

## Farm's Gate Platter Menu

### Platters

**Veggie Platter \$3**

fresh cut and selected with the seasons, basil dip

**Marinated Vegetable Platter \$5**

marinated in SSI Tarragon Vinegar shallots, fresh herbs, chili flakes

**Fresh Cut, Seasonal Fruit Platter \$4**

Cowichan valley grown whenever possible

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**Just Give me Cheese, Please \$8**

selection of Vancouver Island crafted cheeses, served with True Grain bread, house compotes, fresh & dried fruit

**The Charcuterie \$12**

selection of cured meats  
house made mustard, compotes & pickled vegetables  
served with true grain bread & house made crackers

**Definitely Not Kosher Meat and Cheese Platter \$14**

selection of VI crafted cheeses & cured meats  
house made mustard, compotes & pickled vegetables  
served with True Grain bread & house made crackers, fresh & dried fruits

### Sandwich Platters

**The Sandwich Platter \$7**

smoked chicken salad

cold cuts, green mayo, lettuce, onion & tomato

farm fresh egg salad, fresh herbs, bunching onions, smoked paprika

marinated tofu & eggplant, hummus, pickled veggies

served on True Grain granary baguettes

**That's a Wrap, Platter \$7**

Roast beef with smoked cheddar and horseradish cream

Herbed cotta and swiss, shaved onions, green mizuna

Smoked tofu with tahini lime dressing & pickled veggies

Served in fresh tortillas

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All platters priced per person. Minimum 15 people per platter. Gluten free options available upon request.

Please let us know of any other dietary restrictions when ordering. \$120 order minimum for delivery.