



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.



VEGAN



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

ASSORTED PLATTERS

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

FRESH FRUIT PLATTER

SMALL \$54 / MEDIUM \$108 / LARGE \$180

Assortment of fresh seasonal fruit and berries

FRESH VEGGIE PLATTER

SMALL \$52 / MEDIUM \$106 / LARGE \$178

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 (48 pcs - Serves 10 - 15)

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



VEGAN



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

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

MEAT CANAPES

COLD

ASIAN CHICKEN MINI SLIDER

Asian chicken served with hoisin aioli



\$42.00

MINI SWISS GRILLED CHEESE

Mini grilled Swiss cheese with Cotto ham, Dijon mustard

\$42.00

HOT

ITALIAN MEATBALLS

Italian meatballs served with horseradish aioli



\$42.00

WARM CHICKEN STAYS SKEWERS

Select one of the following flavors:

- Greek
- Tandoori
- Gochujang
- Jerk



\$42.00

SEAFOOD CANAPES

COLD

SMOKED SALMON & HERB CREAM CHEESE TARTS



\$44.00

SMOKED SALMON PINWHEELS

Smoked salmon and sundried tomato cream cheese



\$44.00

CHILLED GRILLED PRAWNS

Ocean Wise chilled grilled prawns served with cocktail sauce



\$44.00

SHRIMP & ARTICHOKE TARTS



\$44.00

HOT

BREADED PRAWNS

Breaded prawns served with sweet chili sauce



\$44.00



VEGAN



VEGETARIAN



DAIRY FREE



NUT FREE



GLUTEN FREE

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

VEGETARIAN CANAPES

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

WARM TOFU SATAYS

\$41.00

Select one of the following flavors:

- Greek
- Tandoori
- Gochujang
- Jerk

CURRY VEGGIE FRITTERS



\$41.00

Served with mango dipping sauce

VEGETARIAN SPRING ROLL



\$41.00

Served with apricot dip

FALAFEL SKEWERS



\$41.00

Served with hummus & Tzatziki dip

VEGETARIAN SAMOSAS



\$41.00

Served with mint raita

CARAMELIZED GOAT CHEESE & ONION TARTS



\$40.00

MINI SPANAKOPITA



\$41.00

Served with cucumber dill dipping sauce

GRILLED VEGETABLE SKEWERS



\$41.00

Grape tomato, sweet pepper, and red onion, pesto kissed with alpine white vinaigrette

MAC & CHEESE BITES



\$41.00