

6625 Salish Drive,  
Vancouver, BC V6N 4C4  
Tel.: (604) 568-5044  
catering@salishancatering.com  
www.salishancatering.com



## **PLATTERS: small serves 10-15 guests, medium serves 15-20 guests, large serves 20- 30 guests**

### **VEGETABLE PLATTER**

Fresh seasonal vegetables such as: asparagus, carrots,peppers, celery, broccoli, cauliflower, green beans, snap peas,cherry tomatoes with a roasted red pepper hummus dip  
small \$35.00 medium \$65.00 and large \$90.00

### **GRILLED VEGETABLE PLATTER**

Marinated and grilled seasonal vegetables such as: eggplant, zucchini, carrots, fennel, green beans , peppers, cherry tomatoes drizzled with blackberry and lemony olive oil glaze.  
small \$40.00 medium \$70.00 and large \$100.00

### **FRUIT PLATTER**

A selection of sliced seasonal fruit and berries  
small \$35.00 medium \$65.00 and large \$100.00

### **DOMESTIC CHEESE BOARD**

A selection of sliced domestic cheeses such as: Swiss, Cheddar, Havarti, Brie and smoked Gouda with crisp grapes, baguette, assorted crackers  
small \$45.00 medium \$90.00 and large \$125.00

### **IMPORTED CHEESE BOARD**

A selection of imported cheeses such as: French Brie, Spanish Manchego, Danish Blue, Boursin, Italian Bocconcini, English Applewood Smoked Cheddar and Dutch Edam with assorted grapes, berries, bannock, baguette and crackers.  
small \$55.00 medium \$110.00 and large \$150.00

### **THE SHISHALH CHEESE BOARD**

Local artisan cheese with fresh berries, assorted grapes, dried fruit, fig jam, house-made lavender crostini, baguette and artisan crackers  
medium \$125.00 and large \$ 175.00

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## **PLATTERS cont.**

### **MUSQUEAM FIRST NATION TRIO DIPS**

Choose any three of the following dips: small-1 cup \$8.00, medium-2 cups \$16.00, large-3 cups \$35.00

#### DIPS

- Fiddlehead Fern Dip
- Beet raita with mint, cumin and cardamon
- Hummus
- Roasted Red Pepper Hummus
- Roasted Corn Salsa
- Feta and Herb Dip
- Lemony White bean dip

*Served with assorted olives and fried chick pea with assorted crostini*

### **TRADITIONAL CHARCUTURIE**

A selection of cured meats such as: Prosciutto, Genoa Salami, Mortadella, Chorizo Sausage, Tuscan ham, pate with assorted mustards, chutneys and bannock crisps.

small \$65.00 and large \$110.00

OR

### **SPARROW BROTHERS CHARCUTERIE**

An assortment of cured, smoked or dried meats such as elk, buffalo, venison, deer and patés, accompanied with assorted mustards, chutneys, fennel slaw and bannock crisps

Large \$200.00

### **MUCAMUCK (Vegetarian Antipasto Platter)**

Grilled Vegetables, sea asparagus fritters, Boursin stuffed tomatoes with wild celery shoots, toasted hazelnut and goat cheese lollipops, feta and herb dip with assorted olives , mini bannock or crusty bread.

small \$60.00 or large \$120.00

### **NAHA PLATTER (Antipasto Platter)**

Seasonal grilled vegetables, Genoa Salami, Maple-glazed ham, Blackberry glazed venison meatballs, assorted cheeses, with Lemony white bean dip and assorted mini bannock or crusty bread

small \$80.00 or large \$150.00

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## **PLATTERS cont.**

### **NOOTKA SOUND PRAWN PLATTER**

Traditional jumbo poached prawns with house made cocktail sauce and lemon wedges  
small \$60.00 medium \$120.00 or large \$190.00

OR

### **CLAYAQUOT SOUND PRAWN PLATTER**

Maple Marinated and seaweed salted grilled prawns with a wild garlic and rhubarb aioli – yum  
small \$70.00 medium \$140.00 or large \$220.00

### **CLAM FRITTER PLATTER**

Plumb clam Fritters with house made tartar sauce with sprinkles of seaweed.

Served at room temperature.

small \$45.00 medium \$65.00 large \$110.00

### **SMOKED SALMON PATE AND BANNOCK**

Our most popular platter!!!!

medium \$50.00 large \$ 95.00

### **SALISHAN SALMON PLATTER**

Fresh Herb, garlic and grated lemon zest marinated grilled sides of Pacific Salmon sliced and beautifully displayed with a Creamy Mango and Black Pepper sauce

small \$70.00 medium \$110.00 or large \$150.00

### **CHINOOK TRIO OF SALMON PLATTER**

House Smoked Salmon, Salmon Pate and Maple Glazed Salmon Nuggets with cream cheese, lemon wedges, capers and onions. Bannock or Rye Bread.

small \$80.00 medium \$120.00 and large \$170.00

### **GRILLED FLANK STEAK PLATTER**

Stinging Nettle Pesto marinated Grilled Flank Steak served Medium Rare with Roasted Corn Salsa, Dijon Mustard, and Tomato Jam with Mini Buns or mini Bannock

large \$150

### **BEEF TENDERLOIN PLATTER**

Black pepper and Lavender Spiced Beef Tenderloin served medium rare with grainy mustard, Dijon mustard, caramelized onion, horseradish, and lavender jelly. Served with mini buns or mini Bannock.

large \$200.00