



## RECEPTION PLATTERS

### RECEPTION PLATTERS a la CARTE

Unless stated otherwise all Reception Platters serve 30 guests

#### DOMESTIC & IMPORTED FRUIT & CHEESE PLATTER

Chef's choice of cheeses & fresh, seasonal fruit served with crackers & baguette slices

**\$100.00 serves 15      \$235.00 serves 40**

#### LOCAL ARTISAN CHEESE PLATTER

Chef's choice of artisan cheeses with fresh & dried fruit, honeycomb & spiced nuts served with water crackers, flat bread crisps & baguette slices

**\$205.00 serves 25**

#### BAKED BRIE EN CROUTE

Plain, Sun-dried Tomato Pesto & Pine Nuts, Basil Pesto or Caramelized Onion & Mango Chutney served with baguette slices

**\$95.00**

#### FRESH SEASONAL VEGETABLE CRUDITÉ PLATTER with Hummus Dip

**\$63.50 serves 15      \$120.00 serves 30**

#### FRESH SEASONAL FRUIT PLATTER

**\$42.00 serves 8      \$70.00 serves 15      \$125.00 serves 30**

#### ROASTED SEASONAL VEGETABLE DISPLAY with Garlic Basil Aioli

may include asparagus, red pepper, zucchini, eggplant, red onions & portabello mushroom

**\$140.00**

#### BRUSCHETTA PLATTER

House-made bruschetta with Marinated Fresh Mozzarella Relish, Fresh Tomato-Basil Relish & Olive Tapenade

**\$140.00**

**ANTIPASTO ASSORTI** marinated seasonal vegetables, sliced Italian meats, provolone, marinated artichokes, imported green & black olives, dolmas & pepperoncini served with sliced rustic breads

**\$205.00**

**GREEK PLATTER** hummus, babha ghanoush, feta cheese, olives & fresh seasonal vegetables served with crisp pita triangles **CAN ME MADE VEGAN**

**\$140.00**

**CAPRESE PLATTER (SEASONAL)** sliced heirloom tomatoes & fresh mozzarella with fresh basil, extra-virgin olive oil & balsamic vinegar

**\$160.00**

**HEIRLOOM TOMATO PLATTER (SEASONAL)** sliced heirloom tomatoes with fresh basil, extra-virgin olive oil & balsamic vinegar

**\$120.00 serves 24**

**POACHED PRAWNS** chilled jumbo prawns served with cocktail sauce & lemon

**\$60.00 per pound (2-POUND INCREMENTS ONLY)**

**MEXICAN PRAWNS** marinated & poached jumbo prawns served with fresh guacamole & salsa and house-made tri-color tortilla chips

**\$200.00 serves 20 (2-POUNDS)**

VEGAN 





## RECEPTION PLATTERS | P2

**SUSHI PLATTER** Maguro (tuna), Ebi (shrimp), Unagi (grilled eel), Kappa Maki (cucumber), Avocado Roll & California Roll served with Wasabi, Ginger & Soy Sauce  
**\$240.00 (72 pieces)**

**SMOKED SALMON PLATTER** Lox-style smoked salmon served with capers, red onion, whipped cream cheese, lemon & dark rye cocktail bread  
**\$200.00**

**ARTICHOKE DIP** traditional recipe served hot with toasted foccacia bread  
**\$90.00**  
Also available with Crab **\$140.00**

**TEA SANDWICH PLATTER** an assortment of Tarragon Chicken Salad, Egg Salad, Cucumber & Dill, Smoked Salmon and Gorgonzola & Walnut  
**\$180.00 (serves 30, 3 per person)**

**TRADITIONAL MEATBALLS** BBQ, Asian, Italian or Swedish  
**\$30.00 per pound (5-POUND INCREMENTS ONLY)**

**CHICKEN DRUMETTES** Korean, Chipotle BBQ or Cajun  
**\$30.00 per pound, (5-POUND INCREMENTS ONLY)**



VEGAN