

The Platter Company - Gourmet Market is all about sharing with the company you love most! We are passionate about our food & make each of our menu items to deliciously high standards. Allow us to elevate your everyday with our gourmet meals, handcrafted appetizers, market fresh sandwiches, soups, salads & more!

*option is available

GF - Gluten Free V - Vegan DF - Dairy Free

FROZEN & FRESH HANDCRAFTED APPETIZERS

Chef at home with the convenience of one cooking temperature @ 375 and dig in!

Starting at \$20 per dozen

Traditional Spanakopita Wild Mushroom Tarts Vegetarian Spring Rolls Arancini Balls with Marinara Sauce Chicken Wings GF Vegan Chicken Wings Truffle Mac & Cheese Bites

Chicken Spring Rolls Mini Beef Wellington Bacon Wrapped Jalapeño Poppers GF Bacon Wrapped Scallops GF Cold Jumbo Shrimp Cocktail GF

We are always trying new ideas! Come in to see whats cooking!

SHAREABLES

OUR FAMOUS FLATBREADS Starting at \$16

BBQ Pulled Jackfruit V Buffalo Chicken Chipotle Pulled Pork

Chicken Quesadillas GF*

Tomato, Basil & Goat Cheese Caramelized Onion & Mozzarella Chicken Tikka

Sandy's Pepperoni Turkey Pepperoni

DIPS Starting at \$8

Buffalo Chicken Wing St Agar Blue Cheese Red Pepper Baba G

Artichoke & Asiago Spinach Bowl Artichoke, Spinach & 4 Cheese

Le Pizy Bakeable Cheese Box with Blueberry Compote and Candied Walnuts









ARTISAN PLATTERS

Our artisan platters are beautifully presented on balsam, wooden, reusable & recyclable platters. Elevate your table for your next event! Individual boxes available

CHARCUTERIE \$16 per person | Grab & Go for 2

Italian cured meats, artisan cheese, olives, cipollini onions, dried & fresh fruit with walnuts.

WOWZA \$23 per person

Our most popular artisan platter is called wowza for a reason! Perfect combination of our Italian cured meats, artisan cheese, crudities, olives, cipollini onions, housemade hummus, dried & fresh fruit with walnuts.

ARTISAN CHEESE \$19 per person

Local & European soft & hard cheese, dried & fresh fruit with walnuts. Just add wine!

GOURMET CRUDITIES \$60 | One size platter feeds 4-6

Beautiful assortment of seasonal vegetables with our housemade hummus and asiago dip.

Add crackers, baguette or local preserve for an additional cost.









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MAIN MEALS

Frozen & Fresh | Small Pans feed 2-3 starting at \$23 Family Pans feed 4-6 and Full Pans feed 10-12 | Please allow 3-5 days for larger pan oders

Quiche GF*

Butter Chicken GF
Chicken Marsala GF
Chicken Caprese GF
Chicken Tenders GF*
Creamy Mac & Cheese
Creamy Truffle Mac & Cheese
Creamy Lobster Mac & Cheese
Chicken or Beef & Guinness Pot Pies
Beef, Chicken or Vegan Lasagna GF/DF*
Chicken Meatballs in our House Tomato Sauce GF/DF*
Beef/Pork Meatballs in our House Tomato Sauce GF/DF*

Beef Bourguignon
Wagyu Beef Shephard's Pie
Chicken Parm
Eggplant Parm
Cabbage Rolls
Vegan Curry V
Beef Chili
Peri-Peri Pulled Chicken or Pulled BBQ Pork
BBQ Pulled Jack Fruit V

SIDES

Frozen & Fresh | Small Pans feed 2-3 starting at \$8 and Family Pans feed 4-6

BASMATI RICE CREAMY YUKON GOLD MASH CAULIFLOWER MASH

SALAD BOWLS

Startiing at \$16 | Feeds up to 4 | Larger sizes available

FRESH GREENS
with berries, cucumber, peppers & grape tomatoes.
CAESAR SALAD
with croutons.
BEET & GOAT CHEESE
with candied walnuts.
PERCYS FAMOUS POTATO SALAD

GREEK ORZO PASTA SALAD

TRI-COLOURED CHEESE TORTELLINI

SOUPS, HOUSEMDE PASTA & SAUCES

Seasonal Soups, Beef, Chicken, Vegan Bolognese, Alfredo, Carbonara, Stuffed Ravioli, Penne, Spaghettini, Gnocchi & More

ASK ABOUT OUR DESSERTS & READY TO BAKE BRUNCH IDEAS!

