PLATTERS

SMALL - SERVES 15 | MEDIUM - SERVES 30 | LARGE - SERVES 50

Made for mingling, our platters feature a variety of fresh, flavorful selections that encourage guests to connect, sample and share.

CHIPS AND DIPS
SMALL $81 I MEDIUM $120 I LARGE $225
A selection of classic and Mediterranean-inspired dips including bruschetta, hummus, ranch, and French onion dip served with crostini and salted kettle chips. VG

GLUTEN-FRIENDLY AND WELLNESS
SMALL $82 I MEDIUM $122 I LARGE $229
A selection of sweet and spicy peach salsa, roasted pumpkin hummus, bruschetta and herb goat cheese bites served with gluten free crackers, corn tortilla chips and berries. VG GF

SOUTHWEST FIESTA
SMALL $84 I MEDIUM $125 I LARGE $230
A vibrant selection of pico de gallo, guacamole, lime cilantro sour cream, roasted corn and black bean salsa and chipotle ranch dip served with kettle chips and corn tortilla chips. VG

HIGH TEA SANDWICHES AND PINWHEELS
SMALL $96 I MEDIUM $133 I LARGE $239
An assortment of handcrafted tea sandwiches and pinwheel wraps featuring classic egg salad, cucumber and lemon cream cheese, pesto turkey with havarti and roasted red pepper with spinach.

MEDITERRANEAN MEZZE
SMALL $110 I MEDIUM $154 I LARGE $259
A selection of Mediterranean vegetables with hummus, tzatziki and spinach dip served with garlic baguette crostini and corn tortilla chips. VG

GARDEN VEGETABLE CRUDITÉ
SMALL $112 I MEDIUM $154 I LARGE $265
A colourful assortment of seasonal vegetables served with creamy ranch dip and roasted red pepper hummus. VG

SEASONAL SLICED FRESH FRUIT
SMALL $135 I MEDIUM $196 I LARGE $344
A vibrant selection of seasonal fresh fruits served with strawberry yogurt dip. VG GF

SALMON AND BANNOCK SHARE PLATTER
SMALL $140 I MEDIUM $238 I LARGE $388
Inspired by the flavours and ingredients of the region, this signature platter features smoked salmon cream cheese dip, wild blueberry wojapi BBQ compote, caramelized onion and sage spread, corn tortilla chips, and maple honey butter served with warm bannock. VG

CHEESE BOARD
SMALL $142 I MEDIUM $236 I LARGE $399
A selection of soft and hard cheese served with crackers and seasonal berries. VG

FRUIT AND CHEESE
SMALL $145 I MEDIUM $246 I LARGE $405
A selection of seasonal fruit, cheddar and swiss cheese complemented with grapes, berries and assorted crackers. VG

DELI SELECTION
SMALL $145 I MEDIUM $252 I LARGE $412
A selection of sliced ham, turkey, roast beef, and genoa salami served with assorted cheese, pickles, and crackers.

CHARCUTERIE
SMALL $218 I MEDIUM $329 I LARGE $485
A refined selection of artisan cheeses, cured meats, marinated bocconcini, roasted garlic, olives, seasonal berries, and grapes served with panini bread and assorted crackers.

PLATTERS PACKAGES AND SUSHI

ALL PLATTERS IN THE PACKAGES ARE MEDIUM
MEDIUM - SERVES 30

Thoughtfully assembled platter packages that take the guesswork out of planning and suit any event.

SMALL - SERVES 15 | MEDIUM - SERVES 30
LARGE - SERVES 50

Sushi platters are accompanied by seasonal sliced fresh fruit, soy sauce, pickled ginger and wasabi.

WELLNESS PACKAGE *$485*
- Garden vegetable crudité platter VG
- Seasonal sliced fresh fruit V GF NF
- Gluten-friendly and wellness platter VG GF

EXECUTIVE MEETING PACKAGE *$540*
- High tea sandwiches and pinwheels
- Garden vegetable crudité platter VG
- Seasonal sliced fresh fruit V GF NF

RECEPTION PACKAGE *$595*
- Charcuterie platter
- Mediterranean mezze platter VG
- Southwest fiesta platter VG

CELEBRATION PACKAGE *$775*
- Salmon and bannock sharing platter VG
- Charcuterie platter
- Fruit and cheese platter VG

SILVER PLATTER
SMALL $205 I MEDIUM $355 I LARGE $590
- California maki
- Spicy crab maki
- Dynamite maki
- Cucumber maki

GOLD PLATTER
SMALL $235 I MEDIUM $420 I LARGE $695
- California maki
- Spicy crab maki
- Vegetarian maki VG
- Dynamite maki
- Cucumber and carrot maki VG

EMERALD PLATTER
SMALL $295 I MEDIUM $400 I LARGE $660
- Orange dragon maki
- Green dragon maki
- Spicy crab maki
- Salmon nigiri
- Shrimp nigiri

RUBY PLATTER
SMALL $280 I MEDIUM $530 I LARGE $855
- Red dragon maki
- Dynamite maki
- Spicy salmon maki
- Salmon nigiri
- Shrimp nigiri
- Crab nigiri
- Salmon sashimi





V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free | NF - Nut Free