



platters

be a guest at your own party and have you guests help themselves to our abundant and stylish platters or add a few to plump up your cocktail party. A small platter is meant to serve 20 people and a large 40 people

grilled garden crudites,

grilled vegetables of eggplant, zucchini, peppers, mushrooms and fennel in a balsamic vinaigrette
sm \$90, lg \$130

mediterranean antipasto platter,

selection of cured meats, marinated fresh cheeses, olives and grilled vegetables
sm \$100, lg \$140

imported cheese platter,

garnished with figs, cashews & berries accompanied with crisps
sm \$120, lg \$150

domestic cheese platter,

garnished with grapes and berries accompanied with crisps
sm \$80, lg \$120

seasonal fruit and cheese platter, a selection of fresh fruit and domestic cheese's
\$80, lg \$120

Moroccan seasoned chicken breast,

chicken breast rubbed traditional moroccan spices and served on a bed of couscous
\$7.50 per person

grilled beef tenderloin,

Alberta beef tenderloin marinated and grilled, served with sourdough bread, baby greens and a spicy mustard
\$10 per person

chicken tikka brochettes,

chicken breast roasted with Indian spices and served on a bed of rice with yoguurt raiita
\$7.50 per person

brie en croute, with a rosemary, balsamic and raspberry jam

sm \$60, lg \$90

sweets

a decadent selection of bite size sweets, cookies and squares served with fresh berries
\$2.50 per person