

Appetizer Platters



Le Vin's Catering Platters

European Cheese Board

Gourmet soft and firm cheeses from Europe, served with sweet garnishes, crackers and crostini.

Sliced Charcuterie Board

Includes artisanal Salamis, Capicola, Prosciutto, and chorizo, Paired with savory garnishes, crackers, and crostini.

Seasonal Sliced Fruit Platter

An elegant display of various fruits.

Crudite' & Hummus

Beautifully arranged seasonal raw vegetable platter served with Hummus.

Greek-Inspired Antipasto Platter

Assorted Olives, Roasted Bell Peppers, Marinated Artichoke Hearts, Deli Meats, Goat Cheese Stuffed Cherry Peppers & Marinated Feta Cheese.

Crab & Artichoke Dip Platter

Snow & Dungeness Crab Blend with spinach, lemon, and parmesan cheese. Served with grilled pita.

Shrimp Cocktail Platter

Arranged Tail-on Shrimp served with Lemon Crowns & Fresh grated horseradish Cocktail Sauce.

Avocado, Edamame & Lemon Dip

Served with colorful tortilla chips.

Smoked Salmon Appetizer Platter

Sockeye Salmon, Salami, White Cheese, Hazelnuts, Pepper Jelly & Crackers.

Local Classic Meat & Cheese Platter

Assortment of Meats & Cheeses from the Pacific Northwest, Paired with local jams and red grapes.

Fresh Shell Oysters

Local Shucked Oysters on the half shell. Fanny Bay, Kumamoto, Golden mantel paired with champagne or raspberry Mignonette.