



## Hors d'oeuvre

### Hors d'oeuvre Platters

#### Albacore Tuna Platter

soy caramel glaze, snow pea and citrus salad, fresh wasabi and watermelon radish pickle

#### Antipasto Platter

with balsamic grilled vegetables, Italian cheeses and prosciutto, peppered salami, cappicola with olives and marinated artichokes served with focaccia

#### Antipasto Platter – Deluxe

with fig balsamic grilled peppers, asparagus, prosciutto, roasted pear, mint and basil marinated shrimp, mussels on the half shell, crispy Asiago chips, Bella di Cergnola olives, portobello nuggets on skewers and focaccia

#### Antipasto Platter – Vegetarian

with balsamic grilled vegetables, marinated artichokes, Italian cheeses, fire-roasted tomato and olive relish, Parmesan crisps, olives and caper berries served with focaccia

#### 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

#### Camembert Topped with Pecans and Maple Sugar

whole wheel sprinkled with brandy served warm with baguette and crackers

#### Camembert Topped with Roasted Apples, Shallots and Thyme

whole wheel served warm with baguette and crackers

#### Camembert Topped with Cranberry, Walnuts, Port and Currants

whole wheel served warm with Terra walnut bread

#### Charcuterie Board

pâté, prosciutto, smoked turkey, chorizo sausage, house-made fig and duck sausage and double smoked European ham served with blueberry and pear chutneys and baguette

#### Chèvre, Pesto and Pine Nut Torte

served with country style breads

#### Crab Dip with Corn and Cheddar

served warm with croccantini crackers

#### 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

#### Deluxe Seafood Platter

mussels on the half shell, topped with a green olive gremolata, jumbo prawns with fresh herbs, tangerine dusted jumbo scallops, smoked sea salt dusted wild sockeye salmon with tarragon mayonnaise and smoked tomato ketchup



## Hors d'oeuvre

### Hors d'oeuvre Platters (continued)

#### 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

#### Domestic Cheese Board

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

#### 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

#### Festive Roast Pork Platter

- herb and pepper crusted loin with cassis cherry mustard and house-made cranberry chutney served with Terra fig and anise bread and Parmesan shallot scones

#### Fig and Candied Walnut Terrine

- with Gorgonzola cream served with thyme pepper biscotti

#### Fresh Seasonal Fruit

#### 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

#### Granville Island Sake and Fennel Seed Cured Salmon Platter

- house-cured with pink peppercorns and served with nori wonton crisps, wild rice blini and hot mustard

#### Grilled Tuscan Vegetables

- seasonal vegetables grilled with balsamic vinegar and extra virgin olive oil

#### 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

#### 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



## Hors d'oeuvre

### Hors d'oeuvre Platters (continued)

#### Marinated Feta and Chèvre Board with Olives and Almonds

with dried apricots, figs and herb scented olives served with Terra walnut bread and crusty baguette

#### Market Vegetable Basket with Dip

#### Mediterranean Platter

herb and olive oil marinated feta, lemon and oregano chicken kebabs, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, saffron scented calamari, Greek-style grilled vegetables and grilled pita bread

#### Mediterranean Platter – Deluxe with Prawns

herb and olive oil marinated feta, lemon and oregano chicken kebabs, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, saffron-scented calamari, lemon and parsley prawns, Greek-style grilled vegetables and grilled pita bread

#### Mediterranean Platter - Vegetarian

herb and olive oil marinated feta, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, cucumber and cherry tomato with fresh oregano, chèvre, feta, walnut and fig torte, Greek-style grilled vegetables and grilled pita bread

#### Moroccan Platter

grilled eggplant with shallots, feta and mint, pistachio chicken balls, toasted pumpkin seed dip, hummus, saffron-scented calamari, artichokes with roasted peppers, smoked paprika roasted carrots and cauliflower and assorted flatbreads

#### Niçoise Salad Platter

herbed rare ahi tuna, new potato salad, green beans, assorted marinated olives, cherry tomatoes, hard-boiled eggs, seasonal greens, garlic basil aioli and sun-dried tomato dusted crostini

#### Premium Imported Cheese Board

a selection of the finest market cheeses of the day, which may include Stilton, chèvre cabriquette, Oka, Manchego, Cambozola, Piave and Farmtown aged English Cheddar served with baguette, assorted crackers and fruit and nut chips

#### Premium Imported Cheese and Fruit Platter

a selection of the finest market cheeses of the day, which may include Stilton, chèvre cabriquette, Oka, Manchego, Cambozola, Piave and Farmtown aged English Cheddar and fresh seasonal fruit served with baguette, assorted crackers and fruit and nut chips

#### Rain Coast Salmon Platter

maple-cured wild salmon, double smoked sockeye candy, smoked sockeye salmon with cream cheese and country breads



## Hors d'oeuvre

### Hors d'oeuvre Platters (continued)

#### Roast Meat Platter

fresh roasted grain-fed turkey breast and mustard honey glazed baked ham, served with cranberry chutney, house-made pear mustard, dried fruit garnish and crusty country rolls

#### Smoked Salmon Platter

thinly sliced smoked salmon, capers, cream cheese, dill and sliced onion served with French bread

#### Spinach and Artichoke Dip

grilled artichokes and Piave cheese served warm with black olive baguette

#### Summer Roasted Pork Platter

herb and pepper crusted striploin with grainy mustard and peach basil chutney served with fresh baguette and Parmesan shallot scones

#### Tapas Sampler

house-made hazelnut cheddar crackers, roasted chickpeas with ginger and coriander, smoked paprika almonds and a variety of French black and green olives marinated in orange, fennel, garlic and lemon

#### 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

#### 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