

DAILY DISH PARTY PLATTERS

CHEESE PLATTER

Pecan Encrusted Maple Cheddar ball, Almond Encrusted Goat cheese ball with Roasted Garlic, Basil, Kalamata Olives, pine nuts and sun dried tomatoes. Walnut Encrusted Blue Cheese Ball accompanied by apple cranberry chutney, basil pesto and caramelized onion jam served with baked crostinis

\$60.00

SALAD PLATTER

Grilled tarragon chicken salad and/ or tuna salad and broccoli salad with sliced melon and berries on mixed greens with baked crostinis served with choice of dressings

\$75.00

Almond Encrusted Goat cheese platter on mixed greens with spiced almonds, mangoes and strawberries with Dried Cherry Vinaigrette

\$75.00

Grilled Pesto Chicken on mixed greens with sun dried tomatoes, roasted wild mushrooms and toasted pine nuts served with balsamic vinaigrette and topped with crispy mozzarella cakes

\$75.00

SANDWICH PLATTERS \$75.00

Choose one sandwich or a combination

Garlic and Herb Roasted Turkey Breast topped w/ Brie Cheese & apple cranberry chutney on whole wheat

Grape Tarragon and Pecan Grilled Chicken Salad on croissant w/ lettuce, tomato & blue cheese spread on whole wheat

Ham and Cheddar with pineapple mango chutney and honey mustard aioli on Texas toast

Veggie Sandwich: Grilled asparagus and squash w/ wild mushrooms olive tapenade and roasted peppers accompanied by basil pesto and a balsamic dipping sauce on Wheat

Albacore Tuna Salad Croissant with Havarti Cheese, lettuce and tomato

Grilled Pesto Chicken topped w/ marinated tomatoes, mozzarella cheese & lemon aioli on a Kaiser Roll

Sliced Roast Beef and Cheddar with caramelized onions, roasted red peppers and horseradish sauce on a Kaiser roll with lettuce and tomato

"Dish Club" BLT with avocado and roasted turkey on whole wheat

DESSERT PLATTERS

Assorted Miniature Parfaits and Tarts

Including Blueberry Cheesecake, Tiramisu, Crème Brule, Mocha, Banana Pudding, Tarts: Pecan, Fudge, Chess, Coconut Crème, Chocolate Chip

\$60.00

*****Each platter will serve approx. 15 people*****

Email your orders to catering@dailydishfranklin.com or call 293-1128