

MY CATERER EVENT MENU - 2022

Pass Around

Cool

- Curry Chicken Tulips
- Salmon Skewers
- Thai Beef Cucumber Circles
- Beef Tulips
- Vietnamese Rolls
- Creatively Displayed Jumbo Shrimp Trees With Dipping Sauces
- Prosciutto Wrapped Melon

Warm

- Harissa Chicken Skewers
- Chicken Bruschetta Wonton
- Cocktail Samosas
- Mini Spring Rolls
- Mini Spanakopitas (Spinach, Phyllo, Feta Cheese)
- Brie Cheese Atop Artisan Cranberry Wafer With A Sliver Of Strawberry Confit
- Asian Style Spring Rolls & Plum Sauce
- Chunky Tomato Basil Bruschetta On Toasted Three Cheese Garlic Crostini

Stationary Buffets

- Vegetable & Dip Towers
- Assorted Cheese Platters (Oka, Gouda, Marble & Boursin) Garnished With Fresh Fruits
- Crackers & Artisan Baguettes
- Toasted Flavoured Pita Chips
- Hummus & Sweet Tzataski
- Honey Garlic Meatballs
- Marinated Juicy Chicken Skewers

Stations

- Our On-Site Chefs To Carve Up A Choice Of Top Sirloin Of Beef & Montreal Style Smoked Meat On Mini Slider Buns & Flavoured Mini Cocktail Rye Breads Accompanied With Flavoured Mustards, Dill Pickles & Olives.
- Charcuterie Boards
 - Variety of Locally Crafted Cured Meats
 - May Include Genoa Salami, Hungarian Salami, Spanish Serrano Ham, Prosciutto, Honey Maple Sausage & Smoked Duck Breast
 - Served with Housemade Chutney, Gherkins & Sliced Fresh Baguette
- Culinary Cheese Boards
 - Domestic & Imported Cheeses, Served With Grape Clusters, Strawberries, Biscuits & Crackers
- Garden To Table Vegetable Platters
 - Selection of Garden Fresh Vegetable Crudités, Served With Dijon Honey Mustard Dip
- Slider Station
 - Interactive Display, Chicken Sliders, Angus Beef Sliders, Pulled Pork Sliders, Vegetarian Sliders, Coney Island Hot Dog Sliders, Ketchup, Mustard, Relish
- Montreal Smoked Meat Deli Station (Chef To Carve)
 - Hot Montreal Smoked Meat Brisket
 - Served with an Assortment of Light & Dark Cocktail Rye Bread, Gluten Free Bread, Deli Mustard, Dills, Olives, Sweet Pimentos
- Roasted Top Sirloin Of Beef (Chef To Carve)
 - Served with Freshly Baked Tea Buns, Horseradish, Dills & Olives, Gluten Free Bread

- Taco Station (Interactive Display)
 - Chicken Strips, Ground Beef, Sautéed Peppers & Onion Strips, Soft Tacos
 - Toppings:
 - Shredded Canadian Yellow Cheddar
 - Medium Salsa, Chopped Tomatoes, Chopped Onions, Shredded Lettuce, Guacamole, Sour Cream, Trio of Hot Sauces
- Classic Poutine Station (Chef to Fry & Prepare)
 - Freshly Hand-Cut Fries, Cooked Golden Brown Cheese Curds, Vegetarian Gravy
- Finger Sandwiches Station
 - Tuna Salad, Egg Salad, Chicken Salad & Ham Salad On Freshly Baked Multi-Grain Bread
 - Platters of Cheese Cubes & Sticks, Platters of Dills & Olives, Platters of Veggies & Dip
- BC Smoked Salmon Station (Interactive Display)
 - Served with Chopped Onions, Capers, Cocktail Pumpnickel, Creamy Horseradish Sauce, Cream Cheese
- Sushi Station (Interactive Display)
 - Assorted Variety of Vegetarian & Non-Vegetarian Sushi
 - Wasabi Mustard, Pickled Ginger, Teriyaki Sauce
- Life Is Sweet, Grab A Treat! Candy Bar Station
 - Apothecary Jars, Vases & Bowls
 - Filled with Candy of Your Choice
 - Assorted Sweets & Sour & Chocolaty
- Chocolate Delights Dipping Bar Station (Interactive Display)
 - Dip Sweets in Creamy Silky Milk Chocolate
 - Delicious Strawberries, Sweet Pineapple, Large Fluffy Marshmallows, Pretzel Rods, Oreo Cookies, Graham Crackers, Rice Krispies
- Infused Spring Water Dispenser Station
 - Flavour Mixture Suggestions
 - Garden Fresh Cucumber & Mint, Strawberry, Blueberry With Hint of Fresh Lime, Oranges & Madagascar Vanilla Bean, Strawberry & Basil
 - Homemade Lemonade, Sweet Tea with Lemon

