

MY CATERER MENU - 2022

Menu

- Breakfast
- Break 
- Lunch
- Cold Platters
- Amazing Graze
- Salads
- Hot Meal Choices
- Desserts
- Cocktail Suggestions
- Bar Choices
- Beverages
- Ready-To-Go

 We can create
a personalised
menu for you!!!

My Breakfast Menu

Add Coffee, Tea, Decaf*, Herbal Teas For *\$2.50 Each*
Add Soft Drinks, Juice & Bottled Water For *\$3.00 Each*
*Decaf Coffee Available Upon Request For *\$17.50 Per Pot*

COLD BREAKFASTS

My Healthy Choice

- Ready To Go Yogurt Berry Parfaits
- Assorted Sweet Breakfast Loaves
- Sliced Fresh Seasonal Fruit Platter
\$14.00 Per Person

The Strudel Meister

- A Selection Of Mini Apple Fruit Strudels & Mini Chocolatines
- Fresh Fruit Salad
\$12.00 Per Person

The Continental Breakfast

- Pastry Basket With Freshly Baked Assorted Muffins, Dasnish & Croissants
- Butter & Preserves
\$12.00 Per Person
- Add a Freshly Sliced Fruit Tray for *\$16.00 Total Per Person*

Some Additional Breakfast Goodies

- Assorted Fruit Yogurts
\$3.00 Per Person
- Cubed Cheddar & Swiss Garnished with Fresh Fruit
\$6.00 Per Person
- Fresh Fruit Salad
\$5.00 Per Person
- Sliced Fresh Fruit Tray
\$7.50 Per Person
- Fresh Fruit Parfait
\$6.00 Per Person
- Baskets of Whole Fresh Fruit
\$3.00 Per Person
- Scones & Muffins
\$6.50 Per Person
- Selection of Croissant, Chocolatine & Danish *\$5.50 Per Person*
- Coffee, Tea
\$2.50 Per Person
- Decaf Coffee Available Upon Request
\$17.50 Per Pot
- Assorted Fruit Juices
\$2.50 Per Person

HOT BREAKFASTS

The Rise & Shine

- A Scrambled Eggs Combo With Bacon, Sausage & Home Fries
\$16.00 Per Person
- Add a Freshly Sliced Fruit Tray for
\$20.00 Total Per Person

Scrambled Eggs Benedict

- Toasted English Muffin, Back Bacon, Hollandaise Sauce & Home Fries
\$17.00 Per Person

A Gluten Free Scrambled Eggs Combo

- Turkey Bacon, Chicken Sausage & Home Fries
\$18.00 Per Person

Spanish Frittata

- A European Style Egg Omelette With Thinly Sliced Sauteed Potatoes, Chorizo, Onions, Baby Spinach, Sundried Tomatoes & Smoked Paprika,
\$15.00 Per Person

Vegetarian Frittata

- Eggs, Spinach & Sauteed Onions With A potato Crust
\$14.00 Per Person

Gab's Grab & Go Breakfast Wrap

- **A Breakfast Burrito (2 Per Person)**
Filled With Scrambled Eggs, Diced Bell Peppers & Pepper Jack Cheese
\$11.00 Per Person
- **A Breakfast Sandwich**
With Toasted English Muffins, Eggs, Back Bacon, Canadian Cheeses & Home Fries
\$14.00 Per Person

From The Flat Top

- Fluffy French Toast Or Pancakes With Bacon, Sausage, Maple Sirup & Butter
\$14.00 Per Person
- Belgian Style Waffles Served With Bacon, Sausage, Maple Sirup, Whipped Butter, Strawberry Compote & Whipped Cream
\$16.00 Per Person

My Break Menu

Fun & Healthy Snacks for the Morning or Afternoon.

Add Coffee, Tea, Decaf*, Herbal Teas For \$2.50 Each
Add Soft Drinks, Juice & Bottled Water For \$3.00 Each
***Decaf Coffee Available Upon Request For \$17.50 Per Pot**

The Welcome

- Assorted Sliced Breakfast Loaves
 - Sliced Fresh Seasonal Fruit Platter
- \$9.95 Per Person**

The Hawaiian

- Fresh Fruit Brochettes
 - Sliced Banana Bread Loaves
- \$11.50 Per Person**

Just Like The Movies

- Buttered Popcorn
 - Theatre Style Candy Dishes
With Bowls of Smarties, Jelly Beans
& Licorice Nibs
- \$11.95 Per Person**

