



Platter Menu

BAGUETTE PLATTER \$99.00

MADE WITH BRILLIANT BREADS 12 GRAIN WHOLE WHEAT AND FRENCH BAGUETTES THEN SLICED IN TO INDIVIDUAL PORTIONS LOCAL ROASTED HAM & OLD CHEDDAR CHEESE, ROASTED LOCAL PRIME RIB WITH LETTUCE AND HORSERADISH MAYO, EGG SALAD, TUNA SALAD WITH LEMON MAYO & CHICKEN CORONATION ROASTED CHICKEN IN A MILD CURRY SAUCE

VEGETABLE CRUDITÉS PLATTER \$55.00

BATONS OF RAW VEGETABLES WITH HOMEMADE DIPS. CAULIFLOWER, CUCUMBER, CELERY, PEPPERS, CHERRY TOMATOES & CARROTS

ANTIPASTO PLATTER \$149.00

ASSORTED MARINATED OLIVES, SUN DRIED TOMATOES, CURED ELK SAUSAGE, SALAMI, ROASTED PEPPERS & PICKLED ONIONS SERVED WITH BRILLIANT BREAD PITA & FRENCH BAGUETTES

CHEESE PLATTER \$160.00

A VARIETY OF SOFT & HARD CHEESES, SERVED WITH DRIED FRUITS, HOMEMADE CHUTNEYS & CRACKERS

SEAFOOD PLATTER \$275.00

SMOKED SALMON WITH CAPERS & RED ONION, SHELL ON SHRIMP, MOULES MARINIÈRE, PICKLE OCTOPUS & HOT SMOKED LAKE TROUT. SERVED WITH A SELECTION CONDIMENTS AND FLAT BREADS

CHARCUTERIE PLATTER \$185.00

SHAVED LOCAL HAM, HOUSE ROASTED BEEF, SELECTION SALAMI SLICED ELK AND BISON SAUSAGES SERVED WITH A SELECTION OF MUSTARD'S, CONDIMENTS & BREADS

FRESH TROPICAL FRUIT PLATTER \$65.00

SLICES OF PINEAPPLE, WATERMELON, STRAWBERRIES, GRAPES, MELON & OTHER SEASONAL FRUIT SERVED WITH A CHOCOLATE DIPPING SAUCE

SWEET PLATTER \$85.00

ASSORTMENT OF CAKES & OTHER SWEET GOODIES

BOOKING

FINAL NUMBERS MUST BE RECEIVED 14 DAYS BEFORE THE FUNCTION. THIS IS SO THE FOOD CAN BE ORDERED IN TIME. TAX (13%) & GRATUITY (16%) EXTRA. A 20% DEPOSIT IS REQUIRED AT THE TIME OF BOOKING AND THE BALANCE IS DUE ONE WEEK BEFORE THE FUNCTION. YOUR DEPOSIT MINUS 20% WILL BE RETURNED IF YOU CANCEL BEFORE TWO WEEKS (14 DAYS) OF THE FUNCTION. CANCEL 7-13 DAYS AND YOU FORFEIT YOUR DEPOSIT AND CANCEL 6-1 DAYS BEFORE THE FUNCTION, FULL PAYMENT WILL BE REQUIRED.

WE ACCEPT CASH, CHEQUE, PAYPAL, VISA & DEBIT CARDS.