


PORTSIDE

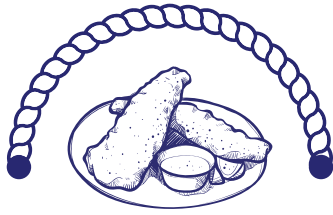
PLATTER MENU

Prices are listed per person. Minimum 40 person order.

Marinated Olives	\$ 6
Artichokes, assorted pickled veggies, grissini breadsticks, and crackers.	/person
Grilled Vegetable Platter	\$ 12
Zucchini, eggplant, peppers, asparagus, basil pesto and herbs, balsamic reduction, grissini breadsticks, and crackers.	/person
Smoked and Candied Salmon Platter 	\$ 16
Ocean Wise assortment of smoked and candied salmon, blanched and marinated asparagus, lemon dill cream cheese, crostini crisps.	/person
Housemade Dip Trio (Choose 3)	\$ 10
Chickpea garlic hummus, artichoke and spinach dip, tzatziki, olive tapenade, smoked salmon cream cheese, Gods dip. Served with grilled pita.	/person
European and Canadian Cheese Board	\$ 15
Foreign and domestic rich cheeses, special pickles, dried fruits and dates, grissini breadsticks, and crostini.	/person
Charcuterie Board	\$ 16
European and Canadian smoked and cured meats, marinated vegetables, pickles, breadsticks, grilled focaccia bread.	/person
Fresh Fruit and Yogurt Platter	\$ 12
A fine selection of seasonal fresh fruit and berries, with a rich vanilla yoghurt.	/person



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



SKIPPERS SNACKS

Assorted Salty Snacks	\$3 /person
Gourmet Mixed Nuts and Dried Fruits	\$6 /person
Tortilla Chips and Salsa	\$5 /person
Pepperoni and Grissini Breadsticks	\$5 /person
Assorted Gummies and Candy Jars	\$5 /person
Assorted Chocolates and Bars	\$5 /person
Mixed Cookie Baskets	\$5 /person

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