

Platters and Station Options

Market Pricing, please inquire

Antipasto Station

Cocktail rolls, Assorted Italian Meats, Assorted Artisan Cheeses,
Raw Vegetables, Parmesan, Bruschetta, Hummus, Camembert,
Cheddar, Kalamatas, Green Olives, Assorted Melon, Hot Peppers,
Gulf Shrimp Sweet Bell Peppers, Assorted Condiments and
Pickled Preserves,

Hot Sauces, Grainy Mustard and Chutney

(Minimum of 50-75 guests)

Gourmet Veggie Station

Assorted Raw Veg, Assorted Flat Breads, Hummus, Guacamole,
Tortilla Chips, Salsa, Seasonal Fruit Platter and Canadian Cheeses

(Minimum 75 Guests)

Seafood Station

Shrimp & Scallop Skewers, Jumbo Gulf Shrimp, Alaskan King
Crab Legs, Seafood Salad, Smoked Salmon, Crab Cakes, Mussels,
Fresh Oysters

(Minimum 50 Guests)

Late Evening Sweet Table

Variety of Gourmet Cakes, European Mini Cocktail Pastries
Fresh Seasonal Fruit and Berries

(Minimum 75 Guests)



Artisan Cheese and Cracker Platter

Imported and Premium Cheeses

(35-40 guests)

Canadian Cheese and Cracker Platter

Assorted Canadian Cheese

(35-40 guests)

Seasonal Fruit Platter

Several varieties of seasonal fresh fruit

(35-40 guests)

Vegetable Platter

Seasonal Vegetables and Ranch Dip

(35-40 guests)