

Snack Menu Cheat Sheet- Staff

Marinated Olives \$10 – *gluten free, dairy free, vegan, imported olives, then marinated in restaurant in garlic, herbs, spices, citrus peel, and olive oil*

- 250ml jar olives from fridge
- Take lid off and put in microwave for 20 seconds
- Pour into white bowl and place on a grey plate with a black cocktail napkin in between
- Serve with small empty mason jar for pits and napkins

Spiced Nuts \$10 – *gluten free, dairy free, contains egg whites, mildly sweet/spicy/salty, made in restaurant*

- 250ml jar (or 2 x 125ml jars) from prep table
- Pour into white bowl and place on a grey plate with a black cocktail napkin in between
- Serve with napkins

Hummus and Crackers \$10 – *dairy free, vegan, hummus is gluten free and made in restaurant, turmeric infused with a little kick*

- 125ml jar from fridge
- Remove lid and place on grey plate with cocktail napkin in between
- Place some Jenny Marie crackers around the jar (use Eve's to make it gluten free)

Cheese Plate \$25 – *can be made gluten free, all retail items*

- Assemble on round wooden board
- Two halves of 2 different retail cheeses of your choosing (can ask guest for preferences)
- One large slate bowl of Jenny Marie crackers (Eve's crackers for GF)
- One mini bowl of That's My Jam from open jar in fridge
- Serve with napkin folds with knives
- Ask guests if they would like plates (use white ones)
- Up-sell with adding cured meat for \$5 (use one mini package of sliced meat from back fridge)