Includes All Plates, Utensils And Napkins Needed. Set Up And Clean Down Provided.

## Platters

## CHARCUTERIE

\$8/person
A variety of salami, cured meats, breads, spreads and pickles. A showcase of local and imported products

## CRUDITE <br> \$5/person <br> Fresh cut veggies with chipotle ranch and cucumber raita

## CHEESE

\$8/person
A variety of cheeses, crackers, dried fruits and nuts.
Canadian and imported cow and goat milk cheeses
ANTIPASTI
\$5/person
Garlic hummus, red pepper romesco \& spinach dips with assorted breads, olives \& marinated Italian cheese

## FRUIT

\$5/person
Fresh sliced fruits and berries. Served with local honey \& Greek yoghurt for dipping

SEAFOOD
\$12/person
Garlic poached prawns, snow crab legs, smoked mussels \& clams, and salmon gravlax. Fresh lemon and cocktail sauce

Vegetarian Options \$24/dozen

TOMATO \& GARLIC BRUSCETTA
BRAISED ONION QUICHE CAPRESE SKEWER
CLASSIC DEVILED EGGS
SPINACH SPANAKOPITA
POTATO \& PEA SAMOSAS
SPRING ROLLS
BEET CHIPS
PARMESAN \& GOAT CHEESE SOUFFLE WATERMELON \& FETA SKEWER SMOKED CHEDDAR POTATO
THAI CURRIED LENTIL PATE CUCUMBER SUSHI ROLLS

## Meat Options

\$36/dozen
MOROCCAN CHICKEN SKEWER
CHIMICHURRI BEEF SKEWER GREEK PORK SKEWER
TANDOORI PRAWN SKEWER
BACON WRAPPED SCALLOPS
SHORTRIB STUFFED YORKSHIRE PUDDING
SMOKED SALMON \& BEET CROSTINI
BEEF EMPANADAS
PROSCIUTTO WRAPPED MAC \& CHEESE
SAUSAGE ROLLS
ROOT BEER BBQ RIBS
CRANBERRY CHICKEN TERRINE CRAB STUFFED MUSHROOMS
KOREAN GLAZED MEATBALLS
bRAISED LAMB BOREK

## Baking Platters \$30/dozen



