

### Platters

#### **Chef Laura Charcuterie Display \$75/\$130/\$180**

A selection of locally sourced Imported & house made cured meats and terrines. These are served with house made pickles, a selection of mustards, assorted olives, Artesian crackers and sliced baguette  
(Gluten -free options available)

#### **Artisan Cheese Display \$75/\$130/\$180**

A seasonal selection of artisan cheeses both local & imported with spiced pecans, house made provisions, dried fruits served with Artesian crackers and sliced baguette  
(Gluten -free options available)

#### **Add on item for \$30/60/80**

Baked Brie wheel in Puff Pastry with seasonal fruit compote...drastically delicious!

#### **Vegetable Antipasto Display \$50/\$95/\$115**

Marinated olives, grilled peppers, artichokes, balsamic mushrooms, grilled eggplant, marinated feta and house made harissa dip. Served with Artisan crackers and sliced baguette. (Gluten -free options available)

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*Platters*  
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**Wild BC Smoked Salmon Display \$80/\$135/\$185**

Wild BC Smoked salmon & maple salmon candy presented with cured onions, capers, lemon, dill cream cheese and sliced baguette (Gluten -free options available)

**Vegetable Crudit  Display \$45/\$80/\$100**

A selection of fresh seasonal cut vegetables arranged around house made roasted garlic hummus and buttermilk ranch dips

**Artisan Bread Display \$40/\$75/\$95**

A selection of fresh seasonal cut vegetables arranged around house made roasted garlic hummus and buttermilk ranch dips

**Fresh Fruit Display \$45/\$80/\$100**

An assortment of fresh cut seasonal fruits