

# Cold Platters

---

**FRESH CUT VEGETABLE PLATTER** fresh seasonal vegetables served with a creamy dill dip or hummus.

**GRILLED VEGETABLE PLATTER** grilled eggplant, carrots, onions, peppers, zucchini, feta, balsamic glaze & fresh basil.

**ROASTED VEGETABLE PLATTER** eggplant, zucchini, carrot, red bell pepper, red onion, in a balsamic glaze.

**ASPARAGUS & BELL PEPPERS** with fresh herbs & balsamic.

**HEIRLOOM TOMATO PLATTER** fresh sliced colourful heirloom tomatoes with red onions and fresh cracked black pepper and chives.

**MARINATED MUSHROOMS** fresh button mushrooms in a fresh herb & garlic oil drizzle.

**TOMATO BOCCONCINI SALAD PLATTER** fresh roma tomatoes & bocconcini cheese in a balsamic glaze.

**TOMATO ONION SALAD PLATTER** fresh ripe tomatoes, marinated sweet red onions, & spring mix greens in a balsamic vinaigrette.

**ANTIPASTO PLATTER** an assortment of pickles, variety of olives, artichoke hearts, pickled beets, banana peppers, & antipasto served with crackers.

**CHARCUTERIE PLATTER** European sliced meats, variety of cut cheeses, & various pickled veggies served with crackers.

**MARINATED CLAMS & MUSSELS** served cold with a sundried tomato vinaigrette.

**COLD PRAWN PLATTER** served with a house made cocktail sauce (2-3 pieces per person).