



416-738-0754 info@aphroditecooks.com
www.aphroditecooks.com

Grazing Platters Menu:

All Platters will feed 20 people

Spanish Tapas Platter: \$170.00

Serrano Ham, Potato and Onion Tortilla (20 pieces), Feta Cubes Wrapped in Roasted Red Peppers (25 pieces), Olives, Garlic Shrimp (25 pieces)

Mediterranean Platter - \$95.00

Hummus, Baba Ganoush, Crisp Crudité (baby carrots, celery, peppers and cucumbers) Grilled Pita, Breadsticks, Olives, Sundried Tomatoes, Cubes of Feta Cheese

Cheese and Fruit Platter - \$165.00

Aged Cheddar, Danish Blue, Gruyere, Brie, Grapes, Walnuts, Dried Apricots, Dried Figs, Assorted Flatbreads and Crackers

Smoked Salmon Platter - \$150.00

Slices of Smoked Salmon and Garnishes of Lemon and Chive Cream Cheese, Capers, Cucumbers, Arugula, Rye Bread

Satay Platter: \$180.00

Peanut Chicken Satays (25 pieces), Hoisin Beef Satays (25 pieces), Peanut Sauce, Shrimp Chips, Fresh Mango and Papaya

Italian Platter - \$170.00

Olives, Bocconcini Cheese, Salami, Prosciutto, Marinated Artichokes, Roasted Peppers, Asiago Cheese, Breadsticks, Sliced Baguette



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Bruschetta Bar - \$125.00

Tomato and Basil, Sundried Tomato and Artichoke, Black Olive Tapenade, Wild Mushroom and Thyme served with Grilled and Toasted Crostini

Mexican Platter - \$125.00

Pico de Gallo, Guacamole, Black Bean Dip, Assorted Corn Chips

Sandwich Platters: Feeds 20 to 25 people

Assorted Mini Croissant Sandwiches – 48 pieces - \$140.00

Pear, Caramelized Onions and Brie
Smoked Salmon and Arugula
Ham and Swiss
Turkey and Swiss

Assorted Kaiser Sandwiches: 48 pieces – 1 large kaiser cut into 4 pieces - \$140.00

Ham and Cheese,
Roast Beef,
Turkey and Swiss
Egg Salad

Assorted Tea Sandwiches 48 pieces - \$95.00

Tuna Salad, Egg Salad, Salmon Salad, Cucumber and Cream Cheese

Assorted Mini Italian Sandwiches – Mini Ciabatta Buns Filled with – 24 Mini Ciabatta Sandwiches - \$100.00

Salami
Mortadella
Prosciutto and Provolone,
Roasted Red Peppers with Pesto Goat Cheese

Hors D'Oeuvres:

1. Ginger Chicken Potstickers with Soy Chili Dip – 2 dozen - \$50.00
2. Shittake Mushroom and Nappa Cabbage Potstickers – 2 dozen - \$50.00
3. Vegetable Spring Rolls with Sweet Chili Dip – 2 dozen - \$45.00
4. Prosciutto Wrapped Figs Halves with Arugula – 2 dozen - \$72.00
5. Goat Cheese Truffles with Dried Fig Centre and Pistachio Crust – 2 dozen - \$42.00
6. Sundried Tomato Arancini – 2 dozen - \$48.00



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7. Mini Beef Empanadas with Smokey Tomato Salsa – 2 dozen - \$42.00
8. Mini Chicken Empanadas with Smokey Tomato Salsa – 2 dozen - \$42.00
9. Mini Vegetable and Goat Cheese Empanadas with Smokey Tomato Salsa – 2 dozen - \$42.00
10. Mini Codfish Cakes with Lemon Caper Aioli – 2 dozen - \$50.00
11. Smoke Salmon Tartines on Pumpnickel Bread with Lemon Chive and Dill Cream Cheese – 2 dozen - \$50.00
12. Mini Falafel in Bibb Lettuce Cups with Tahini Sauce and Dice Pickled Turnip – 2 dozen - \$50.00
13. Chicken Liver Mousse on Brioche Toasts with Fig Jam – 2 dozen - \$55.00
14. Phyllo and Parmesan Wrapped Asparagus – 2 dozen - \$42.00
15. Black Olive Tapenade Puff Pastry Twists – 2 dozen - \$30.00

Desserts:

1. Assorted Biscotti – 48 pieces - \$60.00 (chocolate hazelnut, cranberry, poppyseed)
2. Assorted Squares – 48 pieces – brownies, lemon, date, blondies - \$75.00
3. Mini Tiramisu – 24, 2 oz cups - \$108.00
4. Chocolate Dipped Strawberries – 36 pieces - \$90.00
5. Mini Vanilla Panna Cotta - 24, 2 oz cups - \$108.00
6. Fresh Fruit Platter – Feeds 20 to 35 people - \$65.00

Staff On-Site: If needed

Bartender: \$35.00 per hour – minimum booking of 5 hours

Server: \$35.00 per hour – minimum booking of 5 hours

15% gratuity on food and staff

All food will arrive on wooden disposable platters.

Rental of Aphrodite Cooks ceramic platters or wood charcuterie boards: \$10.00 per platter

Minimum Spend of \$300.00 before delivery and taxes

Delivery fee:

\$25.00 for Toronto and Mississauga – no charge on delivery if you are 5km or less from our kitchen located at 37 Advance Rd in Etobicoke

\$40.00 for Markham, Richmond Hill, Vaughan, Brampton, Oakville



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Booking and Payment Process:

1. Confirmation of booking – 2 days after quote is sent.
2. Confirmation of menu choices – due 2 weeks before event
3. Payment due day before event. An invoice will be sent to you. We accept Visa, Mastercard, E-transfer, Cheque