

[www.cheftasos.com](http://www.cheftasos.com)

+1 786-294-1066



# BOARDS & BITES MENU

“Our culinary philosophy revolves around the art of crafting exquisite boards and bites that are visually stunning and a delight for the palate. We take immense pride in sourcing only the finest, meticulously selected ingredients for our creations.”





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BOARDS & BITES MENU



# Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.







## BOARDS & BITES CHOICE OF

### CHARCUTERIE & CHEESE BOARD

Aged gruyere, truffle brie cheese, asiago, manchego, blue stilton, aged parmesan, salami, prosciutto cotto, roast beef, forest ham, serrano ham, fig jam, crostini, cranberry crackers, grapes, olives.

### ANTIPASTI

Bresaola, prosciutto di parma, coppa, truffle salami, kalamata olives, sundried tomato, pepperoncini, artichoke hearts, grilled eggplant & zucchini, Gorgonzola, Buffalo mozzarella, crostini, ciabatta bread.

### ASSORTMENT OF MEDITERRANEAN SPREADS & VEGETABLE CRUDITE

Hummus, babaganoush, muhammara.







# BOARDS & BITES CHOICE OF

## GUACAMOLE & CHIPS

Pico de gallo, jalapeno, lime, cilantro.

## SALSAS & TOTOPOS CHIPS

Salsa roja, salsa verde, pico de gallo

## BURRATA FLATBREAD

Tomato jam, heirloom cherry tomatoes, basil, arugula, burrata, extra virgin olive oil.





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