The Health Break

- Granola Bars With Dried Fruit
 - Assorted Fruit Yogurts
- \$7.95 Per Person**

The Parfait Perfect Krispy

- Pre-Made Yogurt Berry Parfaits
 - Honey Sesame Seed Snaps
- \$9.95 Per Person**

Tijuana Time

- Guacamole Dip
 - Salsa
 - Nacho Chips
- \$8.50 Per Person**

Say Cheese

- Fresh Vegetable and Cheese Dip Basket
 - Assorted Cheese Cubes Garnished
With Fresh Fruits & Crackers
- \$11.95 Per Person**

Silk Roads

- Toasted Pita Chips
 - Baba Ghanoush, Hummus
& Red Pepper Dips
 - Mini Spanakopitas
- \$10.95 Per Person**

School's Out

- Double Chocolate, Raisin Oatmeal
& Chocolate Chip Cookies
 - Brownies
- \$10.00 Per Person**

Top It Up

- Coffee & Tea **\$2.50 Each**
- Assorted Fruit Juices **\$2.50 Each**
- Soft Drinks **\$2.50 Each**
- Sparkling & Still Waters **\$2.50 Each**

My Lunch Menu

Add Coffee, Tea, Decaf*, Herbal Teas For \$2.50 Each
Add Soft Drinks, Juice & Bottled Water For \$3.00 Each
***Decaf Coffee Available Upon Request For \$17.50 Per Pot**

The Speakers Lunch

- Assorted Deli Meat Sandwiches
On Freshly Baked Buns
Filled With Montreal Smoked Meat,
Seasoned Roast Beef,
Smoked Chicken Breast
& Honey Maple Ham
- Crudites & Dip Platter
- Assorted Gourmet Cookies
\$17.00 Per Person

The Wrap & Roll

- Flour Tortillas Filled With
Delicatessen Style Cold Cuts
& A Choice of Roasted Vegetables
For Vegetarian Choice
- Celery & Carrot Sticks With
Dijon Honey Mustard Dipping Sauce
- Assorted Gourmet Cookies
\$17.00 Per Person

The Wrap & Roll Dairy

- Wraps Filled With Tuna Salad,
Egg Salad & Roasted Vegetables
- Celery & Carrot Sticks With
Dijon Honey Mustard Dipping Sauce
- Assorted Gourmet Cookies
\$17.00 Per Person

The Express

- A Medley Of Tea Bun Sandwiches
Made With A Selection Of Tuna Salad,
Egg Salad, Chicken Salad
& Roasted Vegetables
- Celery & Carrot Sticks With
A Dipping Sauce
- Assorted Dessert Squares
\$15.00 Per Person

The Ceasar

- Chicken Caesar Salad Wrap
- Roasted Eggplant Caesar Wrap
- Couscous Salad
- Celery & Carrot Sticks With
Homemade Dip
- Fruit Salad
\$23.00 Per Person

The Pita Pocket

- Fill Your Own Pita Pochet Halves
From Bowls With Tuna, Eggs
& Chicken Salads
- Side Of Shredded Lettuce
& Sliced Tomatoes
- Warm Pita
- Horitaki Greek Salad
- Chick Pea & Rice Salad
- Assorted Dessert Squares
\$24.95 Per Person

The Manhattan

- Assorted Hearty Delicatessen Style Sandwiches On Freshly Baked Rye Bread Filled With Montreal Smoked Meat, Seasoned Roast Beef, Smoked Chicken Breast & Honey Maple Ham
 - Dills & Olinves
 - Apple Squares
- \$21.00 Per Person***

The Gourmet Fajitas Wraps

- Marinated Chicken Breast In a Smokey BBQ Sauce & Oven Roasted Sirloin Beef With A Hint Of Salsa Finished With Lettuce & Tomato
 - Crudites & Dip Platter
 - Assorted Dessert Squares
- \$19.00 Per Person***

The Meatball Submarine

- A 6 inch Sub With Marinara Sauce & Mozzarella Cheese
 - Italian Salad
 - Assorted Gourmet Cookies
- \$16.00 Per Person***

The Classic

- Served On Mini Ciabatta Buns
 - Ham & Swiss
 - Traditional Roast Beef
 - Classic Grilled Chicken
 - Smoked Turkey Club
 - Roasted Vegetables
 - Crudites & Dip
- Assorted Gourmet Cookies
- \$19.00 Per Person***

