

SHARING PLATTERS

Artfully arranged and designed for multiple people to serve themselves. Great for boardroom meetings. (minimum 8 ppl)

All items are plus applicable taxes and delivery fees

PROTEIN PLATTERS

Three way roasted chicken supreme with trio house dip \$15.00 pp

Peppercorn crusted beef with horseradish creme and truffle oil \$21.50 pp

Fennel essence poached salmon with citrus dressing \$18.50 pp



Carbon bar spiced grilled flank steak with chimichurri aioli \$15.00 pp



Asian Skewers Platter with teriyaki beef satay, lemongrass chicken satay, hoisin tofu and szchuan shrimp served with sweet chili and peanut sauce \$13 pp

Tea Sandwiches Platter cut into triangles with various meats, dairy and vegetarian options \$13.50 pp

Antipasto Platter with marinated vegetables, assorted cheeses, meats, olives, and roasted peppers served with focaccia and sliced baguette \$15 pp

Artisanel Cheese Platter with a selection of domestic and imported cheeses, fruit, crackers and crisps \$12.50 pp

VEGETARIAN PLATTERS

Roasted Vegetable Platter with arugula and balsamic vinaigrette \$12.00 pp



Mediterranean Platter with grilled vegetables, grilled pita, quinoa salad, feta roasted peppers, olives and house spread \$13.75 pp



Roasted Red Pepper Platter with sliced avocado, arugula, pesto, roasted sweet potato, roasted beets, baked falafel and garlic hummus \$13.75 pp



Vegetarian Party Platter with baked falafels, pakoras, vegetable samosa hummus, red pepper dip, baba ghanoush, and assorted crackers \$13.25 pp



Battered Vegetable Platter with sweet potato, cauliflower, french beans, eggplant, peppers, yuzu, soy and sweet thai dips \$13.00 pp



Crudites Platter with artfully displayed melange of raw vegetables served with roasted red pepper dip \$9.50 pp

