



TAPAS & PLATTERS

MENU



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 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 \$170



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 \$180

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

*GF upon request

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 and assorted crackers and flatbread

*GF upon request

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

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



\$42.00

MINI SWISS GRILLED CHEESE

Mini grilled Swiss cheese with ham, Dijon mustard

\$42.00

BEEF SLIDERS

Beef slider patty, cheese, tomato, ketchup, pickle

\$78.00

BRAISED BEEF SLIDERS

Braised beef, Havarti cheese, garlic mayo on a brioche bun

\$62.00

ITALIAN MEATBALLS

Italian meatballs served with horseradish aioli



\$42.00

WARM CHICKEN SATAY SKEWERS

Select one of the following flavors:

- Greek
- Tandoori
- Gochujang
- Jerk



\$42.00

SEAFOOD CANAPES

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

Served with soy sauce



\$44.00

CRISPY RICE SPICY TUNA BITES

Served with soy sauce

\$44.00

BREADED PRAWNS

Breaded prawns served with sweet chili sauce



\$44.00

SHRIMP & VEGETABLE PURSES

Breaded prawns served with sweet chili sauce

\$44.00

SCALLOPS & BACON

Served with cocktail sauce



\$44.00

MINI CRAB CAKES

Served with lemon Tzatziki sauce

\$44.00



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VEGETARIAN CANAPES



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

CAPRESE SALAD SKEWERS   \$41.00
Grape tomato, bocconcini, basil, skewered with balsamic glaze

SESAME CRUSTED TOFU SKEWERS   \$41.00
Served with ponzu sauce

FALAFEL SKEWERS   \$41.00
Served with hummus & Tzatziki dip*
*Vegan without 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 with lemon, garlic and alpine white vinaigrette

MAC & CHEESE BITES  \$41.00

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.