



WEDDING SNACKS & PLATTERS

BUSY WEDDING DAY MORNINGS AND NERVOUS TUMMIES OFTEN MEAN THAT BRIDES, GROOMS AND THEIR EXTENDED BRIDAL PARTIES DON'T EAT, AND THAT CAN REALLY AFFECT ENERGY LEVELS AND THE ABILITY TO TRULY ENJOY THE DAY AND EVENING AHEAD – DON'T LET THIS BE YOU! WHIPPT WEDDING TO-GO KITS CAN BE DELIVERED ANYTIME/ANYWHERE – WHETHER YOU'RE AT THE HOTEL EARLY IN THE MORNING GETTING READY, OR PREPPING AT HOME IN THE AFTERNOON, OR IN LIMO IN BETWEEN PHOTO SITES... WE'VE GOT YOU COVERED!

SNACK KITS ARE TAILORED FOR 2 PEOPLE TO ENJOY | MULTIPLE & CUSTOM ORDERS WELCOME
DROP OFF DELIVERY STARTS AT \$20 WITHIN CALGARY CITY LIMITS

THE RISE N' SHINE - \$30

2 CROISSANTS WITH HOUSEMADE JAM, 2 GRANOLA BARS, FRESH FRUIT
AND YOUR CHOICE OF 2 FRESH DANISHES OR 2 FRESH CINNAMON BUNS

THE SIGNATURE LUNCH BOX - \$30

2 SANDWICHES, 2 DESSERTS & 2 SALADS

THE PICNIC LUNCH BOX - \$35

A SELECTION OF DRIED MEATS, CHEESE, NUTS, FRUIT AND HARD BOILED EGG,
PACKAGED WITH FRESH HOUSEMADE BREADS

THE SNACK PACK - \$25

2 MUFFINS OR 2 GRANOLA BARS, 2 CHOCOLATE CHIP COOKIES, CRUDITÉS & DIP,
2 FRUIT SKEWERS AND 2 BAGS OF CHIPS



BREAKFAST PLATTERS

* EACH PLATTER YIELDS SERVINGS FOR 12PPL | CUSTOM QUANTITIES OVER 12 WELCOME

ASSORTED SCONE - \$30

ASSORTED CROISSANT - \$30

DANISH DU JOUR, BANANA BREAD & DAILY MUFFIN - \$32

SALMON GRAVLAX WITH DILL LEMON CREAM CHEESE - \$65

ROASTED VEGETABLE QUICHE - \$35

MINI PANCAKE SKEWER WITH FRESH BERRIES - \$42

EGG SANDWICH WITH ROASTED TOMATOES, ARUGULA, PESTO MAYONNAISE ON A BUTTERMILK BISCUIT - \$52

LUNCH PLATTERS

* EACH PLATTER YIELDS SERVINGS FOR 10PPL | CUSTOM QUANTITIES OVER 10 WELCOME

ASSORTED ARTISAN SANDWICH PLATTER - \$8/PERSON

ASSORTED WRAP PLATTER - \$7/PERSON

MARKET FRESH VEGETABLE PLATTER - \$35

SEASONAL VEGETABLES SERVED WITH ASSORTED DIPS

MARKET FRESH FRUIT PLATTER - \$45

SEASONAL FRESH FRUIT INCLUDING AN ASSORTMENT OF BERRIES, MELONS AND GRAPES

ASSORTED COOKIE PLATTER - \$15

CHEF'S CHOICE FOR COOKIE FLAVOURS | BASED ON 1.5PCS PER PERSON

ASSORTED MINI DESSERT PLATTER - \$35

CHEF'S CHOICE FOR DESSERT TYPES | BASED ON 1.5PCS PER PERSON

ASSORTED CHEESE PLATTER - \$60

HAVARTI, SHARP WHITE CHEDDAR, ROQUEFORT, BRIE & FROMAGE DE CHEVRE,
WITH ASSORTED COMPOTES, NUTS & FRESH BREAD

CHARCUTERIE PLATTER - \$65

CHORIZO, SALAMI, PROSCIUTTO, SPICY CAPICOLA, PATE, GHERKINS, ASSORTED OLIVES,
PICKLED ONIONS, GRAINY MUSTARD AND ROSEMARY FLATBREAD

ANTIPASTI PLATTER - \$65

GRILLED VEGETABLES, OLIVES, ARTICHOKE HEARTS, ITALIAN MEATS AND
BOCCONCINI CHEESE SERVED WITH HOUSE-MADE FOCACCIA BREAD