

Platters Catering Christmas Menu

Gourmet Hors D'oeuvres

Diablo Shrimp

Jumbo Skewered Gulf Shrimp Marinated in a Ponzu Thai Glaze

Sambel & Citrus Marinated Chicken Satays

*Chicken Tenders Marinated in a Sambel & Citrus Jus
Complimented with a Dried Cranberry & Cippoline Glaze*

Asian Barbecued Pork Tenderloin

*Asian Sesame BBQ Marinated Pork Tenderloin
Shredded into a Nappa Slaw Filled Wonton Wrap*

Rice Paper Spring Rolls

*Fresh Hand Made Asian Style Spring Rolls
Composed of Mango, Avocado, Sesame Buckwheat Noodles & Fresh Cilantro
Complimented with a Lemon Spiced Yogurt Dip*

Wild Mushroom Tart

*A Blend of Sautéed Wild Mushrooms Finished with Creole Boursin Cheese
In a Savoury Herb Tart*

Roasted Vegetable Pinwheels

*Flavoured Tortilla Shells Painted with a Garlic Herb Cream Cheese
Filled with Balsamic Grilled Vegetables & Spanish Onion Confit*

Sundried Tomato Chevre Phyllo Shells

*Sundried Tomato, Thyme & Citrus Infused Goat Cheese
Piped into an Herbed Phyllo Pastry with Caramelized Vidalia Onion & Lime Zest*

Brie En Crouse

*Prosciutto Wrapped Black Mission Fig Stuffed with Double Cream Brie
Grilled to Perfection & Napped with a Honey Pepper Glaze*

Your Choice of Hors D'oeuvres

*All Menu Prices are Subject to Change without Notice
All Menu Prices Exclude Taxes & Service Charge*

Platters Catering Christmas Menu

Cocktail Reception Displays

Phyllo Wrapped Brie

Double Cream Brie Wrapped En Croute in Phyllo Pastry
Finished with Fieldberry Coulis & Herbed Crostini

Half Wheel \$ 145.00

Full Wheel \$ 225.00

Shrimp Towers

Jumbo Shrimp Accompanied with Citrus Cocktail Sauce & Lemon Wedges

\$ 18.99 / dozen

Fruit Display

Fresh Fruit & Berry Display

\$ 2.75 / pp

Cheese & Fruit Display

Fine Canadian & Continental Cheese Accented with a Fresh Fruit Display

\$ 3.50 / pp

Crudités Display

Fresh Seasonal Vegetables served with Our In House Dip

\$ 1.75 / pp

Dessert Display

An Extensive Array of Squares, Tortes, Cookies, & Profiteroles

\$ 2.75 / pp

Chocolate Dipped Strawberry Display

Fresh Strawberries Dipped in White & Dark Callebaut Chocolate

\$ 19.95 / dozen

All Menu Prices are Subject to Change without Notice
All Menu Prices Exclude Taxes & Service Charge

Platters Catering Christmas Menu

Christmas Dinner Menu Selections

All Christmas Dinner Menu Selections Include the following:

Rolls & Whipped Butter, Soup or Salad, Entrée, Dessert

Salad Selections

Herbed Chevre & Almond Salad

Baby Mixed Greens Complimented with Julienne Red Onion, Carrot, & Roasted Almonds,
Topped with Crumbled Herbed Goat Cheese & Honey Cranberry Reduction

Goat's Milk Feta & Fresh Berry Salad

A Blend of Mixed Mesclun Greens & Baby Spinach
Tossed with Strawberries, Blueberries, Red Onion, & Goat's Milk Feta
Finished with a Lemongrass, Ginger & Ponzu Dressing

Thyme Cous Cous & Cranberry Salad

Thyme & Citrus Infused Cous Cous
Accented with Brunoise Peppers, Red Onion, & Dried Cranberries
Tossed in a Thai Basil & White Balsamic Syrup

Strawberry & Pecan Mixed Greens

Baby Mixed Greens with Fresh Strawberries, Wild Mushrooms, & Toasted Pecans
Complimented with an Apple Cider Vinaigrette

Soup Selections

Autumn Harvest Soup

Oven Roasted Maple Glazed Butternut Squash, Apple, & Carrot Reduction
Finished with Garlic Chive Oil

Minestrone Soup

A Melange of Seared Pancetta, Roma Tomato, & Seasonal Vegetables
Accented with Basil Pesto

Parsnip Pear & Celeriac Soup

A Pureed Infusion of Roasted Parsnip, Celeriac, & Riesling Poached Pear

All Menu Prices are Subject to Change without Notice

All Menu Prices Exclude Taxes & Service Charge

