

CHICORY BLUE

Catering Menu - Updated May 22, 2025

Tunisian style platters: 1 platter @ \$110.00 per platter Serves 10-12 for light snacking

A colourful platter that includes three coloured dips: Traditional hummus sprinkled with za'atar and sumak, Omek Khorra, a flavourful Tunisian spiced carrot dip, Turkish roasted sweet pepper dip with preserved lemon, spiced pita chips for dipping, (gluten-free option of organic corn chips and rice crackers) fresh seasonal vegetables such as carrots, radish, cherry tomatoes and other locally available offerings, Pickled vegetables for snacking such as pink turnip, pickled carrots, pickled cucumber and beans, Lightly spiced olives featuring four kinds of olives, preserved lemons and Aleppo peppers. The platter is artfully displayed on a bed of edible greens such as colourful kale leaves, romaine and other locally available greens.

Moroccan Protein Platter: 1 platter @ \$110.00 Serves 10 for light snacking

Served on a platter covered in edible greenery, you will find a generous bowl of sliced chicken shawarma, a decorative and tasty display of sliced beet pickled eggs, harissa roasted chickpeas and local seasonal vegetables such as carrot or cauliflower with za'atar and harissa served on a bed of our signature hummus.

Focaccia Fingers: 1 platters @ \$75.00 per platter = **\$75.00** Serves 10 for light snacking

A platter of fresh baked focaccia with fresh herbs, red pepper, olives and feta sliced into thin fingers for easy snacking or dipping.

Jerusalem Bagels: 1 Large serving bowls = **\$65.00** Serves 10 -12 for light snacking

7 house-baked Jerusalem bagels sprinkled with sesame and nigella seeds split and cut and grilled with Lebanese Toum, a flavour bomb that is the perfect platform for dipping and delicious on its own.

Wraps: House made wraps: We have five different wraps that we make in-house that can be an excellent option for a catered event. **Falafel wrap** features our housemade hummus, crunchy and flavourful falafel balls, greens, pickled turnip, tahini drizzle and hot sauce. The **Chickpea Peanut Miso wrap** includes a tangy pickled onion, apple slices, spicy mayo, crunchy greens and our own fresh made chickpea peanut miso blend. Our **Melted Halloumi**, balsamic roasted red pepper with tahini and date spread and zesty greens is also a favourite wrap. **Tuna** and garlic stuffed olives with crunchy apple is another wrap option and as well, there is a classic **Chicken Shawarma wrap**. The **wraps range between \$10.00-13.50** and can be sliced in half for easy serving and eating.

Soup Tureen: **\$120.00** Serves 20

We have a few signature soups that we can offer and are also happy to work with your tastes and, as always, the freshest, locally sourced ingredients available.

Moroccan Harira Soup:

A delicious, fragrant and spicy tomato based soup that includes chickpeas and lots of local vegetables. Gluten-free and vegan.

Lemony Lentil Soup:

A customer favourite, this lentil soup sings with bright flavours and just enough spice to warm you up from the inside. Gluten-free and vegan.

Salad Bowls: Serves 15 -20 people as a side salad

Local Greens Salad: \$85.00

When in season we prepare a bountiful and colourful bowl of locally sourced greens with cherry tomatoes, edible flowers, rainbow carrot garnish and other colourful local vegetables. We have a couple of housemade salad dressing options from our customer favourite Lemon Tahini, to our tamari and ginger sesame dressing.

Chopped Salad: \$105.00

Our chopped salad is a beautiful crunchy work of art that includes an array of colours, shapes, textures and flavours all dressed in a lightly spicy citrus tahini dressing that lets the individual flavours come through. You can expect to see cucumber, watermelon radish, purple daikon, pomegranate, Napa cabbage, cilantro and parsley in this edible work of art.

Organic cookie platter: 25 pieces total: \$105.00

Tahini Chocolate Chip, Cardamom Sesame, Ginger Molasses. Artfully displayed with a sprinkling of edible flowers when available or slices of fresh fruit, this platter satisfies every sweet tooth.

(GF options are available upon request)

Local dessert platter: \$100.00 (great for the GF sweet tooth folks)

When in season we can offer an artistic and delicious platter of locally grown watermelon, cantaloupe, plums, grapes all sustainably grown fruit sourced from local small-scale farmers.

In the off-season, we can put together a beautiful platter that highlights organic dried figs, apricots, mangos dipped in chocolate and organic dates stuffed with almond and rose paste.

Drinks: \$18.00 2 Litres

We can provide 2 litre glass containers with our house made spritzers. The flavours change in season but you can always order Hibiscus, Orange and Star Anise, Turmeric and Ginger, Lemon and Almond. Other flavours available when in season include, Black Currant and Lime, Raspberry and Ginger, Elderberry, Blueberry, Raspberry. We use locally sourced ingredients and organic cane sugar in our spritzers.

Full sit-down dinners and more extensive offerings available upon request.