

2+
6625 SALISH DRIVE, VANCOUVER, BC V6N 4C4

[TEL:+1\(604\) 568-5044](tel:+1(604)568-5044)

INFO@SALISHANCATERING.COM

WWW.SALISHANCATERING.COM



PLATTERS

Medium serves 15-20 guests, large serves 20- 30 guests

Vegetable Platter

medium \$100.00 and large \$140.00

- Fresh seasonal vegetables such as asparagus, carrots, peppers, celery, broccoli, cauliflower, green beans, snap peas, and cherry tomatoes with a yogurt dill dip

Grilled Vegetable Platter

medium \$100 and large \$150.00

- Marinated and grilled seasonal vegetables such as eggplant, zucchini, carrots, fennel, green beans, peppers, and cherry tomatoes drizzled with blackberry and lemony olive oil glaze.

Fruit Platter

medium \$110.00 and large \$150.00

- A selection of sliced seasonal fruit and berries

Domestic Cheese Board

medium \$140 and large \$200.00

- A selection of sliced domestic cheeses such as Swiss, Cheddar, Havarti, Brie and smoked Gouda with crisp grapes, baguette, assorted crackers

Imported Cheese Board

medium \$180.00 and large \$240.00

- 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.

The Shishalh Cheese Board

medium \$180.00 and large \$ 240.00

- Local artisan cheese with fresh berries, assorted grapes, dried fruit, fig jam, house-made lavender crostini, baguette and artisan crackers

Musqueam First Nation Trio Dips

Served with assorted olives, fried chickpea with assorted crostini, and bannock bread.

- Choose any three of the following dips:
 - small: cup of each dip – \$60.00
 - medium: 2 cups of each dip – \$90.00
 - large: 3 cups of each dip – \$120.00

Dips

- Fiddlehead Fern Dip
- stinging nettles green goddess
- Hummus
- Roasted Red Pepper Hummus
- Roasted Corn, smoked tomato & avocado dip
- Feta and Herb Dip
- Lemony White bean dip

Traditional Charcuterie

small \$180.00 and large \$240.00

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

Sparrow Brothers Charcuterie

Large \$300.00

- An assortment of cured, smoked or dried meats such as elk, buffalo, venison, deer and patés, accompanied by assorted mustards, chutneys, mini bannock & baguettes

Mucamuck (Vegetarian Antipasto Platter)

medium \$200.00 or large \$300.00

- 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.

Naha Platter (Antipasto Platter)

small \$150.00 or large \$250.00

- 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

Nootka Sound Prawn Platter

medium \$ 180.00 or large \$240.00

- Traditional jumbo poached prawns with house-made cocktail sauce and lemon wedges

Clayoquot Sound Prawn Platter

medium \$200.00 or large \$260.00

- Maple Marinated and seaweed salted grilled prawns with a wild garlic and rhubarb aioli – yum

Clam Fritter Platter

medium \$100.00 large \$160.00

- Plumb-coated clam Fritters with house-made tartar sauce with sprinkles of seaweed. Served at room temperature.

Smoked Salmon Pate And Bannock – Our most popular platter!

- small: 1 cup and 20 mini bannocks – \$50.00
- medium: 2 cups and 40 mini bannocks – \$100.00
- large: 3 cups and 90 mini bannock \$150.00

Salishan Salmon Platter

medium \$160.00 or large \$200.00

- Fresh Herb, garlic and grated lemon zest marinated grilled sides of Pacific Salmon sliced and beautifully displayed with Sea asparagus & caper creme fraiche & smoked tomato jam

Chinook Trio Of Salmon Platter

medium \$180.00 and large \$240.00

- Chinook Smoked Salmon, Alder Smoked Salmon Pate and grilled sockeye with cream cheese, lemon wedges, capers and onions. Bannock or Rye Bread.

Beef Tenderloin Platter

Large \$250.00

- Black pepper and Juniper Spiced Beef Tenderloin served medium rare with grainy mustard, dijon mustard, caramelized onion, horseradish, and cedar jelly. Served with mini buns or mini Bannock.