

Dash boards have a unique design in which there are holes carved into the board allowing you to fill with dips, condiments and finger foods of your choice:

This eliminates the searching, washing and drying of ceramics dishes which quite often fall and break. The Dash Boards once arranged provides a beautiful visual, eliminating jars and bottles.

Once entertaining is over, simply wash the board by hand in seconds or gladwrap the board if you have remaining food and store in the fridge.

Recipes!

<u>Cheeses Board:</u> Cheeses: Wheel of brie, bluevein, feta, camenbert, grapes, olives, dried fruit, proscuitto, nuts, fig chutny. <u>Antipasto Board:</u> Breads, bagel crackers, pita chips, Meats: (pepperoni, salami, capicola, ham), Cheeses: (parmesan, mozzarella, feta), sundried tomatos, roasted peppers, stuffed artichoke, capes, olives, pickles, paté, olive oil in the rectangular hole.

Breakfast board: toast, croissants, assorted jams, honey, marmite, nutella, boiled eggs, paté. Butter in the rectangular hole. **Sushi Board:** sushi rolls, sushi sandwich, dips soy, wasabi and ginger.

Seafood Platter: Place a cane basket on the center of the board filled with deep fried squid rings, fish bites, crab cakes, scallops, oysters, mussell, prawns and chips.Dips: Hot Chilli sauce, tartare, teriyaki, vinegar, cajun sauce.

Pizza Board: Pizza with sause and garnishes in the holes.

<u>Chips and Dips Board:</u> Assorted chips in a bowl. Dips:hot salsa, quacamole, hummus, pesto.

<u>Steak Board:</u> Steak with a selection sauce's, garnishes and mushrooms in the rectangular hole.

<u>Tapas Board:</u> Spanish finger foods

Bread Board

For more recipes search on internet!!!

We also offer custom made boards for bars, restaurants, etc, of your own design, choosing more or less holes. Boards are made from sustainable pacific rimu and do not crack, warp or stain, your company name can be printed on the board as well.

Por orders contact:

Dash Deller - 021 029 49664

dashsurf@hotmail.com