

THE BOLD AND THE BEAUTIFUL PLATTERS

FRESH SEASONAL FRUIT

An elegant arrangement of seasonal fruits and berries, which may include strawberries, raspberries, blackberries, gooseberries, cantaloupe, honeydew, pineapple, kiwi, watermelon, grapes and papaya (selections may vary according to season and availability)

Extra small	29.00	Serves 6 – 8
Small	40.00	Serves 8 – 10
Medium	65.00	Serves 20
Large	95.00	Serves 30



CHEESE & GRAPES & OLIVES

An array of domestic cheeses, exotic olives, red and green grapes garnished with strawberries and assorted crackers

Small	63.00	Serves 8 – 10
Medium	93.00	Serves 20
Large	133.00	Serves 30

FRESH VEGETABLE

A crisp display that may include carrots, red and yellow peppers, crisp English cucumber, cauliflower, broccoli, celery, radish, snap peas and cherry tomatoes, accompanied by a dilly ranch dip

Extra small	28.00	Serves 6 – 8
Small	38.00	Serves 8 – 10
Medium	55.00	Serves 20
Large	85.00	Serves 30

ON THE GRILL

A grilled presentation that includes asparagus, red and yellow peppers, red onion, zucchini, eggplant, baby carrots, mushrooms, accompanied by a roasted onion or curry yogurt dip
add marinated tofu

Small	43.00	Serves 8 – 10
Medium	65.00	Serves 20
Large	99.00	Serves 30

SWEET CHILI SHRIMP

Mini shrimp skewers with lemon wedge tail marinated in a homemade spicy chipotle chili sauce

Small	125.00	Serves 8 – 10
Medium	155.00	Serves 20
Large	205.00	Serves 30

SMOKED SALMON

Smoked Salmon, red onion locks, capers, and seasoned sliced tomato with mini bagels and dill cream cheese

Small	90.00	Serves 8 – 10
Medium	120.00	Serves 20
Large	170.00	Serves 30



GOURMET MEATS & CHEESE PLATTER

With a selection of delicate meats, bold sliced cheeses, zesty mustard, horseradish, pickles, and sliced grilled bread

Small	70.00	Serves 8 – 10
Medium	90.00	Serves 20
Large	120.00	Serves 30



THE EURO PLATTER

Assorted platter of meats with ham, prosciutto, turkey, salami (others maybe added) havarti cheese, provolone, cream cheese , and freshly baked sliced baguette

Small	40.00	Serves 8 – 10
Medium	65.00	Serves 20
Large	90.00	Serves 30

ANTIPASTO CLASSICO PLATTER

Warm herbed Citrus Olives

Marinated artichokes

Prosciutto-wrapped melon, pears

Assorted cured meats such as salami, mortadella

Aged cheeses

Serve with grilled bread, and crackers

Small	65.00	Serves 8 – 10
Medium	95.00	Serves 20
Large	125.00	Serves 30

CHICKEN SATAYS

Sweet chili and zesty Asian fusion chicken satays with homemade peanut sauce on the side

2.50 each

HOME MADE SAMOSA'S PLATTER

(minimum 20 per type)

Homemade ground beef, or veggie samosa's with a chutney creation of the day, and
spicy roti chips
(2 samosa's per person)

Signature green salad

two days notice please

60.00 per 20

DIP CONVERSATION PLATTERS

Serves 10

Green Olive Dip, Pesto bean, curry ranch
With grilled naan wedges and spicy roti chips
\$40.00

Roasted Curry Eggplant (Vegan), Roasted Cauliflower & Broccoli Dip (Vegan)
With grilled naan wedges and crazy tortillas
\$43.00

Seafood Ceviche

- Sole, scallops, shrimps, lemon, cilantro, a hint of green chili (marinated overnight)
with baked baguette slices
\$45.00

MINI FRUIT KABOB

Assorted seasonal fruit
3.25 each (minimum order 10)

BEVERAGES COOL AND HOTNESS

Italian coffee thermos 8-10 cups \$15.00
Hot water and Teabags thermos 8-10 cups \$15.00
(All above come with sugar, cream, stir sticks)

Homemade traditional Chai Tea thermos 8-10 cups \$17.00
(milk and sugar already added)

Assorted juices & sparkling flavoured \$2.50 each

Water \$1.75 each

Fresh orange juice pitcher \$10.00
Virgin Sangria with fresh fruit pitcher \$15.00
Non-virgin Sangria with fresh fruit Pitcher \$18.00

Paper service includes (plates, forks, knives, napkins) we always give extra - 0.50¢ per person

Prices are subject to change according to supply fluctuations