

Platters and Hors d'oeuvre for Pick up at Quince

Enjoy our slow-cooked, handcrafted cuisine and at all your events. Platters and Hors d'oeuvre for pick-up at Quince are always easy to serve and a practical alternative to full-service catering. Our cold hors d'oeuvre platters are arranged on white ceramic platters. Hot hors d'oeuvre comes on trays ready to go directly into the oven, with the serving platters on the side and user-friendly instructions.

For **Pick-up at Quince**, we usually require a few days notice for larger orders but sometimes we can fill orders the same day. If you require delivery, please contact us for cost and availability.

If you are having a dinner party don't forget our take-out products from **Quince Express** are designed to make you look like an expert cook. Ask for our Quince Express Menu for our typical dinner selections.

HORS D'OEUVRES PLATTERS Crostinis and other breads served on the side. **Serving utensils not included.**

- **Antipasto & Charcuterie Platter:** Oyama Prosciutto, Air Dried Salami, Grilled Eggplant, Roasted Red Pepper, Portobello Mushrooms, Oven-Dried Grape Tomatoes, Assorted Green & Black Olives, Cornichons, Quince Crostinis **M. \$72.00 L: \$108.00**
- **Deluxe Antipasto & Charcuterie Platter:** all of the above, plus Smoked Albacore Tuna, Prawns with Capers, Lemon & Garlic, and Marinated Octopus **L. \$175.00**
- **Vegetarian Antipasto Platter:** **M. \$72.00 L. \$108.00**
- **Cheese Platter:** Assortment of Local and Imported Artisanal Cheeses, Quince Crostinis **M. \$72.00 L. \$108.00**
- **Vegetarian Hors d'oeuvre Platter :** Endive canapé, Kachumbar – Indian Cucumber Salad, Cherry Tomato & Boconccini with Pesto, Antipasto Vegetable, Peppered Goat Cheese, Baguette + Raisin Crostinis. **L.\$125.00**
- **Cold Seafood Platter:** Sesame Seared Wild Albacore Tuna, Gingered Relish, Smoked Wild Sockeye Salmon, Grainy Mustard Sour Cream, Chili Wild White Mexican Prawns, Crostinis **M. \$78.00 L.\$140.00**
- **Cinnamon Duck Hors d'oeuvre Platter:** Roasted Fraser Valley Duck Breast, Raspberry Onion Chutney, Endive & Hazelnut Salad, Orange Segments, Raisin Crostinis **M. \$78.00 L. \$140.00**
- **Beef Tenderloin Carpaccio Hors d'oeuvre Platter:** Beef Tenderloin Carpaccio dressed with Sea Salt, Truffle Oil, Shaved Parmesan, Crostinis on the side **M. \$78.00 L. \$140.00**
- **Flat Iron Steak Hors d'oeuvre Platter:** Flat Iron Steak, Chipotle Aioli, Caramelized Onions, Roasted Red Pepper Pipperade, Sliced Baguette **M.\$78.00 L.\$140.00**
- **Vegetable Crudités:** Herbed Yogurt, Jalapeno Sour Cream, Creamy Blue Cheese **M. \$68.00 L.\$95.00**
- **Dips with Grissini and Crostinis:** Tapenade, Spanish Paprika and Roasted Red Pepper Dip, Smoked Eggplant **\$68.00**
- **Quince Hand Made Potato Chips, Tobiko Sour Cream:** Hand-Cut and Deep Fried to Order. A crowd pleaser! **\$50.00**
- **Quince Hand Made Truffled Potato Chips:** Hand-Cut and Deep Fried to Order. A crowd pleaser! **\$55.00**

INDIVIDUAL HOT HORS D'OEUVRE

The following is a list of hot Hors d'oeuvre available for pick-up at Quince.

Please note: The minimum order is two dozen (24) per item.