The Crescent

- A Sweet Kale Salad Tossed With Sunflowers Seeds And Dried Fruits With A Poppy Seed Dressing
 - Delicatessen Meats On Freshly Baked Butter Croissants
 - Assorted Gourmet Cookies
- \$19.00 Per Person***

HOT LUNCH

The Pulled Pork Ciabatta

- Tender BBQ Pulled Pork
 - Creamy Coleslaw
- Assorted Gourmet Cookies
- \$16.00 Per Person***

LUNCH BUFFET

The Red, White & Green

- Italian Salad
- Choice Of Beef Or Vegetarian Lasagna
- Garlic Bread
- Homemade Fruit Salad

\$26.00 Per Person

The Middle Eastern

- Fatoush Salad
- Chicken Slouvlaki
- Lentil Rice With Crispy Onions
- Pita
- Baklava

\$28.00 Per Person

The Stir-Fry

- Spring Roll (1 Per Person)
- Chicken Stir-Fry
- Noodle Chow Mien
- Oriental Rice
- Fortune Cookies

\$29.00 Per Person

The Greek

- Greek Salad
- Chicken Brochettes (2 Per Person)
- Mediterranean Rice
- Pita
- Baklava

\$29.00 Per Person

The Indian

- Butter Chicken
- Palao Rice
- Aloo Peas
- Naan Bread
- Sweet Balls In Rose Water

\$29.00 Per Person

The Seaferer

- Italian Salad
- Shrimp & Salmon Kabobs
- Mediterranean Rice
- Carrot Cake

\$32.00 Per Person

My Salads Menu

À la Carte \$5.00 Per Person

(CAN BE INDIVIDUALLY WRAPPED UPON REQUEST)

Add Coffee, Tea, Decaf, Herbal Teas For \$2.50 Each*

Add Soft Drinks, Juice & Bottled Water For \$3.00 Each

**Decaf Coffee Available Upon Request For \$17.50 Per Pot*

Horiatiki

- Plum Tomatoes, Sweet Peppers, Sweet Red Onions, Cucumber Kalamata Olives, Tears Of Romaine Hearts, Crumbled Feta, Lemon-Oregano & Olive Oil Vinaigrette

Italian

- Lettuce, Tomatoes, Cucumber, Onions, Peperoncini, Oregano Oil & Vinegar Dressing

Baby Arugula

- Topped With Cherry Tomatoes, Strawberries, Pralines & Raspberry Vinaigrette

Mixte Kale

- Tossed With Cranberries, Sunflower Seeds & Poppy Seed Dressing

Heritage Lettuce

- Tomatoes, Cucumbers, Tossed In Aged Balsamic Vinaigrette

Strawberry Fields

- Arugula Topped With Sliced Fresh Strawberries, Crumbled Goat Cheese, Candied Walnuts & Raspberry Vinaigrette

Campagna

- Baby Spinach & Radicchio, Sundried Cranberries, Pickled Red Onions, Shaved Asiago Cheese Buttermilk-Poppy Seed Vinaigrette

Taco

- Green Salad, Assorted Beans & Peppers, Tri-Colour Nacho Chips & Avocado Dressing

Sonora

- Kidney Beans, Roasted Corn & Red Peppers Maple Sirup & Butter

Quinoa

- Tossed With Rainbow Of Sweet Peppers & Mediterranean Dressing

Fattoush

- Tossed Iceberg, Tomatoes, Cucumbers, Carrots, Sweet Peppers Baked Pita Chips With Sumac Dressing

Roasted Sweet Potatoes

- With Sliced Almonds & Feta In A Mediterranean Dressing

Mini Reds Potato

- Tossed with Diced Onions, Red & Yellow Peppers With Honey Mustard Dressing

Bowtie Pasta

- Medley Of Bell Peppers, Red Onions In An Italian Style Dressing

Oriental Noodle

- Medley Of Bell Peppers, Red Onions & Crispy Egg Noodles In Sweet Soy Dressing

Cucumber & Tomato

- Tossed With Red Onions In A Dill Vinaigrette

Tomato & Onion

- Tossed With A Tangy Balsamic Vinaigrette

Orzo Pasta

- With Sweet Peppers, Red Onions
In A Oregano Feta Dressing

My Cold Platters & Fun Options

Add Coffee, Tea, Decaf*, Herbal Teas For \$2.50 Each
Add Soft Drinks, Juice & Bottled Water For \$3.00 Each
***Decaf Coffee Available Upon Request For \$17.50 Per Pot**

