



**PLATTERS &
TAPAS**

MENU





ALLERGEN POLICY

While we strive to accommodate your allergy and dietary restriction requests, we cannot assure an entirely allergen-free environment. Some of our products are manufactured using shared equipment with dairy, eggs, nuts, wheat, and soy products.

Please note, that for severe allergies such as peanuts, we are not a nut-free facility and therefore cannot guarantee there won't be cross contamination.

Additional charges may apply to cover extra labor, specific ingredients, and personalized labeling.



V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE | NF = NUT FREE

ASSORTED PLATTERS

Small (serves 6) | Medium (serves 12) | Large (serves 20)

FRESH FRUIT PLATTER

SMALL \$48 / MEDIUM \$85 / LARGE \$155

Assortment of fresh seasonal fruit and berries

FRESH VEGGIE PLATTER

SMALL \$50 / MEDIUM \$85 / LARGE \$120

Selection of assorted fresh vegetables served with dip

SPECIALTY PLATTERS

Small (serves 6) | Medium (serves 12) | Large (serves 20)
Platters available in serving sizes listed below

MEDITERRANEAN PLATTER | LARGE \$170

A Mediterranean delight of falafel balls, Kalamata olives, grilled peppers, mushrooms, zucchini, eggplant, and artichokes, with tzatziki and hummus, served with pita bread

POACHED SALMON PLATTER | MEDIUM \$180

Poached salmon platter with lemon wedges, remoulade, and fresh dill, served with baguette

SUSHI PLATTER | \$85

An assortment of freshly made maki rolls

CHEESE PLATTER | MEDIUM \$145 / LARGE \$205

A selection of semi soft, soft and hard styles of Imported & Domestic cheeses served with dried fruits, nuts and assorted crackers and flatbread

CHARCUTERIE PLATTER | MEDIUM \$170 / LARGE \$250

Assorted cured meats including genoa salami, cotto ham, prosciutto, olives, condiments with baguette and crostini

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Prices are per dozen, minimum order of 2 dozen per appetizer

MEAT CANAPES

COLD

- ASIAN CHICKEN MINI SLIDER**   \$42.00
 Asian chicken served with hoisin aioli
- MINI SWISS GRILLED CHEESE** \$38.00
 Mini grilled Swiss cheese with Cotto ham, Dijon mustard
- PROSCIUTTO SKEWER**   \$38.00
 Prosciutto, melon and grape tomato

HOT

- ITALIAN MEATBALLS**   \$39.00
 Italian meatballs served with horseradish aioli
- GREEK MARINATED CHICKEN STAYS**   \$42.00
 Served with Tzatziki & hoisin dip

SEAFOOD CANAPES

COLD

- SMOKED SALMON & HERB CREAM CHEESE TARTS**  \$42.00
- SMOKED SALMON PINWHEELS**  \$42.00
 Smoked salmon and sundried tomato cream cheese
- CHILLED GRILLED PRAWNS**    \$42.00
 Ocean Wise chilled grilled prawns served with cocktail sauce
- SHRIMP & ARTICHOKE TARTS**  \$42.00

HOT

- BREADED PRAWNS**  \$42.00
 Breaded prawns served with sweet chili sauce

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VEGETARIAN CANAPES

Best served at room temperature. You can let us know if you prefer your tapas to be served hot.

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| CURRY VEGGIE FRITTERS   | \$38.00 |
| Served with mango dipping sauce | |
| VEGETARIAN SPRING ROLL  | \$40.00 |
| Served with apricot dip | |
| FALAFEL SKEWERS    | \$38.00 |
| Served with hummus & Tzatziki dip | |
| VEGETARIAN SAMOSAS   | \$36.00 |
| Served with mint raita | |
| CARAMELIZED GOAT CHEESE & ONION TARTS   | \$38.00 |
| MINI SPANAKOPITA  | \$36.00 |
| Served with cucumber dill dipping sauce | |
| GRILLED VEGETABLE SKEWERS   | \$36.00 |
| Grape tomato, sweet pepper, and red onion, pesto kissed with alpine white vinaigrette | |