

PLATTER PRESENTATIONS

Some Assembly Required

Sliced or portioned salmon with choice of accompaniments customized on-site by you or your guests

Pre-Assembled

Ready to serve by the piece with choice of accompaniments

Cold-Smoked Salmon

Select from: Classic Highland, Pecanwood-smoked, Thai-spiced, Twice-smoked, Scandinavian Gravlax or Ginza Gravlax

Warm-Smoked Salmon

Miso/Mirin/Tamari Marinade-cured, or Kippered, portioned as an appetizer or main course

Accompaniments

Breads

Scandinavian breads or crackers, bagels, pumpernickel, rye, flat bread, tortillas, baguette

Spreads

Mustards, mascarpone, crème fraîche, wasabi-lime mustard sauce

Garnishes

Baby greens, asparagus, avocado, chopped chives, arugula, watercress, capers

Accompaniments for Ginza Gravlax (cold-smoked) and Miso/Mirin/Tamari (warm-smoked)

Rice crackers, pickled ginger, capers, shiso leaf, toasted sesame, nori and/or wasabi-lime mustard sauce

Accompaniments for Duck Breast or Other Meat

Baguette, assorted mustards, horseradish sauce, vinaigrettes

ORDERING

*We advise calling to discuss your needs two weeks in advance for salmon/fish and three weeks in advance for meat

Cold-Smoked Salmon

One side = 2 ½ – 3 lbs., \$20/lb.
(Approx. 60 full or 120 half slices for appetizer/hors d'oeuvres)

Warm-Smoked Salmon

One slab = approx. 3 lbs. and 16" long
Portioned in ½" – 1" pieces
15 – 30 whole pieces, 30 – 60 half-pieces

Basic Cold or Warm-Smoked Salmon Platter

One side with greens, spreads, garnish, bread (additional at cost)

Salmon \$60

With accompaniments \$75 – \$90

Meats

Sliced approx. 1/16" – 1/8"

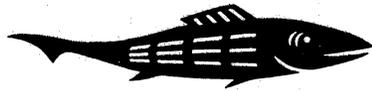
Prices vary with selection
(Equivalent to salmon in number of servings, approximate cost per platter)

Duck \$90 – \$110

Pork Tenderloin \$120

Beef Tenderloin \$120

Venison \$160 and up



Smoked Salmon

Classic and innovative styles

Seasonal Smoked Fish

Bluefish, Wild Alaskan Salmon, Sturgeon, Amberjack

Special Order

Trout, Scallops, Arctic Char, Tuna, Swordfish, Finnan Haddie, Spreads, Salads

Meats

Seasoned, lightly cured and smoked, gently cooked: Duck Breast, Beef, Pork, Venison Tenderloin, Lamb or Pork Loin