My Famous Grilled Chicken Platter

(Min Of 10 Guests)

- Marinated & Tender Sliced Grain Fed Breast Of Chicken Served Room Temperature With A Side Of Thai Chili Dipping Sauce
- Caesar Salad With Sides Of Croutons, Parmesan Cheese & Homemade Dressing
- Couscous Salad
- Bread Rolls & Butter
- Assorted Dessert Squares

\$24.95 Per Person

Grilled Atlantic Salmon Platter

(Min Of 10 Guests)

- Fresh Fillets Of Atlantic Salmon Served Room Temperature With A Russian Dressing Dipping Sauce
- Grilled Asparagus Spears With A Raspberry Vinaigrette Side
- A Mediterranean Salad With A Tangy & Sweet Vinaigrette
- Assorted Dessert Squares

\$32.00 Per Person

New York Sirloin Beef Platter

(Min Of 10 Guests)

- Over Roasted Triple A New York Sirloin Served Room Temperature With A Creamy Horseradish Sauce
- Grilled Vegetable Platter
- Horitaki Greek Salad
- Bread Rolls & Butter
- Assorted Dessert Squares

\$34.95 Per Person

BC Smoked Salmon

(Serves 10 People)

- Capers
- Diced Red Onions
- Lemon Wedges
- Served With Cocktail Pumpernickel

\$120.00

\$12.00 For Each Additionnal Person

Fresh Atlantic Salmon

(Serves 10 People)

Served At Room Temperature

- Filet Pieces
- Russian Dill Sauce

\$120.00

\$12.00 For Each Additionnal Person

Cold Water Shrimp

(Serves 10 People)

Can Be Divided Into 25 Mini Platters

- 100 Jumbo Shrimp
- Tangy Cocktail Sauce
- Lemon Wedges

\$250.00

Sliced Seasonal Fresh Fruits

(Serves 10 People)

- Selection Of Assorted Fruits & Berries

\$65.00

\$6.50 For Each Additionnal Person

Garden To Table Vegetables

(Serves 10 People)

- Selection Of Fresh Vegetable Crudités
- Housemade Dipping Sauce

\$155.00

\$5.50 For Each Additionnal Person

Charcuterie

(Serves 10 People)

Variety Of Locally Crafted Cured Meats

Includes, But Not Limited To...

- Genoa Salami
- Hungarian Salami
- Prosciutto
- Maple Glazed Sausage
- Smoked Duck Breast
- Housemade Chutney
- Gherkins
- Fresh Artisanal Sliced Baguettes

\$110.00

\$11.00 For Each Additionnal Person

French Pâtés

(Serves 10 People)

Includes, But Not Limited To...

- Premium Selection Of Pâtés
- Condiments
- Gherkins
- Crostinis
- Fresh Artisanal Sliced Baguettes

\$70.00

\$7.00 For Each Additionnal Person

Cold Cuts

(Serves 10 People)

- Roast Beef
- Smoked Turkey Breast
- Sweet Capicola
- Montreal Smoked Meat
- Beef Salami
- Deli Mustard
- Rye Bread

\$90.00

Roast Beef Sirloin

(Serves 10 People)

Served At Room Temperature

- Medium Rare Sirloin Sliced
- Horseradish Mayo

\$110.00

\$11.00 For Each Additionnal Person

Roasted Vegetables

(Serves 10 People)

Served At Room Temperature

- Red, Yellow & Green Peppers
- Red Onion
- Eggplant
- Zucchini
- Housemade Hummus

\$75.00

\$7.50 For Each Additionnal Person

Quebec Cheese Platter

(Serves 10 People)

- Selection Of Aged Cheeses
Produced By Local Fromageries
- Grape Clusters
- Strawberries
- Biscuits & Crackers

\$125.00

\$12.50 For Each Additionnal Person

Culinary Cheeses

(Serves 10 People)

- Domestic & Imported Cheese Selections
- Grape Clusters
- Strawberries
- Biscuits & Crackers

\$90.00

\$9.00 For Each Additionnal Person

Lactose Free Cheeses

(Serves 10 People)

- Domestic Cheese Selections
- Grape Clusters
- Strawberries
- Biscuits & Crackers

\$90.00

\$9.00 For Each Additionnal Person

Grain-Fed Chicken Breast

(Serves 10 People)

Served At Room Temperature

- Grain-Fed Chicken Breast Sliced
With Orange & Sweet Thai Glaze
\$75.00

Finger Sandwiches

(Serves 20 People)