Sit Down Dinner Menu

- Freshly Baked Artisan Dinner Rolls & Creamery Butter
- Salad
 - Heritage Lettuce
 - Tomato, Cucumber, Carrot Curls
 - With A Poppy Seed Dressing
- Plated Main Course (Pre-Select With Your Guests)
 - Grain-Fed Chicken Breast Supreme
 - With A Café au Lait Sauce
 - or
 - Fresh Atlantic Salmon Fillet
 - With A Lemon Beurre Blanc
 - or
 - Lentil Ratatouille (Vegetarian Option)
 - Lentil, Eggplant, Zucchini, Yellow, Green & Red Peppers
 - In a Garlic Herb Tomato Sauce,
 - Served In A Roasted Red Pepper
- Sides
 - Yukon Gold Mashed Potatoes
 - Market Fresh Green Bean Bundles
 - Sautéed Rainbow Of Mini Bell Peppers
- Dessert
 - New York Style Cheesecake
 - With Strawberry Compote
 - Freshly Brewed Coffee & Tea
 - Assortment of Sweeteners & Creamers

Buffet Dinner Menu

- Freshly Baked Artisan Dinner Rolls & Crocks Of Creamery Butter
- Salads
 - Sonora Salad
 - Roasted Corn, Roasted Red Peppers, Kidney Beans & Sweet Vinaigrette
 - Pasta Salad
 - Fusilli Noodles, Green & Red Peppers, Red Onions & Honey Dijon Dressing
 - Mediterranean Salad
 - Lettuce, Tomato, Cucumber, Onions, Chickpeas & Tangy-Sweet Dressing
- Main Courses
 - Chicken Pizziola
 - Chicken Morsels In A Roasted Roma Tomato Sauce With Peppers & Onions
 - Fresh Atlantic Salmon Ragu
 - Salmon Morsels with Bell Peppers & Pearl Onions In A Saffron Cream Sauce
 - Beef Bourguignon
 - Tender Morsels Of AAA Canadian Beef With Mushrooms & Onions In A Red Wine Sauce
 - Curried Chickpeas
- Sides
 - Yukon Gold Mashed Potatoes
 - Roasted Root Vegetables
 - Mediterranean Rice
- Dessert & Coffee Station
 - Platters of a Selection of Fresh Seasonal Sliced Fruit
 - Platters of a Selection of Assorted Mini Pastries
 - Freshly Brewed Coffee & Tea
 - Assortment of Sweeteners & Creamers

Family Style Dinner Menu

- Freshly Baked Artisan Dinner Rolls & Creamery Butter
- Salad
 - Mediterranean Salad
 - Lettuce, Tomato, Onion, Cucumber, Pepperoncini,
Chickpeas With A Tangy & Sweet Dressing
- Main Courses
 - Chicken Piccata
 - Grain-Fed Chicken Breast
 - Thinly Sliced In A Limoncello Sauce
 - Roasted New York Striploin
 - With A Three-Peppercorn Sauce
- Sides
 - Roasted Red Skin Potatoes
 - Roasted Root Vegetables
- Desserts
 - Trays Of A Selection Of Fresh Seasonal Sliced Fruit
 - Trays Of A Selection Of Assorted Squares
 - Freshly Brewed Coffee & Tea
 - Assortment Of Sweeteners & Creamers

Example Of A Family Party For 50 people

Stationary Items Atop The Cruiser Tables

- Garden To Table Selection Of Vegetables Crudités & Dip With Housemade Dressings (30 Orders)
- Quebec Cheese Platter With A Selection Of Aged Cheeses Produced By Local Fromageries With Grape Clusters & Strawberries, Biscuits and Crackers (30 Orders)
- Charcuterie Platter With A Variety Of Locally Crafted Cured Meats, May Include Genoa Salami, Hungarian Salami, Prosciutto, Maple Glazed Sausage & Smoked Duck Breast With Housemade Chutney, Gherkins & Fresh Artisanal Sliced Baguettes (30 Orders)
- Selection Of Mini Desserts; Nanaimo, Brownies, Apple Squares & Profiteroles Filled With Chantilly Cream (30 Orders)
- Sliced Seasonal Fresh Fruit Platters (30 Orders)

