



BY THE PIECE | HORD'OEUVRES

Minimum order of 24 per selection

Wild Rice Cakes 2

wild rice and farro cakes, roasted garlic and cream sauce

Shrimp Cocktail 3

served with remoulade and cocktail sauce

Canapes 3

open face miniature sandwiches in variety of your choice; cucumber & herbed cream cheese with fresh dill, citrus shrimp with roasted red peppers & rouille, seared ham with apples and onion jam

Glazed Meatballs 3

grass-fed beef meatballs, brown sugar and soy glaze

Salmon and Crackers 4

smoked salmon, dill crème fraîche, and house made lavosh crackers

Brisket Sandwiches 4

house smoked brisket, house BBQ, sweet mustard pickles, miniature city buns

Shepherd's Pie 4

grass-fed beef, roasted vegetables, whipped potatoes, puff pastry

Caprese Bites 2

fresh mozzarella, tomato, basil, balsamic syrup

Stuffed Mushrooms 2

chorizo, roasted red peppers, caramelized onions

Thai Chicken Skewers 3

turmeric seasoned chicken, scallions, thai chili sauce

Lamb Satays 4

seasoned ground lamb skewers with tzatziki sauce

House Made Tarts 3

small tart bites made in variety of your choice; caramelized onion & gruyere cheese, smoked bacon & apple, sweet potato & kale

Seared Pork Belly 4

crispy pork belly, puréed sweet potato, fresh apple julienne

Endive Spears 3

chevre, toasted walnuts, pomegranate seeds, orange zest

Zucchini Parmesan 3

fried zucchini with parmesan, served with marinara

Brie in Phyllo 3

melted brie in crispy phyllo, warm berry compote

PLATTERS

All platters serve 15-24 people

Standard 40

house-made breads and lavosh crackers, honey butter seasonal spreads

Artisanal Cheese & Fruit 80

an assortment of artisan cheeses and seasonal fruits

Seasonal Vegetables 65

with house-made buttermilk herb dressing

Antipasto 80

marinated & grilled vegetables, blended olives, variety of pickled vegetables, and artisan charcuterie

Meat 80

regionally-cured charcuterie, house-made pâté, marinated vegetables, cornichons, whole grain mustard, and grilled bread

Mediterranean 80

falafel, classic bruschetta, blistered peppers, basil pesto, hummus, tzatziki, served with lavosh and crostini

Tarte de Soleil 65

savory puff pastry twist in one of three varieties; tapenade, pesto, or parmesan.

Baked Artichoke and Spinach Gratin 60

with house-made tortilla chips

Smoked Salmon Platter 110

house-smoked salmon fillet, dill crème fraîche, pickled sweet onions, lemon wedges

HOTEL DONALDSON | PLATTERS SNACKS CAKES

* menu subject to seasonal change



DESSERT PLATTERS

Serves 10-15 people (~20-25 pieces)

Assorted Mini Desserts – Chef's Choice 40

Assorted Cookies 35

Assorted Mini Cheesecakes 40

Assorted Tartlets 40

Chocolate Truffles 55

Chocolate-Dipped Strawberries 50

CAKES AND SUCH

To comply with health code, we cannot allow any homemade cakes/food to be brought in. If you would like to bring in a cake from another professional bakery, we charge a \$25 fee or \$50 fee for multi-tier cakes. We then provide plates & silverware, cut & serve it.

Carrot, Chocolate, White, Marble, Red Velvet
Lemon, Almond or Espresso

Cupcakes

2.5 each (minimum order of 24 per flavor)

6" Two Layer Round 20
serves 6 to 8

8" Two Layer Round 35
serves 10 to 14

10" Two Layer Round 50
serves 16 to 20

Half Sheet 65
serves 48

Full Sheet 100
serves 96



Cheesecake or Chocolate Grenache Cake
(Strawberry Coconut, Chocolate w/ Oreo Crust, Mixed Berry,
Mocha Cheesecake, etc.)

6" Round 20
serves 6 to 8

8" Round 35
serves 10 to 14

10" Round 50
serves 16 to 20

Half Sheet 85
serves 48
(Chocolate Grenache Cake unavailable in this size)



PARTY SNACKS

Serves 10-20 people

Spicy Caramel Corn with Almonds
20 per gallon

Bacon Chili Lime Popcorn
20 per gallon

Snack Mix
20 per gallon

Spiced Bar Nuts
40 per quart

House-made Sweet Potato Chips
30 per 2 gallons

House-made Potato Chips
20 per 2 gallons

House-made French Onion Dip
20 per quart

House-made Tortilla Chips
20 per 2 gallons

House-made Pico de Gallo
20 per quart



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