
- Moroccan Vegetable Tagine
- Pesto Chicken Tortellini
- Roasted Vegetable Lasagna
- Roasted Whitefish
- Rustic Lasagna
- Shepherd’s Pie
- Sliced Caribbean Pork Loin with grilled pineapple
- Sliced Sirloin with Blackberry demi glace
- Spinach, Garlic & Feta Stuffed Breaded Chicken
- Tomato Basil Penne Pasta

- Vegan Shephard’s Pie
- Vegetable Strudel
- Wild Mushroom Ravioli
- Zucchini and Eggplant Parmesan

Sides

Choose two:
- Brussel Sprouts
  *With a white balsamic glaze & caramelized onion*
- Classic Whipped Potatoes
- Garden Vegetable Medley
- Grilled Asparagus
- Herb Crusted Redskins
- Horseradish Mashed Yukons
- Roasted Broccolini
- Roasted Cauliflower, Carrot, & Parsnip
- Rosemary & Garlic Roasted Yukons
- Roasted Root Vegetables
- Sautéed Green Beans & Carrots
- Sautéed Green Beans & Flaked sea salt
- Spinach & Orzo
- Steamed Cauliflower & Broccoli
- Sweet Corn Succotash
- Toasted Almond Pilaf
- Wild Mushroom Risotto

Upscale Dinner Buffet Packages

All buffet packages include freshly baked rolls with butter and coffee station.

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<tbody>
<tr>
<td>Package A</td>
<td>One Entrée, Two Sides, One Salad</td>
<td>$30 per person</td>
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<td>Package B</td>
<td>Two Entrées, Two Sides, One Salad</td>
<td>$35 per person</td>
</tr>
<tr>
<td>Package C</td>
<td>Three Entrées, Three Sides, One Salad</td>
<td>$40 per person</td>
</tr>
</tbody>
</table>

Entrees

- Apple & Walnut Pork Loin
- Blackened Salmon with lemon butter
- Black & Bleu Stuffed Flank
- Chicken Bianco
- Chicken Caprese
- Forest Chicken
- Honey-Miso Salmon
- Lemon & Dill Poached Salmon
- Panko Chicken Chardonnay with baby arugula
- Peppered New York Strip
  *With a roasted shallot cognac demi*
- Shrimp, Asparagus, & Roasted Tomato Penne

- Shrimp & Grits
- Smoked Portabella & Four Cheese Baci
- Wild grain stuffed Acorn Squash

Sides

- French green beans with sautéed leeks
- Grilled Asparagus
- Horseradish whipped Yukons
- Loaded Mashed Potatoes
- Roasted Broccolini
- Roasted Carrot, Cauliflower, and Parsnip
- Roasted Fingerlings with shallot & garlic
- Sautéed green beans with roasted butternut squash
- Wild grain medley with currants & almonds
Bar Packages

All bars are priced for 5 hours. Soft drinks and iced tea are included.

City Club Standard Bar
Vodka, gin, rum, whiskey, scotch, tequila choice of four house wines, three house beers, and two of your favorite beers
$25.00 per person

City Club Premium Bar
Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Tanqueray, Absolut, choice of four house wines and three house beers, and two of your favorite beers.
$31.00 per person

Beer and Wine Bar
Choice of four house wines, three house beers, and two of your favorite beers.
$21.00 per person

Non-Alcoholic Bar
All guests under the age of 21 years will be charged a Non-Alcoholic Bar fee.
$11.00 per person

Champagne Toast
$5.00 per person

Cordials Add-on
Disaronno Amaretto, Kahlua, Baileys Irish Cream, Grand Marnier & Frangelico
Add to coffee station for $7.00 per person
Add to Standard Bar for $4.00 per person
Add to Premium Bar for $3.00 per person

Wines

White Wine
Canyon Road Chardonnay, California
Medium bodied with notes of crisp apple and ripe citrus fruit and a hint of cinnamon spice.

Canyon Road Moscato, California
A sweeter wine with notes of melon and pear with a hint of honeysuckle.

Canyon Road Sauvignon Blanc, California
Light to medium bodied wine with hints of ripe melon and citrus with a refreshing crisp finish.

Principato Pinot Grigio, Italy
Delicate floral bouquet with rich fruit notes.

Snap Dragon Chardonnay, California
Bright tropical and fruit forward with pineapple, passion fruit, and subtle oak notes.

Red Wine
Canyon Road Merlot, California
Deep flavors of cherries and blackberries followed by hints of vanilla and an oaky sweetness.

Canyon Road Cabernet Sauvignon, California
Medium bodied wine with a rich and flavorful hints of ripe raspberry with a velvety smooth finish.

Canyon Road Pinot Noir, California
Rich, fruit forward cherry flavors, soft tannins, medium body with a smooth and velvety finish.

Snap Dragon Cabernet Sauvignon, California
Juicy, dark fruit with generous oak flavor and notes of vanilla.

Sparkling Wine
We love sparkling wine! Please ask the Catering Manager about in house specials.

Beers (bottled)

* Please ask about our seasonal beer varieties!

Ann Arbor Brewing Co. Sacred Cow
Amstel Light
Budweiser
Bud Light
Bell’s Two Hearted
Founders Centennial IPA
Heineken
Leinekugel Seasonal
Miller Light
Michelob Ultra
Stella Artois
Wolverine Amber
We try our best to make each event special and unique. The following options may be added to your event to make your day stand out. We are also happy to prepare custom options to suit your tastes.

**Breakfast or Lunch for the Wedding Party**

**Bridal Breakfast**
Sweet goods and pastries, fresh fruit salad and coffee. Served in the bridal suite when you arrive. $80 (Serves ~ 10)

**Sandwiches and Snacks**
Assortment of miniature sandwiches, hummus with pita and fresh vegetables and fresh fruit salad. $90 (Serves ~ 10)

**Mimosa Pitcher**
Orange juice and champagne. $22

**Bottle of Sparkling Wine or Champagne**
Please ask the Catering Manager about our current selections.

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**Late Night Snacks**

**Taco or Nacho Bar**
Tortilla chips, tortillas, olives, jalapenos, tomatoes, shredded lettuce, cheese and seasoned ground beef. $2.75 per person

**Homemade Thin Crust Pizza**
Cheese, Pepperoni or Roasted Vegetable $3.25 per person

**Braised Meatballs (Gluten Free)**
Pork, slow braised, in your choice of sauces:
- Cognac Mushroom & Dill
- Sweet & Smoky BBQ
- Korean BBQ
- House made Marinara & Parmesan cheese

$140 for 100

**Build Your Own Slider Bar**
Your choice of:
Beef, Turkey, Black Bean, or Pork sliders with assorted cheese and toppings. $3.25 per person

**Breakfast Bar**
Irish cheddar and chive scrambled eggs with bacon, sausage, and country potatoes. $5 per person

**Detroit Coney Station**
Mini hot dogs with authentic Detroit chili sauce, onion, jalapeno, tomato, cheddar cheese, ketchup, and mustard. $2.50 per person
Add fries for $0.50 per person

**Chicken Wings Platter (Bone in or Boneless)**
Your choice of flavor:
Spicy, Asian, or Buffalo. Served with carrot and celery sticks with ranch and bleu cheese dip. $175 for 100

* Please see our hors d'oeuvres and appetizer platters for more selections.