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

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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

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Smoked Salmon -GF
S -115 M -140 L -175
served in the classic way: cream cheese, capers, red onion

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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

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Fresh Fruit Platter - GF
S -75 M -100 L -140

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Farmers Market Garden Crudités
S -60 M -95 L -120

-

ocean wise™ | **Recommended by the Vancouver Aquarium as ocean-friendly.**

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

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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
-

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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Platter Selections

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, chêvre
- 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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