

Trays & Platters



Feature Presentations

Cold Deli Bistro

Shaved Black Forest Ham, Smoked Turkey Breast, Pastrami, Salami, Roast Beef served with Fresh Baked Dinner Buns, Mustard, Horseradish, Pickle and Olive Tray.....**\$10.25**

Baked Brie (serves 25 guests)

Baked Wheel of Brie encased in a Crust of Flaky Puff Pastry topped with Cranberry Chutney and served with Fresh French Baguettes.....**\$144.95**

International Deluxe Cheese Platter

Selection of International Cheese which include Brie, Danish Blue, Cheddar and Gouda. Garnished with Fresh Fruit, Breads and Crackers**\$5.10**

Canadian Cheese and Olive Platter

Marinated Olives and Canadian Cheddar, Marble and Monterey Jack Cheese served with Baguettes and Crackers**\$4.05**

Sushi (3 dozen)

Assorted Selection of California Rolls with Wasabi and Pickled Ginger.....**\$102.75**

Deluxe Fruit and Berry Tray with Yogurt Dip

Display of Assorted Fresh Seasonal Fruits with Yogurt Dip.....**\$3.75**

Fresh Vegetable Platter

Fresh Seasonal Vegetables with Blue Cheese Dip**\$3.75**

Pickle and Olive

Selection of Dills, Sweet Mix, Manzanilla and Kalamata Olives**\$2.00**

Dips & Marinades

(Sufficient for 20 guests; choose one of the following)

Hummus and Pita Bread

Garlic Infused Hummus with Fresh Pita Bread Points

Guacamole Dip

Made with Avocados & Lime Juice served with Crispy Corn Tortilla Chips.....**\$46.95**

Sprinach Dip

Served in a Fresh Whole Wheat Bread Bowl and Fresh Sun Dried Baguette Slices**\$46.95**

Taco Salad

Layers of Chili Flavoured Cream Cheese, Chopped Lettuce & Tomato, Shredded Cheese and Olives served with Corn Tortillas..... **\$47.35**

Marinated Olives

Garlic Marinated Mix of Manzanilla and Kalamata Olives**\$46.50**