

# BUNS & BREAD

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**COBS BUNS** fresh variety of Cobs buns & butter.

**GARLIC BAGUETTE** fresh baguette baked with garlic butter.

**PITA BREAD** served with tzatziki dip.

**YORKSHIRE PUDDING**

**Naan**

## Cold Platters

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**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. GF

**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.*