



# PICNIC EXPERIENCE

*Chef curated all the ingredients needed for a locally sourced, delicious picnic experience including choice of 2 sandwiches, an assortment of house made snacks, table settings and bottled non-alcoholic beverages*  
*// \$ 80 per basket*



## CHEF'S SELECTION SANDWICH

*(served on a toasted baguette)*

*prosciutto, triple cream brie, texas wildflower honey, local apples, french butter*

*soppressata, little gem, red onion, castelvetro olives, pepperoncini, dill, sub sauce, aioli*

*coppa, burrata, arugula, french butter*

*grilled socrates cucumber, hummus, arugula, heirloom tomato, shaved onion, sub sauce, calabrian aioli (vegetarian)*

## SELECTIONS ARE ACCOMPANIED WITH:

*marinated olives*  
*deviled eggs*  
*hummus + crudité*  
*candied pecans*  
*chocolate truffles*  
*two non-alcoholic beverages*

*Menus may change due to ingredient seasonality.*

*Consuming raw or uncooked meats, poultry, seafood, shellsh or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**WE'RE HERE TO HELP**

**PLEASE TEXT THE COLLECTIVE RETREAT CONCIERGE AT (512) 875-3066**