- Assortment of Chicken Salad, Ham Salad,
Tuna Salad & Egg Salad
- Gherkin
- Olives
\$140.00

Bruschetta

(Serves 10 People)

- Vine Ripened Tomatoes
- Italian Spices & EVOO
- Toasted Garlic Baguette Rounds

\$45.00

Gluten Free Rice Crackers Available

\$1.50 Per Person

Triple Dips & Crisps

(Serves 10 People)

- Baba Ghanoush Dip
- Hummus Dip
- Roasted Red Pepper Dip
- Crostinis
- Pita Crisps

\$50.00

\$5.00 For Each Additional Person

My Amazing Graze Menu

Meat Lover Platter

(Serves 8-12 People)

- Grazing Platter With Brie & Honey,
2 Other Cheeses With Extra EXTRA Meat!

Includes, But Not Limited To...

- 3-4 Premium Cheeses
- 5 Meats
- 3 Kinds Of Crackers
- Honey
- Fresh Seasonal Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Fig Jam
- Fresh Herbs To Garnish

\$160.00

Deluxe Platter

(Serves 8-12 People)

Includes, But Not Limited To...

- 3-4 Premium Cheeses
- 3-4 Meats
- 3 Kinds Of Crackers
- Honey
- Fresh Seasonal Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Fig Jam
- Something Sweet
- Fresh Herbs To Garnish

\$160.00

Fruit Platter

(Serves 8-10 People)

Includes, But Not Limited To...

- Mango
- Pineapple
- Grapefruit
- Kiwi
- Berries
- Grapes
- Figs
- Fresh Herbs To Garnish

\$100.00

Large Grazing Box

(Serves 6-8 People)

Includes, But Not Limited To...

- 4 Premium Cheeses
- 3 Meats
- 3 Kinds Of Crackers
- Honey
- Fresh Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Lots Of Sweets
- Mini Honey-Jam Jar
- Fresh Herbs To Garnish

\$120.00

Medium Grazing Box

(Serves 4-6 People)

Includes, But Not Limited To...

- 2-3 Premium Cheeses
- 2-3 Meats
- 3 Kinds Of Crackers
- Honey
- Fresh Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Something Sweet
- Mini Honey-Jam Jar
- Fresh Herbs To Garnish

\$80.00

Small Grazing Box

(Serves 2-4 People)

Includes, But Not Limited To...

- 2 Premium Cheeses
- 2 Meats
- 3 Kinds Of Crackers
- Honey
- Fresh Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Something Sweet
- Mini Honey-Jam Jar
- Fresh Herbs To Garnish

\$60.00

Mini Graze

*Perfect For Weddings & Social Gatherings
That Allow Your Guests To Enjoy Grazing
In A Safe & Beautiful Manner!*

1 Guest Per Box, Minimum Of 3 Boxes

Includes, But Not Limited To...

- 2 Premium Cheeses
- 2 Meats
- Crackers
- Honey
- Fresh Fruits
- Dry Fruits & Nuts
- Praline Nuts
- Fresh Herbs To Garnish

\$20.00

My Hot Meal Choices

All Of My Hot Meal Choices Can Be Served As A Buffet Or Plated Dinner.

Price Includes Selection Of 2 Sides

Fresh Artisan Breads & Creamery Butter

(CAN BE INDIVIDUALLY WRAPPED UPON REQUEST)

Consider an Upgrade to our Premium and Diner Dessert Selection.

Add Coffee, Tea, Decaf*, Herbal Teas For \$2.50 Each

Add Soft Drinks, Juice & Bottled Water For \$3.00 Each

***Decaf Coffee Available Upon Request For \$17.50 Per Pot**

POULTRY

Tandoori Chicken

- Marinated With Tandoori Spice,
Cooked In A Clay Oven
\$27.00 Per Person

Chicken Cacciatore

- Chicken Morsels In A
Roasted Toma Tomato Sauce With
Medley Of Onions & Bell Peppers
\$27.00 Per Person

Grain-Fed

Chicken Breast Mediterranean

- Marinated Pan-Seared,
Stuffed With Spinach & Mushrooms With
A Hint Of Mediterranean Spice &
Limoncello Glaze
\$29.00 Per Person

Grain-Fed

Chicken Breast Parmigiana

- Scallopini With Panko Breadcrumbs,
Topped With Marinara Sauce & Mozzarella
\$27.00 Per Person

