

Jolley Market Tapas Catering

Rooted in Community. Crafted for Gatherings

TAKE-OUT APPETIZER PLATTERS

Minimum 10 people per menu choice

Custom menus available — ask us about building something specific for you.

Delivery surcharge calculated based on distance and quoted per order.

All take-out options include service disposables.

Basic Charcuterie Platter

\$19.75 per person

(2 meats, 2 cheeses, crackers, garnish, hummus)

Contains: Gluten, Dairy

GF crackers available upon request (+\$1.50 pp)

Premium Charcuterie Platter

\$29.00 per person

(3 meats, 3 cheeses, smoked salmon spread, nuts, pickled items, dried fruit, crostini)

Contains: Gluten, Dairy, Nuts

Upgrade: Mini Bannocks +\$3.00 per person

Garden Grazing Platter

\$17.00 per person

(Seasonal vegetable display, Roasted red pepper dip (VE/GF), Hummus (VE/GF), Tzatziki (GF), Pickled vegetables (VE/GF), Gluten-free crackers)

VE option available upon request (remove tzatziki)

GF | V | VE option

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Mini Sandwich Platter

\$21.50 per person

(Turkey & cranberry, Ham & cheddar, Egg salad, Vegetarian cucumber & cream cheese, Pickle garnish)

Contains: Gluten, Dairy

Vegetarian options included

Upgrade: Assorted Dessert Squares +\$4.25 per person

Artisan Bistro Platter

\$22.50 per person

(Herb-roasted chicken breast slices (GF), Smoked turkey (GF), Brie & aged cheddar (GF), House-made grainy mustard (GF), Crostini & artisan rolls, Roasted red pepper dip (VE/GF), Grapes & seasonal garnish (VE/GF))

Contains: Gluten, Dairy

Mediterranean Mezze Platter

\$23.50 per person

(Chicken shawarma slices (GF/DF), Falafel (VE), House-made hummus (VE/GF), Tzatziki (GF), Marinated olives (VE/GF), Cucumber & tomato salad (VE/GF), Pickled red onions (VE/GF), Pita wedges)

VE option available (omit chicken & tzatziki)

V | VE option | GF components available

Northern Smokehouse Board

\$25.50 per person

(House-smoked brisket slices (GF/DF), Maple glazed chilled chicken medallions (GF/DF), Smoked cheddar & aged white cheddar (GF), House-made grainy mustard (GF/DF), Dill pickle spears (VE/GF/DF), Creamy coleslaw (GF), Mini bannock wedges, Artisan crackers)

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Global Street Eats Platter

\$23.75 per person

(Tandoori chicken bites (GF/DF), Mini spanakopita triangles, Crispy vegetable samosas (VE), Sweet chili dipping sauce (VE/GF), Garlic yogurt dip (GF), Fresh herb slaw (VE/GF), Lemon wedges)

V options | VE options | GF components available

Fun, bold, and perfect for team lunches or appreciation drops.

Jolley Market Dessert Platter

\$13.50 per person

(Cinnamon Sugar Bannock Bites, Assorted Dessert Squares, Mini Cheesecake Bites (seasonal topping), Chocolate-Dipped Shortbread, Fresh Berry Garnish (GF))

Contains: Gluten, Dairy

HOT BUFFET APPETIZER OPTIONS

Minimum 10 people per buffet choice

Custom menus available — ask us about building something specific for you.

Option 1: Comfort Cocktail Buffet

\$31.50 per person

- Swedish-style meatballs in gravy (GF)
- Mini shepherd's pie cups
- Mac & cheese bites (V)
- Honey garlic chicken wings (GF/DF)
- Warm bannock with whipped butter

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Option 2: Northern Inspired Buffet

\$33.00 per person

- Maple glazed cocktail smokies (GF/DF)
 - Wild rice stuffed mushroom caps (GF/V)
 - Bannock sliders with pulled pork
 - Spinach & artichoke dip with warm naan (V)
 - Mini perogy skewers with sour cream drizzle (V)
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Option 3: Elevated Cocktail Reception

\$36.50 per person

- Mini Beef & Caramelized Onion Sliders
- Crispy Chicken Bites with Honey Garlic Glaze (DF)
- Spinach & Feta Phyllo Triangles (V)
- Mac & Cheese Croquettes (V)
- Coconut Curry Meatballs (GF/DF option available)
- Warm artisan bread & whipped herb butter

Option 4: Hearty Homestyle Spread

\$32.50 per person

- Chicken Alfredo Pasta Cups
- Pulled pork sliders
- Roasted potato wedges (VE/GF)
- Baked jalapeño poppers (V)

IMPORTANT NOTES

Minimum 10 people per menu choice

- Delivery surcharge quoted based on distance
- Pricing reflects Northern BC portions & comfort-focused menus
- Dietary accommodations available with advance notice
- Ceramic plates, cutlery and glassware are not included, ask your booking agent about rentals

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BUFFET SERVICE OPTIONS (Client Must Select One)

1 Drop-Off & Setup Only Service – \$25.00

- Delivery & buffet setup
- Client manages food service
- Client responsible for equipment return arrangements

2 Drop-Off, Setup & Pickup Service – \$50.00

- Delivery & buffet setup
- We return after 2 hours later
- Buffet breakdown & equipment removal
- No on-site service during event

3 Full-Service Buffet Service

Minimum \$75.00 (3 hours) per person

- Delivery & professional buffet setup
- Staff remains on-site
- Buffet management & replenishment
- Table clearing & serviceware cleanup
- Buffet breakdown & equipment return

Additional hours billed as required based on requirements per event.

catering@jolleymarket.com - 250-544-5337