



Appetizer Dips & Platters

Freshly cut seasonal crudite served with your choice of home made sesame garlic dip OR home made chipotle ranch dip **\$35.00**

Freshly cut bruschetta with vine ripened tomatoes, extra virgin olive oil & fresh basil served with artisan crackers & home made croustini's **\$35.00**

Authentic Greek hummus with tahini & garlic served with fresh pita bread **\$35.00**

House made traditional Greek style tzatziki with fresh pita bread **\$45.00**

Black olive tapenade cream cheese dip with lemon & fresh herbs served with artisan crackers & home made croustini's **\$45.00**

House smoked salmon cream cheese dip with fresh chives & a variety of crackers & croustini's for dipping **\$45.00**

Spiced fig & ricotta dip with artisan crackers & home made croustini's **\$45.00**

Sweet chili poached black tiger prawns with zesty lime & fresh cilantro **\$55.00**

Assorted Cheese mirror with the chef's selection of local & imported cheeses, Okanagan dried fruits, artisan crackers & house made croustini's **\$125.00**

Anti Pasto Platter with assorted Italian cured meat's, soppressata salami, smoked prociutto, fruilano cheese, fresh table grapes, marinated olives & herb & garlic roasted vegetables served with freshly baked artisan bread **\$125.00**

Charcuterie platter - the chef's selection of house smoked, salted & cured meats, house smoked salmon served with pickled capers, shaved red onions & cream cheese, Fraser Valley duck & pistachio nut terrine with Okanagan dried cherries & seasonal fruit chutney, house smoked prosciutto, air dried beef & home made spicy soprassetta salami, served with assorted artisan breads, crackers & croustini's **\$175.00**

Items subject to change - ask for current Charcuterie selection

Perfect addition to any of the featured dinner or buffet menus!

All prices based on platters that will serve 20-30 people served buffet style

we make it delicious . flambécatering.com . 250 486 8939