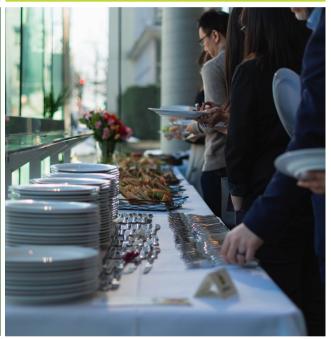


PLATTERS & TAPAS

MENU





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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 baquette

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		HOT	
ASIAN CHICKEN MINI SLIDER OF THE	\$42.00	ITALIAN MEATBALLS OF THE	\$39.00
Asian chicken served with hoisin aioli MINI SWISS GRILLED CHEESE	\$38.00	Italian meatballs served with horseradish aioli	
Mini grilled Swiss cheese with Cotto ham,		GREEK MARINATED TOE THE	\$42.00
PROSCIUTTO SKEWER	\$38.00	CHICKEN STAYS	
LKASCIALIA SKEMEK	\$30.00	Served with Tzatziki & hoisin dip	

Prosciutto, melon and grape tomato

SEAFUU	U CA	NAPES		
COLD		HOT		
SMOKED SALMON & HERB CREAM CHEESE TARTS	\$42.00	BREADED PRAWNS	-DF	\$42.00
SMOKED SALMON PINWHEELS	\$42.00	Breaded prawns served with sweet chili sauce		
Smoked salmon and sundried tomato cream cheese				
CHILLED GRILLED PRAWNS GF OF NF	\$42.00			
Ocean Wise chilled grilled prawns served with cocktail sauce				
SHRIMP& ARTICHOKE TARTS	\$42.00			



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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.

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