

Cold Platters

FRESH CUT VEGETABLE PLATTER fresh seasonal vegetables served with a creamy dill dip. V + GF

ROASTED VEGETABLE PLATTER grilled eggplant, carrots, onions, peppers, zucchini, feta, balsamic glaze & fresh basil. GF

ASPARAGUS & BELL PEPPERS balsamic glaze. V + GF

HEIRLOOM TOMATO PLATTER fresh sliced colourful heirloom tomatoes with red onions and fresh cracked black pepper and chives. V + GF

MARINATED MUSHROOMS fresh button mushrooms in a fresh herb & garlic oil drizzle. V + GF

TOMATO BOCCONCINI SALAD PLATTER fresh roma tomatoes & bocconcini cheese in a balsamic glaze. GF

ANTIPASTO PLATTER an assortment of pickles, variety of olives, artichoke hearts, pickled beats, banana peppers, & antipasto served with crackers.

CHARCUTERIE PLATTER European sliced meats, variety of cut cheeses, & various pickled veggies served with crackers.

MARINATED CLAMS & MUSSELS served cold with a sundried tomato vinaigrette. GF

COLD PRAWN PLATTER served with a house made cocktail sauce (2-3 pieces per person). GF

***Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.*

Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.