

Classic Catering

by KOHO FOOD SERVICES LTD.

Platter Menu

Delivered right to your door!

Sandwich Tray

A variety of freshly made sandwiches on Chef's choice of assorted breads featuring black forest ham, roast beef, smoked turkey breast, tuna and egg salad on an assortment of white and whole wheat bread.

Wrap Tray

A selection of freshly made wraps featuring ham, roast beef, smoked turkey club, chicken Caesar, tuna and egg salad. Available on an assortment of white, whole wheat and pesto wraps.

Sliced Meat and Cheese Tray

An assortment of cold deli meats featuring roast beef, black forest ham, turkey breast, Swiss, cheddar and Monterey Jack cheese slices.

Italian Deli Tray

Sweet lean capocollo, sopressata, prosciutto and mortadella sliced meats accompanied by mozzarella and provolone cheese.

Cheese and Crackers

A variety of Swiss, Gouda, medium Cheddar, Marble, Havarti and Brie, cubed and accompanied by grapes and an assortment of crackers.

Fresh Veggie Tray

Fresh broccoli, cauliflower, mushrooms, grape tomatoes, pepper spears, English cucumbers, baby carrots and celery curls, all served with your choice of ranch dressing or roasted garlic hummus for dipping.

Fresh Fruit Tray

A colourful fresh cut assortment of seasonal fruits such as pineapple, cantaloupe, watermelon, honeydew, grapes, strawberries, kiwi. (subject to seasonal change)

Volcano Dip

(serves 10-12)

Fresh pumpernickel loaf hollowed out and filled with our freshly made sour cream and spinach dip and garnished with cherry tomatoes. Accompanied by assorted pieces of pumpernickel and crusty white bread for dipping.

Minimum order 10 person per tray.

All prices are per person (pp), unless otherwise indicated.

**To order please call (519) 622-8144 or
email info@classiccatering.ca**

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Relish Tray

Sweet mixed pickles, sliced dills, bread and butter pickles, stuffed green olives, Kalamata olives, hot pepper rings and sliced baby beets.

Anti-Pasto Platter

Roasted red peppers, Kalamata olives, stuffed green olives, marinated mushroom caps, marinated artichoke hearts, sundried tomatoes, pickled vegetables, sliced cacciatore with artisan crostini.

Shrimp Platter

(market price)

Large cooked tail on shrimp teamed with imitation crab, served with a zesty cocktail sauce and lemon wedges.

Shrimp and Surimi Crab

(market price)

Large cooked tail on shrimp teamed with imitation crab served with a seafood cocktail sauce.

Smoked Salmon Tray

(market price)

Smoked salmon rolled and accompanied by cream cheese, capers, sliced English cucumber and sliced red onion. Garnished with lemon wedges.

Desserts

Cookie Platter

A selection of milk chocolate chunk, double chocolate, oatmeal raisin and monster cookie.

Decadent Dessert Platter

An assortment of date squares, lemon lover's bars, raspberry macarons, chocolate swirl cheesecake and strawberry swirl cheesecake (may change seasonally) (2.5 pc pp)

Beverages

Folgers Columbian Coffee

Tea

Soft Drinks (Pepsi, Diet Pepsi, 7up, Ginger Ale, Iced Tea)

Aquafina

Juice (apple, orange)



- Lunch includes disposable biodegradable and environmentally friendly plates, bowls, cutlery, napkins and serving utensils.
- Prices subject to change. All prices subject to HST.
- Delivery charges may apply. Free delivery on orders over \$200.00 before tax.
- Minimum 48 hours notice required for orders. Cancellations received after 4 p.m. the day prior may be subject to a 50% charge. •All events must be paid in full prior to delivery.