Grain-Fed Chicken Breast Piccata

- Thinly Sliced In A Lemon Caper Sauce
\$27.00 Per Person

Grain-Fed Chicken Breast Supreme

With Café Au Lait Sauce
\$28.00 Per Person

Grain-Fed Chicken Breast Stir-Fry

- With A Medley Of Fresh Market Vegetables,
Tossed With Sesame Oil
\$26.00 Per Person

Grain-Fed Chicken Breast Brochette

- Black Peppercorn & Balsamic Infused
With Red Peppers, Onions &
Cherry Tomatoes (2 Per Person)
\$27.00 Per Person

Maple Glaze Chicken Legs

- Roasted & Finished With A Mild Maple Glaze
\$26.00 Per Person

Barbeque Chicken & Ribs

- ¼ Chicken Legs In A Maple BBQ Sauce &
¼ Ribs In A Forty Creek BBQ Sauce
\$35.00 Per Person

BEEF

Roast New York Sirloin

- Served Hot With A Three-Peppercorn Sauce Or Room Temperature With Horseradish Mayo
\$40.00 Per Person

Bourguignon

- Tender Morsels Of AAA Canadian Beef, Mushrooms & Pearl Onions In A Red Wine Sauce
\$29.00 Per Person

Stroganoff

- Tender Morsels Of AAA Canadian Beef & Onions In A Cream Mushroom Sauce With Buttered Egg Noodles
\$29.00 Per Person

Traditional Shepherd's Pie

- Seasoned Ground Beef, Onions & Corn, Topped With Buttery Mashed Potatoes
\$24.00 Per Person

PORK

Roasted Pork Loin Medallions

- In A Wild & Tame Mushroom Ragu Or Served With Dijon Maple Glaze
\$32.00 Per Person

FISH

Fresh Atlantic Salmon Filet

- Grilled & Oven Finished In A Pesto Sauce
\$32.00 Per Person

Helibut Steak

- Grilled, Accompanied With Red Onions, Cilantro & Bell Pepper Salsa With Splash Of Lime
\$32.00 Per Person

Tuna Steak

- Grilled Medium Rare With Orange & Mango Chutney With Squeeze Of Lemon
\$32.00 Per Person

Classic Louisiana Shrimp Étouffée

- Quick Stew, Shrimp, Onion, Celery & Green Peppers, Thickened With Simple Brown Roux
\$31.00 Per Person

VEGETARIAN ENTRÉES

Thai Coconut Curry

- Roasted Cauliflower, Broccoli, Carrots, Sweet Potato, Mini Red & White Potatoes, Celery Root In A Red Thai Curry Paste & Coconut Milk
\$25.00 Per Person

Lentil Ratatouille

- Roasted Bell Pepper Stuffed with Lentils, Eggplant, Zucchini, Medley Of Bell Peppers In A Garlic Herb Tomato Sauce (2 Per Person)
\$26.00 Per Person

Stir-Fry

- Medley Of Garden Fresh Vegetables, Tossed In Sesame Oil With Rice Noodles
\$25.00 Per Person

Lasagna

- Loaded With Vegetables, , Cheese & Simple Basil Tomato Sauce
\$25.00 Per Person

Shepherd's Pie

- Veggie Ground Round & Seasonal Vegetables, Topped With Mashed Potatoes
\$25.00 Per Person

Eggplant Parmigiana

- Tender Slices Of Eggplant, Dipped In Egg & Panko Breadcrumbs, Topped With Roasted Roma Tomato Sauce & Mozzarella
\$25.00 Per Person

Chili

- Tex Mex Style With Veggie Ground Round, Beans, Corn & Tomatoes
\$25.00 Per Person

SIDES

Potatoes

- **Yukon Gold Wedges**
- **Yukon Gold Mashed**
- **Potato Pancakes**
- **Red Skin Mashed**
- **Roasted Mini Reds**

Grains

- **Middle Eastern Couscous**
With Medley Of Bell Peppers,
Golden Raisins & Cinnamon
- **Mediterranean Rice**
With Medley Of Bell Peppers & Onions
- **Palao Rice**
With Sweet Garden Peas & Herbs
- **Oriental Rice**
With Onions, Celery,
Medley Of Bell Peppers & Light Soy Sauce

