

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 yoghurt dill dip
small \$35.00 medium \$65.00 and large \$100.00

GRILLED VEGETABLE PLATTER

Marinated and grilled seasonal vegetables such as: eggplant, zucchini, carrots, fennel, green beans , peppers, cherry tomatoes with 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 \$50.00 medium \$95.00 and large \$130.00

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 \$60.00 medium \$120.00 and large \$160.00

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 \$140.00 and large \$ 190.00

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PLATTERS: cont

MUSQUEAM FIRST NATION TRIO DIPS

Choose any three of the following dips:

Small: 1 cup of each dip - \$50.00

Medium: 2 cups of each dip - \$75.00

Large: 3 cups of each dip - \$100.00

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 \$125.00

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 \$220.00

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 \$75.00 or large \$130.00

NAHA PLATTER (Antipasto Platter)

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

small \$90.00 or large \$160.00

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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

CLAYOQUOT 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 coated 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!!!!*

small 1 cup and 20 mini bannock: \$ 30.00

medium 2 cups and 40 mini bannock: \$60.00

large 3 cups and 90 mini bannock: \$ 110.00

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 \$80.00 medium \$120.00 or large \$160.00

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 \$90.00 medium \$140.00 and large \$190.00

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 \$160.00

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 \$220.00