



Corporate Delivery Menus

Hors d'oeuvre Platters

- Antipasto with balsamic grilled vegetables,
Italian cheeses and prosciutto, peppered salami,
cappicola with olives and marinated
artichokes served with focaccia small \$93.00 large \$125.00
- Antipasto - vegetarian with balsamic grilled
vegetables, marinated artichokes, Italian cheeses,
fire-roasted tomato and olive relish, Parmesan
crisps, olives and caper berries
served with focaccia small \$82.00 large \$115.00
- British Columbia artisan cheese platter
a selection of the finest market cheeses of the day,
accompanied by dried BC fruit, seasonal fruit, assorted
baguette and Terra Breads fruit and nut chips medium \$180.00 large \$250.00
- Charcuterie board
pâté, prosciutto, smoked turkey,
chorizo sausage and double smoked
European ham served with blueberry
and pear chutneys and baguette small \$88.00 large \$125.00
- Chèvre, pesto and pine nut torte
served with country style breads small \$52.00 large \$77.00
- Crab dip with corn and cheddar served warm with croccantini crackers \$82.00
- Deluxe British Columbia charcuterie board
a selection of local premium pâté, prosciutto,
salamis and house-made fig and duck sausage,
served with blueberry and pear chutneys, crusty baguette
and green olive ficelle \$240.00
- Dips: Fire roasted tomato olive relish with croccantini crackers
Ginger and Madras curry lentil dip served with crisp poppadums
Guacamole served with tortilla chips
Roasted red pepper hummus with croccantini crackers
Tomato salsa served with tortilla chips
Tuscan white bean spread served with croccantini crackers
Yogurt raita with mint, cumin and chilies with crisp poppadums
three cup portions \$30.00



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Hors d'oeuvre Platters (continued)

Domestic cheese board

a selection of white cheddar, dill Havarti, Monterey Jack and Edam cheeses served with baguette and crackers

small \$50.00 medium \$92.50 large \$135.00

Domestic cheese and fresh fruit

a selection of cheeses including white cheddar, dill Havarti, Monterey Jack and Edam and fresh seasonal fruit served with baguette and crackers

small \$50.00 medium \$92.50 large \$135.00

Fig and candied walnut terrine with Gorgonzola cream served with thyme pepper biscotti

small \$55.00 large \$82.50

Fresh seasonal fruit

small \$38.00 medium \$65.00 large \$100.00

Gourmet meats and cheeses:

fresh roasted turkey breast, Black Forest ham, roast beef, wine-cured salami, cheddar, Edam, Monterey Jack and dill Havarti cheeses served with pickles, gourmet mustards, baguette and crackers

small \$88.00 large \$126.00

Grilled Tuscan vegetables

small \$38.00 medium \$72.00 large \$115.00

Imported cheese board

a selection of fine imported cheeses, which may include Brie, aged Gouda, Boursin, Piave, applewood smoked cheddar, Cambazola and Danish blue cheeses served with baguette, assorted crackers and fruit and nut chips

small \$60.00 medium \$115.00 large \$170.00

Imported cheese and fresh fruit

a selection of fine imported cheeses, which may include Brie, aged Gouda, Boursin, Piave, applewood smoked cheddar, Cambazola and Danish blue cheeses and fresh seasonal fruit served with baguette, assorted crackers and fruit and nut chips

small \$60.00 medium \$115.00 large \$170.00

Marinated feta and chèvre board with dried apricots, figs, olives and nuts served with Terra walnut bread and baguette

\$135.00

Market vegetable basket with dip

small \$38.00 medium \$65.00 large \$100.00



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Hors d'oeuvre Platters (continued)

Rain coast salmon platter maple cured wild salmon, double smoked sockeye candy, smoked sockeye salmon with cream cheese and country breads	small \$125.00 large \$180.00
Smoked salmon display, thinly sliced and served with red onion, cream cheese, capers and dill with French bread	small \$90.00 large \$135.00
Spinach and artichoke dip grilled artichokes and Piave cheese served warm with black olive baguette	\$60.00
Tuscan Crostini Platter a trio of dips served with garlic crostini and croccantini crackers: vine-ripe tomato with fresh basil, extra virgin olive oil, white balsamic and a hint of garlic, creamy porcini and button mushroom dip with rosemary and thyme grilled artichokes, lemon, mint and Parmesan	\$85.00
West Coast seafood platter smoked spring salmon, double smoked sockeye candy, prawns and maple cured salmon served with cream cheese and fresh slices of Terra bread	\$265.00