Lentils

- **Red Lentils**
With Coconut Curry

Vegetables

- **Grilled Vegetable Medley**
Marinated Red, Yellow & Green Peppers,
Zucchini, Eggplant & Spanish Onions,
Served Room Temperature Or Hot
- **Roasted Root Vegetables**
Carrots, Parsnips,
Sweet Potatoes, Celery Root & Turnips
- **Panache Of Fresh Vegetables**
Turnips, Carrots, Cauliflower,
Red, Yellow & Green Peppers In A Buttery
Glaze
- **Roasted Brussel Sprouts**
With Balsamic Reduction
- **Spaghetti Squash**
With a Maple Glaze

My Hors D'Oeuvres Menu

My Caterer Hors D'Oeuvres Receptions are a Terrific Way for Us to Creatively Display our Table Drama to Match the Theme of Your Personal Event. Show Off our Food Sculpting Abilities and Help You Custom Create Your Event.

Have Fun Mixing & Matching Items from our List of Greatest Hits that Have Been Proven Crowd Pleasers and Delightful Taste Bud Tantalizers

PREMIUM HORS D'OEUVRES

*Minimum Order 3 Dozen Per Selection
(CAN BE SERVED IN AN
INDIVIDUALIZED MANNER UPON REQUEST)*

Sashimi Tuna Poke

- Sushi Grade Tuna, Oriental Glazed,
Served in Chinese Spoons
\$120.00 Per 3 Dozen

Mini Lamb Lollipops

- Served with Tzatziki, Room Temperature
\$185.00 Per 3 Dozen

Stuffed Dates

- Herbed Cream Cheese,
Wrapped in Pepper Prosciutto
\$110.00 Per 3 Dozen

COLD HORS D'OEUVRES

\$105.00 Per 3 Dozen Minimum Per Selection

*(CAN BE SERVED IN AN
INDIVIDUALIZED MANNER UPON REQUEST)*

Assorted Mini Quiches

- 3 Cheeses, Florentine, Swiss & Ham, Cherry Tomato, Fresh Basil

Favolosa Skewers

- Genoa, Italian Spice Mozzarella, Cherry Tomato, Fresh Basil

Caprese Skewers

- Mozzarella Balls, Cherry Tomato & Fresh Basil With Balsamic Reduction

Antipasto Skewers

- Prosciutto, Provolone, Kalamata Olive, Cherry Tomato

Wild Mushroom Brushetta

- On Garlic Crostini With Cherry Tomato Garnish

Vietnamese Rools

- Rice Paper Wrap With Mango, Cilantro, Rice Noodles & Sweet Thai Chili Dipping Sauce

Curry Chicken Tulips

- In Mini Phyllo Cups

Jumbo Madras Spiced Prawns

- Orange-Chili Glaze With Toasted Coconut

Thai Beef Cucumber Circles

- Medium Spiced Beef Julienne On Cucumber Circles

Beef Tulips

- Medium Rare Beef Ribeye Slices & Raspberry Horseradish In Phyllo Cups

Beef Strip Spoons

- With Balsamic Reduction & Carrot Garnish, Served In Chinese Spoons

Oriental Chicken Confit Rools

- Rice Paper Wrap, Chinese Lettuce, Hoisin Paste & Hoisin BBQ Dipping Sauce
(Gluten-Free Without Dipping Sauce)

Salmon Skewers

- Oven-Baked Caramelized Mini Fillet With Mango Salsa

Smoked Salmon Rosettes

- With Cream Cheese Mousse On Pumpnickel Circles, Dill Garnish

WARM HORS D'OEUVRES

\$105.00 Per 3 Dozen Minimum Per Selection

*(CAN BE SERVED IN AN
INDIVIDUALIZED MANNER UPON REQUEST)*

Assorted Mini Quiches

- 3 Cheeses, Florentine, Swiss & Ham, Cheese & Bacon

Spanakopita Triangles

- Fresh Spinach, Feta & Oregano

Cocktail Samosas

- Served With Sweet Chili Dipping Sauce

Mini Spring Rolls

- Served With Plum Dipping Sauce

Mini Gyozas

- Chopped Vegetables, Chicken & Beef In Wonton Wrap With Thai Chili Dipping Sauce

