

# WILD SAFFRON



BISTRO

## Party Platters

Prices are per person

### Local Artisan & Imported Cheese

\$6

A selection of cheeses from around the world featuring local artisan cheese makers from Salt Spring Island & Vancouver Island. Served with berries, nuts, seasonal & dried fruit and chutney

### Fresh Fruit Platter

\$3.5

Assortment of fresh seasonal fruits

### Seasonal Vegetable Platters

\$3

With feta cheese & fresh herb dip

### Grilled Pita Bread with Dips

\$4

Grilled pita bread wedges, hummus, tomato relish, and spinach & artichoke dips

### Crostini Platter

\$4

A trio of dips served with garlic crostini & assorted crackers: tomato bruschetta with fresh basil, mushroom tapenade with rosemary & thyme, spinach & artichoke

### Tapas Sampler

\$3.5

Roasted chickpeas, maple & tamari almonds, a variety of marinated black & green olives, grilled asparagus, pickled asparagus, marinated artichokes, skewered portobello nuggets with in-house made west coast crackers

### Mediterranean Platter

\$4.5

Herb & olive oil marinated feta, chicken kebabs, lamb skewers, tzatziki, roasted red peppers, marinated artichokes, marinated olives, grilled pita bread

### Oysters on the Half Shell

\$5

Grapefruit & shallot mignonette with fleur de sel

### Cured Gravad Lax Platter\*

\$6

Cured in-house, dill & black peppercorns served with crostinis, artisan breads and grainy mustard. \* Seven business days advance notice are necessary for our chef to prepare this quality item

### West Coast Seafood Platter

\$6.5

In-house smoked wild salmon, poached salmon, marinated prawns, steamed salt spring island mussels, assorted crackers & breads

### Decadent Dessert Platter

\$4

Dark chocolate brownies, berry tartlets, vanilla cream filled cream puffs, vanilla & chocolate cheese cake