Passed Hors d'Oeuvres Tray (40 Service) (35 Dozen)

- Cold Items
 - Caprese Skewers
 - Wild Mushroom Bruschetta
 - Curry Chicken Tulips In Mini Phyllo Cups
 - Stuffed Dates With Herbed Cream Cheese
Wrapped In Pepper Prosciutto
- Hot Items
 - Shrimp Tempura Served With Pico De Gallo Mayo
 - Mini Fresh Atlantic Salmon Cakes
Served With Seafood Dipping Sauce
 - Cocktail Samosas Served With Sweet Chili Dipping Sauce
 - Harissa Chicken Skewers
 - Honey Garlic Meatballs

Example Of A Corporate Event For 200 people

Bread Gallery & Salads Stations

Set-Up On 2 Skirted White & Red Round Tables

- A Array Of Local Artisan Breads And Rolls With Cricks Of Flavoured Butters
- Three Delicious Salads
 - PEI Mini Red Potatoes Oven Roasted And Dressed With Natural Hive Honey & Dijon Mustard
 - Leamington Fire Red Tomatoes And Red Onion Salad With A Tangy & Sweet Vinaigrette
 - Six Bean Salad Blended With Ontario Grown Corn Kernels

Hot Food Stations Set-Up On 2 Skirted White & Red Round Tables

- Oven Roasted Grain Fed Ontario Chicken (Hallal) With A Quebec Premium Maple Syrup BBQ Sauce.
- Grass Fed Alberta Meatballs In A Sweet & Sour Sauce
- New Brunswick Mashed And Seasoned Russet Potatoes
- British Columbia Grown Sautéed Green Beans
- Lentil Ratatouille With Lentils (Vegan) From The 2008 Prairies Of Saskatchewan

Action Station Direct From The Main Set-Up On White & Red Long Tables

- A Montreal Tradition - Featuring Hand Carved Montreal Smoked Meat Cut Thin And Piled High Served With Traditional Yellow Deli Mustard And Dijon mustard Along With Dills And Sweet Pimento Peppers
- Your Going To Love It Dessert Platters Served To The Table
 - Nanaimo Bars, Maple Pecan Tarts,
 - Butter Tarts & Maple Candies
- Fresh Fruit To Include Cantaloupe, Honey Dew Melon, Pineapple & Ontario Peaches From The Niagara Bench
- Coffee Station Fresh Brewed Tim Hortons Coffee

Example Of A Corporate Event For 150 people

Host Bar

- Domestic beer, Imported beer, Wine, Vodka, Rum
- Soft Drinks, Juice & Bottled water

A Cocktail Style Event With A Theatre Style Presentation To Follow Pass Around Tray Selection (70 Dozen)

- Cold Bruschetta & Parmesan Crostini
- Mini Caprese Skewers
- Curry chicken Tulips In Mini Phyllo Cups
- Stuffed Dates With Herbed Cream Cheese Wrapped In Prosciutto
- Beef Strip Spoons Marinated In A Sweet Thai Chili Sauce
- Hot Mini Spanakopitas
- Sprinrolls & Dip
- Samosas & Dip
- Harissa Chicken Skewers

Stationary Food Trays Atop The Round Buffet Tables

- Assorted Cheese-Cubes, Brie & Oka Garnished With Grape Clusters, Strawberries, Biscuits & Crackers (90 Orders)
- Vegetable & Dip Baskets (90 Orders)
- Dessert Station Ceremonial Slab Cake With Company Colour Icing & Side Cakes (Lettering To Be Advised)

Food Station With Our Chef

- Carving Mini Slider Hot Montreal Style Smoked Meat Sandwiches Atop Mini Rye Breads & Tea Buns With A Side Of Dill Pickles & Olives (For 80 Guests)
- Additional Choice Of BBQ Pulled Pork Sliders With The Same As Above Choice Breads (For 80 Guests)

Toast

- A Pass Around Signature Cocktail Of Champagne & Orange Juice Mimosas With A Slice of Orange Cut in Half Garnish