

ANYTIME PLATTERS

SAVOURY PLATTERS | MIN 12 GUESTS

CRUDITE crispy vegetables served with house made dip, please select two - white bean and spinach, hummus, artichoke and asiago, dill yogurt, spicy red pepper feta, spinach and babaganoush \$2.95

ARTISAN and INTERNATIONAL CHEESE PLATTER served with fruit, nuts and crackers \$3.95

CONTINENTAL PLATTER hummus, spicy red pepper feta, artichoke and asiago dips, mushroom tapenade, crudité, crackers and pita \$3.50

NACHOS CHIPS homemade guacamole and salsa \$2.95

VEGETARIAN ANTIPASTO PLATTER seasoned grilled vegetables, marinated mixed olives and pickles, Italian cheeses, rustic Mediterranean breads \$3.50

ANTIPASTO PLATTER seasonal marinated grilled vegetables, marinated mixed olives and pickles, Italian cheeses, cured meats \$3.95

CHARTECUERIE prosciutto, porchetta, mixed European smoked and cured meats, olives, pickles, rustic breads

MIXED MEDLEY assortment of coconut shrimp, falafel, panko crusted vegetables, avocado spring rolls, chicken fingers, served with dipping sauces \$4.95

SMOKED SALMON cream cheese, red onion, capers and crackers \$4.00

INTERNATIONAL SATAY PLATTER choice of 3: marinated chicken, pork, beef, lamb, shrimp or tofu with international sauces \$4.95









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QUESADILLAS zesty chicken, beef or vegetarian with bell peppers, spanish onions, mushrooms, black beans and special cheese blend, served with sour cream and salsa \$3.95

SLIDER PLATTER zesty pulled chicken, beef, lamb, turkey, pulled pork, falafel or beet with various hot and cold toppings, garnishes and sauces \$5.00

CHICKEN BREAST PLATTER an assortment of grilled chicken: balsamic chicken, jerk chicken, masala chicken and teriyaki chicken served with grilled vegetables and various sauces, spreads, dip and fresh baquette \$7.25



BEEF TENDERLOIN PLATTER peppercorn crusted beef tenderloin, cabernet reduction, grilled mushroom, caramelized onion, horseradish, dijon and fresh baguette \$10.95

BAKED SALMON FILLET MINT PESTO and DIJON served with assorted pickles and fresh baguette \$8.95

GRILLED SWEET and SPICY SALMON FILLET PLATTER Zemra's signature salmon dish served with yoghurt dill sauce and papaya slaw \$8.95



MUSSELS with fragrant red Thai curry sauce or Sambuca cream sauce \$7.50

SPICY SHRIMPS sautéed with garlic, house made chili and hearty tomato sauce \$7.95

BABY BACK RIBS braised until they fall off the bone with signature smoky black bean and bourbon sauce \$8.25



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ADD-ONS

ADD-ONS | ADD A LITTLE OR ALOT Zemra's signature salads \$3.95 rice pilaf \$3.95 roasted organic herb potatoes \$2.95



SWEET PLATTERS

PETIT FOURS mixed cakes, mousse, cheesecake, tarts and more, served with fruit garnish \$3.95

MIXED ITALIAN PASTRIES mixed cannoli, baba crema, tiramisu and more \$3.95

SWEET ROLLS blueberry and white chocolate; apple and cinnamon, sweet plantain served with warm vanilla sauce \$3.95

STUFFED CREPES mascarpone and Nutella, berry compote, cranberry tangerine compote, served with balsamic maple syrup and butterscotch sauce \$3.95

CUPCAKES assortment of flavours \$3.50

GOURMET COOKIES and SQUARES freshly baked, seasonal assortment \$2.95

FRESH FRUIT PLATTER fresh cut seasonal fruit \$3.95



Eco friendly disposable china, cutlery and napkins are included in price per person Delivery charges in the GTA start at \$25

For larger events, please inquire regarding equipment rentals.