

## MENU

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## **Platter-Licious**

Prices subject to change without notice

FoodieLicious Cheese Tower our signature dish - with layers of our secret cheese mixture & housemade pestos served with fresh fruit & fresh baked, sliced French baguette (serves 40)

Warm Candied Brie with crushed pecans, almonds, demerara sugar, Venezuelan Canelita liquer & spices served with fresh baked, sliced French baguette (serves 40)

Warm Savory Camembert with artichoke, sundried tomato, spicy tomato relish, seared garlic, fresh herbs & spices served with fresh baked, sliced French baguette (serves 40)

> Creamy Artichoke, Baked Garlic & Spinach Dip served with hearty blue corn chips (serves 40)

Garden Basket artful display of fresh crudités with our signature creamy dill-ranch & red pepper hummus dips

Fresh Fruit Platter beautiful display of assorted fresh, seasonal fruits

Fruit & Cheese Presentation selection of imported and domestic cheeses, fresh seasonal fruits and sliced French baguette

**Charcuterie** Platter

artistic presentation of cured meats, imported and domestic cheeses, pickled beans, antipasto, olives & pickles - served with rolls and focaccia wedges, roasted red pepper hummus, mustards, mayo and tomato relish.

Mediterranean Platter

grilled chicken skewers, beef skewers, stuffed eggplant rolls, spanakopita, hummus, tzatziki, feta, marinated olives with cucumber, tomato, baby mozza balls, grapes & toasted pita wedges

FoodieLicious Kitchen — Days Inn Penticton By Appointment Only: 152 Riverside Drive, Penticton BC V2A 5Y4 P: 250-487-8960 E: <u>christine@daysinnpenticton.ca</u> W: www.foodielicious.ca