

Grazing Boards & Platters



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

*savoury*chef

The Menu

We offer a number of delivery-friendly boards and platters for events of all styles and sizes. Our boards and platters are available in three sizes. Use the guide below to choose the right size for your event. Once you have made your selection, contact us to place your order and our chefs will get to work using the finest fresh, local, and sustainable ingredients.

Not sure what or how much to order? Contact us!

We'd be happy to guide you through the selection process.

Prices exclude staffing, rentals, beverages, applicable taxes, and service charges.

SMALL

Approx 10 servings

MEDIUM

Approx 20 servings

LARGE

Approx 30 servings

DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

OceanWise 

IMPORTANT - Please Note:

Though we always do our best, we are not a nut free kitchen. As such, we cannot guarantee that items won't contain traces of nuts.

To Place Your Order

Email: info@savourychef.com

Call: 604-357-7118

Or visit: savourychef.com

Boards & Platters

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Our boards & platters are available in three sizes: small (approx 10 servings), medium (approx 20 servings) and large (approx 30 servings).

Antipasto Board ^{VEG}

Spiced green beans, balsamic roasted mushrooms, marinated artichoke hearts, marinated bocconcini, mixed olives, grilled zucchini, grilled peppers, toasted bread, and crackers

Small: 170.00

Medium: 340.00

Large: 510.00

Charcuterie Board

A mixture of artisan and house-made charcuterie meats including sausages, salamis, and terrine. Served with olives, grainy mustard, pickles, toasted bread, and crackers

Small: 130.00

Medium: 260.00

Large: 390.00

Fruit Platter ^{GF V}

A selection of cantaloupe, honeydew, pineapple, watermelon, grapes, and berries

Small: 60.00

Medium: 120.00

Large: 180.00

Winter Grazing Board

Bowl of burrata, wedges of brie, wedges of blue cheese, sliced prosciutto, sliced fennel salami, sliced capicollo, artichoke hearts, fresh berries, candied berries, grapes, mixed nuts, mixed olives, honey, grainy dijon mustard, crackers, and artisanal bread

Small: 150.00

Medium: 300.00

Large: 450.00

Cheese Board ^{VEG}

A selection including a soft cheese, hard cheese, goat cheese and blue cheese. Served with lavender-infused honey, fresh fruit, dried fruit and preserves with an assortment of bread and crackers

Small: 140.00

Medium: 280.00

Large: 420.00

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Salmon Board

Cold smoked salmon, hot smoked salmon, double smoked salmon and candied nuggets. Served with herbed cream cheese, red onion, capers and toasted bread and crackers

Small: 160.00

Medium: 320.00

Large: 480.00

Vegan Platter ^{DF V}

Roast garlic hummus, vegan French onion dip, vegan cheese selection, grapes, berries, cucumber, radish, tomato, candied walnuts, and an assortment of bread and crackers

Small: 160.00

Medium: 320.00

Large: 480.00

Vegetable Crudite ^{GF VEG}

A selection of carrots, cucumbers, cauliflower, mixed peppers, radish and cherry tomatoes. Served with roasted garlic hummus and house-made tzatziki

Small: 75.00

Medium: 150.00

Large: 220.00



It's our pleasure
to serve you.



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Request A Quote

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