

# PORTSIDE

## PLATTER MENU

### Marinated Olives

Assorted olives & dry fruit from the Middle East & beyond ..... \$ 4

### Grilled Vegetable Platter

Seasoned vegetables grilled, herb pesto, fresh garlic finished with balsamic reduction ..... \$ 4

### Fresh Fruit Berry Platter

Assorted fresh fruit and berries locally sourced in season ..... \$ 5

### House Made Trio of Dips (Select 3)

Garlic hummus, roasted red pepper, artichoke & spinach dip, tzatziki, sundried tomato cashew, olive tapenade, BC smoked salmon cream cheese, or God's dip & served with grilled pita triangles ..... \$ 9

### European Cheese Board

A fine selection of cheese from around around the world with Locally Sourced Cheese accompanied with herb crisps & fresh baguette ..... \$ 10

### Gourmet Charcuterie Board

A gourmet selection of smoked meats, marinated vegetables, pickles and grilled foccacia bread ..... \$ 9

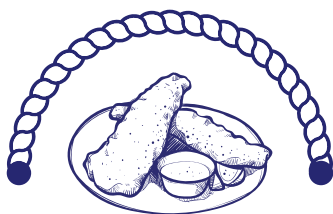
### BC Smoked Salmon Sampler

The best BC has to offer! An assortment of BC's finest lox smoked, candied, and cured salmon served with bagel chips & dill aioli ..... \$ 12



*All Prices are listed per person, Minimum 20 person order*

*\*All menu items are subject to 15% service charge & applicable taxes  
See Catering Practices for more detail*



## SKIPPERS SNACKS

### Assorted Salty Snacks

Chips, pretzels, cheezies, bits & bites, Asian spicy mix ..... \$ 4

### Gourmet Mixed Nuts

to include cashews, seasoned almonds, pecans, etc ..... \$ 6

### Tortilla Chips & Salsa

..... \$ 4

### Pepperoni Sticks with Sea Salt Bread Sticks

..... \$ 4

### Assorted Candy Jars

..... \$ 4

### Assorted Chocolate Jars

..... \$ 4

### Gourmet Cookie Basket

..... \$ 4

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