

# PARTY TRAYS

## Grazing Platters

A curated selection of domestic and imported cheeses, cured meats, fruits, veggies, nuts, olives, crostini, pretzels, spread, and other accompaniments.

Grazing Boxes

Grazing Trays

Grazing Tables

## Mini Tarts & Tartines

Tartines are served on crispy bread, and tarts are done in a savory shell—at least one dozen per variety.

Tart cherry & brie tartine

Spinach, artichoke & romano tartine

Mushroom & Havarti tartlet

Smoked salmon, leek & dill tartlet

Slow-roasted tomato & gruyere tartlet

Bacon, fig & ricotta tartine

Quiche Maria tart

Quiche Lorraine tart

## Tea Sandwiches

A delicious assortment of small finger sandwiches. Serves 4-8 per dozen—minimum two dozen per variety.

Chicken salad

Turkey, feta & dill

English cucumber

Smoked salmon

French ham, brie & apple

Prosciutto & fig

Roast beef, Havarti & horseradish

Strawberry

## Soft Pretzels & Dips

Fresh-made soft pretzel sticks accompanied with housemade beer cheese or honey mustard sauce.

## Crudités & Fruités

Assorted vegetables with savory dip and assorted fruits with a sweet dip.

## Focaccia

Yeast-leavened Italian flatbread, similar in style and texture to pizza. Toppings can be customized. Vegan options are available. Serves 12-16.

### House Favorites:

Sea salt (*vegan*)

Garlic & parmesan

Asparagus & goat cheese

Tomato & fresh garden herbs (*vegan*)

Orange & olive oil (*vegan*)

Roasted Strawberry (*vegan*)

## Roman Style Pizza

Yeast-leavened Italian flatbread, similar in style and texture to focaccia. Each pizza has a red sauce, and toppings can be customized. Serves 12-16.

### House Favorites:

Italian sausage & onion

Mozzarella & basil

Soppresatta, parmesian, & hot honey

Bell pepper, onion & mozzarella

Three cheese

We are a family-owned bakery and cafe in Downtown Skokie. Our food is made fresh from scratch with natural ingredients. Please reach out to [madeleine@skokiebakery.com](mailto:madeleine@skokiebakery.com) for personalized catering recommendations.