



Fit To Eat Grazing Platters

*Served at Room Temperature, Ready to Enjoy!
A 10-person minimum applies. Prices are subject to change.*

DOMESTIC CHEESE

\$ 4.95 per person
Marble Cheddar, Gouda, Brie
Dried Apricots, Grapes and
Strawberries with assorted
Crackers, Gluten Free Crackers
and Herbed Crostini

ARTISINAL CHEESE

\$ 6.95 per person
Oka, Blue, Marble Cheddar,
Gouda and Brie Cheese
Dried Apricots, Grapes,
Strawberries, Gluten Free
Crackers and Herbed Crostini

CRUDITÉS

\$2.95 per person
Seasonal display of cool sliced
Vegetables with garlic & herb
sour cream dipping sauce and
roasted pepper hummus *🌱*

BRUSCHETTA *🌱*

\$2.50 per person
Herbed Crostini served with
Tomato-Basil Bruschetta

SMOKED SALMON

\$75 for 500g
(serves 8-12 people)
Smoked Salmon garnished
with Dill, Pea Shoots, Caper-
Lemon Cream Cheese, sliced
Cucumbers, Red Onions,
Lemon, assorted Bagels and
Flatbreads

NOTES:

*🌱 = Vegan. Note many items
within a platter are also vegan*

DIPS & BREADS

\$3.25 per person
Baked Pita Crisps, Herbed
Crostini and Baguette
Tzatziki, Black Olive Hummus,
Roasted Red Pepper-Feta Dip

ANTIPASTO

\$7.95 per person
Chef's choice of Cured Meats
and Cheeses, Marinated
Mushrooms, Eggplants and
Sundried Tomatoes,
Citrus Green and Black Olives,
Artichoke Hearts, Grilled Flat
Bread and Baguette

MEDITERRANEAN

\$ 8.95 per person
Mini Chicken Souvlaki,
Hummus & Tzatziki,
Babaganoush,
Grilled Pita, Citrus Olives,
Marinated Feta and Grape
Tomatoes

SOUTHWESTERN

\$ 3.95 per person
7-Layer Mexican Dip
Guacamole, Sour Cream,
Salsa, Black Olives, Cheddar,
Refried Beans and Green
Onions, tortilla crisps
🌱 available on request

MAKI SUSHI

\$ 4.95 per person
(3 pieces per person)
Vegetarian, *🌱*,
California and Spicy Crab
Wasabi, Pickled Ginger and
Soy

SUMMER SALAD ROLLS *🌱*

\$ 5.25 (2 per person)
Gluten Free and Vegetarian,
Lettuce, Mint, Bean Sprouts,
Cucumber, Carrots, and Rice
Noodles freshly wrapped in a
delicate rice paper

B.Y.O. SANDWICHES

\$9.95 per person (choice of 3)
Scoops of Chickpea Tuna
Salad, Egg Salad, Chicken
Salad, Salmon Salad served
with Assorted Breads, Rolls
and Wraps, sliced Cheeses,
Mayonnaise, Mustard,
Lettuce, Tomatoes and Pickles

BEEF TENDERLOIN

\$16.95 per person (4 oz.)
Sliced Seasoned Beef
Tenderloin, Small Dinner Rolls,
Horseradish Mayonnaise,
Caramelized Onions, And
Pommery Mustard

SWEET TREATS

\$ 2.00 per person
chef's selection of Cookies,
Biscotti, Tarts and Sweet Bites

CHOCOLATE DIPPED BERRIES

\$ market price – please inquire
Chocolate Dipped
Strawberries, Blackberry
Towers and Raspberry Towers

SEASONAL FRESH FRUIT *🌱*

\$3.00 per person
Cantaloupe, Oranges, Kiwis,
Grapes, Strawberries,
Pineapple