



# TAPAS & PLATTERS

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MENU



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

## ASSORTED PLATTERS

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

**FRESH FRUIT PLATTER**  **SMALL \$60 / MEDIUM \$115 / LARGE \$180**

Assortment of fresh seasonal fruit and berries

**FRESH VEGGIE PLATTER**  **SMALL \$60 / MEDIUM \$120 / LARGE \$178**

Selection of assorted fresh vegetables served with ranch dip\*

\*Ranch contains dairy. Vegan option: Sub ranch for hummus

## SPECIALTY PLATTERS

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

Platters available in serving sizes listed below

**MEDITERRANEAN PLATTER | LARGE \$210** 

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

\*GF upon request

**POACHED SALMON PLATTER | MEDIUM \$190**

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

\*GF upon request

**CHEESE PLATTER | MEDIUM \$160 / LARGE \$250**A selection of semi soft, soft and hard styles of Imported & Domestic cheeses served with dried fruits and assorted crackers and flatbread 

\*GF upon request

**CHARCUTERIE PLATTER | MEDIUM \$195 / LARGE \$285**

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



# TAPAS



VEGAN



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

Prices are per dozen | Minimum order of 2 dozen per appetizer

Tapas are served at room temperature, if you'd like them to be served hot please request from your customer service representative

## MEAT CANAPES

### ASIAN CHICKEN MINI SLIDER

Asian chicken served with hoisin aioli



\$46.00

### MINI SWISS GRILLED CHEESE

Mini grilled Swiss cheese with ham, Dijon mustard

\$44.00

### BEEF SLIDERS

Beef slider patty, cheese, tomato, ketchup, pickle

\$78.00

### ITALIAN MEATBALLS

Italian meatballs served with horseradish aioli



\$46.00

### WARM CHICKEN SATAY SKEWERS

Select one of the following flavors:

- Greek
- Tandoori
- Gochujang
- Jerk



\$46.00

## SEAFOOD CANAPES

### SMOKED SALMON & HERB



### CREAM CHEESE TARTS

\$46.00

### SMOKED SALMON PINWHEELS



\$46.00

Smoked salmon and sundried tomato cream cheese

### CHILLED GRILLED PRAWNS



\$46.00

Ocean Wise chilled grilled prawns served with cocktail sauce

### SHRIMP & ARTICHOKE TARTS



\$46.00

Served with lemon Tzatziki sauce

### BREADED PRAWNS



\$46.00

Breaded prawns served with sweet chili sauce

### SHRIMP & VEGETABLE PURSES

\$46.00

Breaded prawns served with sweet chili sauce

### SCALLOPS & BACON



\$46.00

Served with cocktail sauce

### MINI CRAB CAKES

\$46.00

Served with lemon Tzatziki sauce



# TAPAS



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## VEGETARIAN CANAPES

### WARM TOFU SATAYS



\$42.00

Select one of the following flavors:

- Greek
- Tandoori
- Gochujang
- Jerk

### CURRY VEGGIE FRITTERS



\$42.00

Served with mango dipping sauce

### VEGETARIAN SPRING ROLL



\$42.00

Served with apricot dip

### CAPRESE SALAD SKEWERS



\$42.00

Grape tomato, bocconcini, basil, skewered with balsamic glaze

### SESAME CRUSTED TOFU SKEWERS



\$42.00

Served with ponzu sauce

### FALAFEL SKEWERS



\$42.00

Served with hummus & Tzatziki dip\*

\*Vegan without Tzatziki dip

### VEGETARIAN SAMOSAS



\$42.00

Served with mint raita

### CARAMELIZED GOAT CHEESE & ONION TARTS



\$42.00

### MINI SPANAKOPITA



\$42.00

Served with cucumber dill dipping sauce

### GRILLED VEGETABLE SKEWERS



\$42.00

Grape tomato, sweet pepper, and red onion with lemon, garlic and alpine white vinaigrette

### MAC & CHEESE BITES



\$42.00

# ALLERGEN

## POLICY

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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.