

chef claire's

Platter Selections

Based on a two hour event our platters
serve the following number of guests:
GF- Gluten Free

S - small platter: 10 - 15 guests
M - medium platter: 15 - 25 guests
L - large platter: 25 - 40 guests

Local & Imported Cheese Selection -GF

S -120 M -160 L -240

sundried fruits, fig jam, candied pecans
baguette and chef claire's housemade crackers

Herb Roasted Turkey Breast- GF

S -125 M -155 L -175

slow roasted turkey sliced thin, housemade cranberry relish
grainy mustard, thyme aioli, artisan breads

Dijon, Rosemary Crusted Beef Tenderloin -GF

S -179 M -200 L -275

dijon mustard, horseradish aioli, caramelized onions, petit organic milk buns



Smoked Salmon -GF

S -115 M -140 L -175

served in the classic way: cream cheese, capers, red onion

Mediterranean Meze Platter

S -150 L-195

marinated eggplant, hummus, pickled beets, stuffed grapevine leaves
white bean roasted garlic dip, marinated Feta and olives
sundried tomato tapenade, crudites for dipping with grilled pita scented with Sumac

Fresh Fruit Platter - GF

S -75 M -100 L -140

Farmers Market Garden Crudités

S -60 M -95 L -120



Recommended by the Vancouver Aquarium as ocean-friendly.

Chef Claire's - 3610 Main St - Vancouver - V5V3N3 - 604-875-6400
chefclaire@chefclaires.com

please remember to review our services and ordering information document

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chef claire's

Platter Selections

Tuscan Antipasto

S -85 M -120 L -170

grilled seasonal vegetables, marinated olives, artichokes
sliced italian meats, cheeses, roasted garlic
housemade focaccia wedges

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Asian Tuna Tataki Platter

S -95 M -125 L -170

ginger marinated albacore tuna cooked rare
sliced thin pickled ginger, soya aioli

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Moroccan Spiced Leg of Lamb - GF

one size -175 feeds 20

rubbed with ras el hanout, harissa aioli,
cucumber coriander yogurt, grilled
flatbreads -



Warm Crab and Candied Corn "Dip"

one size - 125 feeds 20

garlic crostini

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Fennel Cured Wild Salmon Medallions -GF

One size - 200..... feeds 20-25

grilled, preserved lemon and dill aioli, crusty baguette

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Porchetta and Crackling - GF

S -105 M -150 L -195

salsa verde aioli, petit buns

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Mezze of Dips - GF

8 per cup - minimum 3 cups per order

- white bean, roasted garlic, rosemary
- green olive, preserved lemon tapenade
- smoked paprika hummus
- sundried tomato, basil, chèvre
- wild mushroom tapenade
- roasted beet, feta tapenade
- roasted garlic tzatziki

served with pita crisps, roasted garlic crostini
or
flat breads, baguette, wonton crisps

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Tuscan Grilled Vegetables - GF

S -85 M -115 L -200

farm market vegetables grilled,
pomegranate molasses, fresh herbs

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Honey Balsamic Oven Roasted Ham -GF

S -95 M -125 L -155

grainy mustard, housemade apple and pear chutney
artisan breads

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The "Steakhouse"

S -105 M - 135 L -195

grilled flank steak, petit kaisers

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