- Leek, Double Smoked Bacon and Portobello Mushroom Bouchée \$3.25
 - Hand Made Caramelized Onion and Goat Cheese Tarts \$4.00
 - Porcini Mushroom Arancini (Risotto Balls), with Rosemary Aioli \$3.50
 - Gingered Vegetable Spring Rolls, Chili and Soy Dipping Sauce \$3.50
 - Spanish Smoked Paprika Butternut Squash Hand Made Mini Torta \$3.75
 - Wild Dungeness Crab Samosa with Mint Chutney \$3.00
 - Grilled Oyama Smoked Prosciutto Wrapped Scallops with a Citrus Chutney \$3.50
 - B.C. Spot Prawn Tails, deep fried, served with Ginger Uni (Sea Urchin) Cream \$4.25
 - Mini Wild Dungeness Crab Cakes, Preserved Lemon Aioli \$3.85
 - Seared Sumac BBQ Spiced Wild Mexican Prawns, with Sumac, Garlic and Lemon Yogurt \$2.75
 - Chorizo, Roasted Red Pepper Hand Made Mini Torta \$3.75
 - Free Run Chicken Tandoori Drumettes, Lime and Butter \$3.00
 - Coconut Red Curry Organic Chicken Satays, with Fresh Lime & Crushed Peanut Dipping Sauce \$3.35
 - Balsamic Seared Australian Rack of Lamb Chops \$MP
 - Garam Masala Spiced Lamb Sirloin Skewers with Mint and Red Wine Sauce \$3.00
 - Pork Vindaloo Skewers with Garam Masala Spiced Lime & Olive Oil \$2.95
 - Gingered Pork Spring Rolls, with Chili & Soy Dipping Sauce \$3.85
 - Mini Chipotle Flat Iron Steak Sandwich on our hand made Mini Milk Bun \$5.00
 - Mini Beef Tenderloin Steak Sandwich, with Glace de Viande, Porcini Mayonnaise, Watercress and Truffle Oil, on our hand made Mini Milk Bun \$6.00
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APPETIZER PLATTERS

These platters are more like a first-course or lunch dish as they **require platters + cutlery**.

- **Sesame Wild Albacore Tuna Platter:** Sesame Wild Albacore Tuna, Shaved Fennel, Cucumber, Ponzu Dressing **\$12.00 pp (min 6)**
- **Wild Albacore Tuna Niçoise:** Seared Wild Albacore Tuna, Nugget Potatoes, Green Beans, Oven Dried Cherry Tomatoes, Black Olives, Niçoise Dressing. **\$14.00 pp (min.6)**
- **Roasted Pear, Endive and Stilton Salad:** **\$8.75 pp (min 6)**
- **Cinnamon Fraser Valley Duck Appetizer Platter:** Roasted Fraser Valley Duck, Endive, Orange & Citrus Dressing **M.\$78.00 L. \$140.00**
- **Spanish Tapas Platter:** Chorizo, Manchego Cheese, Membrillo (Quince Paste), marinated Olives, Pipparas, Roasted Almonds, Pulpo a Feira (marinated octopus), Roasted Red Peppers, Tortilla de Patata (potato omelet-cake), Sliced Baguette. **L. \$140.00**
- **Indian Appetizer Platter:** Pappadums, Carrot Pickle, Mango Chutney, Chick Pea Salad, Kachumbar Salad, Masala Wild Mexican Prawns **L.\$140.00**

DESSERT PLATTERS

- **Assorted Cookies Platter:** Gingered Lacy Tuiles, Sliced Almond, Chocolate Almond Flourless, Coconut Macaroons, Bird's Nest. **\$68.00 (30 pcs)**
- **Seasonal Fruit Platter (requires plates and cutlery) M. \$75.00 L. \$115.00**
- **Fruit Kebabs: \$3.85 each**

CAKES

8" Round (10p)

Double Chocolate Buttercream	\$55	
Passionfruit & Lemon Curd	\$58	
Kirsch Chocolate Deluxe	\$65	
Chocolate Hazelnut Dacquoise	11½" x 4" \$58	
Cup Cakes (naturally-colored buttercream)	\$5.00	Mini \$4.00

PASTRIES... These are some of the typical daily pastries... contact us for a full listing

- Croissant
- Pain Au Chocolat
- Mini Frangipane
- Blueberry Tarts
- German Chocolate Brownies
- Birds Nest Cookies
- Coffee Cake
- Maple Pecan Sticky Buns
- Currant Scones with Butter & Jam
- Chocolate Almond - Cookies
- Crunchy Almond Tuiles

QUICK BUSINESS LUNCH: Sandwich, Salad, Soup, Drinks & Sweets....contact us for our daily listing or visit our daily menu online on quincd.blogspot.ca

PLATTER USEAGE

At Quince we support the use of non-disposables ceramic platters for all pick-up caterings. In the case of hot food, we plate on trays which go directly into the oven, with ceramic platters on the side. This cost is a handling charge and covers the cleaning and replacement of the ceramics due to chipping and breakage. There is a **non-refundable platter charge** based on the dollar value of your order.

For orders between:

\$50.00 - \$100.00 = \$5.00	\$301.00 - \$400.00 = \$20.00	\$601.00 - \$700.00 = \$35.00	\$901.00 - \$1000.00 = \$50.00
\$101.00 - \$200.00 = \$10.00	\$401.00 - \$500.00 = \$25.00	\$701.00 - \$800.00 = \$40.00	
\$201.00 - \$300.00 = \$15.00	\$501.00 - \$600.00 = \$30.00	\$801.00 - \$900.00 = \$45.00	