

PLATTER MENU

Smoked Salmon Platter

- Thinly sliced British Columbia smoked salmon, lemon cream cheese, fresh dill, capers, and red onion; served with baguette and artisan crackers

\$100.00 small, \$150.00 large

Santa Fe layer dip

- Refried beans, guacamole, fire roasted salsa, sour cream, and cheddar cheese; served with assorted tortilla chips

\$75.00

Fresh vegetable crudité

- A selection of crisp seasonal vegetables served with your choice of the following dips:
 - Creamy ginger
 - Garlic and parmesan
 - Honey, dill & yoghurt

\$65.00 small, \$90.00 large

Italian antipasto platter

- A selection of cured meats, salamis, sausages, artisan cheeses, marinated olives & artichokes, and grilled peppers & onions; served with baguettes and artisan crackers

\$120.00 small, \$170.00 large

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Seafood Platter

- British Columbia salmon, smoked tuna loin, poached prawns, seared sea scallops, and steamed mussels; served with cocktail sauce, ginger sauce, baguettes, and artisan crackers

\$250.00

Fine cheese and fresh fruit platter

- A selection of local and imported artisan cheeses, seasonal fruit, dried fruit, and roasted nuts; served with baguettes and artisan crackers

\$95.00 small, \$135.00 large

Mediterranean platter

- Hummus, tzatziki, olives, spinach, and artichoke dip, spinach and feta cheese pies, and marinated olives; served with pita bread

\$85.00 small, \$135.00 large

Charcuterie platter

- A selection of cured meats, salamis, sausages, artisan cheeses, whole grain mustard, French cornichons and marinated olives; served with baguettes and artisan crackers

\$120.00 small, \$170.00 large

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Peppercorn Beef Tenderloin

- Peppercorn encrusted beef tenderloin roasted to medium rare, served with horseradish whipped cream, and baguettes

Market Price

Cedar planked sockeye salmon (whole side)

- Traditional west coast salmon preparation with maple dijon glaze, red onion, capers, and mustard cream sauce

Market Price