Mini Beef Hot Dog in a Blanket

- Served With Deli Mustard Dip

Dusted Petit Chicken Fillets

- Served With Plum Dipping Sauce

Mini Cordon Bleu Chicken Bites

- Chicken Wrapped With Ham & Cheese

Harissa Chicken Skewers

- Thin Fillets With Tamarind Dipping Sauce

Chicken Tempura Bites

- Served with Soy Dipping Sauce

Chicken Bruschetta Wonton

- Served with Chili Dipping Sauce

Dusted Chicken Wings

- Served With Honey Garlic Dipping Sauce

Japanese Ginger Chicken Bites

- Served With Teriyaki Dipping Sauce

Jalapenos Firecrackers Chicken Poppers

Mini Fresh Atlantic Salmon Cakes

- Served With Seafood Dipping Sauce

Shrimp Tempura

- Served With Pico de Gallo Mayo

My Desserts

Flourless Chocolate Torte

\$9.00 Per Person

Crème Brûlée

\$8.00 Per Person

Cheesecake

- With Fresh Strawberry Compote

\$8.00 Per Person

Strawberry Shortcake

\$8.00 Per Person

Tiramisu en Verre

\$8.00 Per Person

Lemon Curd Tart

\$6.00 Per Person

Seasonal Fresh Sliced Fruit Platter

\$7.00 Per Person

Selection of Mini Desserts

- Nanaimo, Éclairs, Fruit Tarts

\$6.00 Per Person

Selection Of Squares & Tartlets

- Brownies, Apple Squares, Carrot Cake

\$5.00 Per Person

My Bar Choices

MyCaterer is Licenced for all of our Salons as well as for off-site venues.

All of our bartenders have Smart Serve training.

A bartender charge of \$100.00 will apply for 50 guests or less.

The House standard is one bartender for 100 guests or less.

A corkage fee of \$8.00 per bottle applies to homemade wines.

Supplemental offsite charges may apply.

Cash Bar taxes inclusive.

* Host Bar Prices are subject to HST, & 15% service charge.

Host Bar Pricing

- **Wine**
\$8.00 Each Glass
- **Imported Beer**
\$8.00 Each
- **Domestic Beer**
\$7.50 Each
- **Liqueurs (Standard)**
\$7.50 Each
- **Soft Drink**
\$3.00 Each
- **Mineral Water**
\$3.00 Each
- **Specialty Cocktail**
\$12.00 Each Glass

Cash Bar Pricing

- **Wine**
\$9.00 Each Glass
- **Imported Beer**
\$9.00 Each
- **Domestic Beer**
\$8.00 Each
- **Liqueurs (Standard)**
\$8.00 Each
- **Soft Drink**
\$4.00 Each
- **Mineral Water**
\$4.00 Each

My Beverages Menu

- **Soft Drinks, Sparkling & Still Water**
\$3.00 Each
- **Fruit Juices**
Apple & Orange
\$3.00 Each
- **Coffee & Tea**
\$2.50 Each
- **Decaf Coffee**
\$17.50 Per Pot

My Ready-To-Go Menu

INDIVIDUALLY PRE-MADE MEALS!
Ready To Pop In The Oven Or Microwave!
ONLY \$11.99 Each!*

*Taxes Extra (Minimum Order – 10 Meals)
Delivery Or Curbside Pickup Available

SOUPS

- **Chicken Roasted**
Fall Vegetables Cream Corn Carrot Ginger
Mexican Tortilla
- **Leek & Potato**
- **Curry Cauliflower**
- **Italian Wedding Minestrone**

MAINS

- **Beef Bourguignon**
With Pearl Onions & Red Wine
With Mashed Potatoes & Vegetables
- **Chicken Cacciatore**
In Oregano Tomato Sauce,
With Rice & Vegetables
- **Seasoned Roast Beef,**
Sliced With Demi Glace
With Mashed Potatoes & Vegetables
- **Caribbean Curry Chicken**
Mild, Sweet & Spicy,
With Rice & Vegetables
- **Sweet & Sour Meatballs**
In Saucy Tomato, With Rice & Vegetables
- **Mustard Crust Roasted Pork Loin,**
Sliced, au Jus
With Mashed Potatoes & Vegetables
- **Hearty Meat Lasagna**
- **Greek Souvlaki (off stick)**
With Rice & Vegetables
- **Momma's Traditional Shepherd's Pie**
- **Hearty Veggie Chili**
With Rice
- **Hearty Meat Chili**
With Rice
- **Curry Chickpeas**
With Palao Rice
- **Grain-Fed Chicken Breast Boneless**
With Café Au Lait Sauce
With Mashed Potatoes & Vegetables
- **Lentil Ratatouille With Mediterranean**
Rice
- **Maple Glazed Chicken Legs (2)**
With Rice & Vegetables
- **Hearty Veggie Lasagna**