

CATERING MENU

Order pick-up at 230 Wellington Street East

905-841-5746

COLD Hors d'oeuvres

Beef on Crostini, with Blue Haze and Garlic Aioli	\$22.95 per dozen
Cherry Tomato and Bocconcini Skewers	\$18.95 per dozen
Fig and Ch e vre Tarts	\$18.95 per dozen
Greek Barrels, cucumber cylinders stuffed with Greek Salad	\$20.95 per dozen
Asparagus and Prosciutto Skewers	\$21.95 per dozen
Prosciutto and Melon on skewers	\$20.95 per dozen
Seared Scallop, with crispy pancetta on fig mostarda	*market value
Shot Glass Shrimp, with House cocktail sauce, lemon	\$6.95 each
Smoked Salmon Canape, on pumpernickel	\$25.95 per dozen
Spicy Chicken Salad on a Sesame Crisp	\$18.95 per dozen
Stilton and Peach Compote Tart	\$18.95 per dozen
Thai Beef Tenderloin on Cucumber rounds	\$22.95 per dozen
Vietnamese Salad Rolls	\$19.95 per dozen
With chicken	\$24.95 per dozen
• With shrimp	\$29.95 per dozen

HOT Hors d'oeuvres

HOT Hors d'oeuvres (continued)

Mini Pizza triangles	\$16.95 per dozen
Margherita	
Mini Pizza triangles	\$17.95 per dozen
 Pancetta-Fig, Chicken Pesto; Prosciutto-sundried tomato 	
Mini Quiches	\$16.95 per dozen
 asparagus-swiss, brie-leek, Lorraine, feta-spinach 	
Mini Reubens, Montreal smoked meat, sauerkraut, swiss cheese	\$24.95 per dozen
Mini Sausage Rolls	\$16.95 per dozen
Sweet Potato Pancakes	\$16.95 per dozen
Thai Chicken Pot Stickers	\$17.95 per dozen
Vegetarian Samosa with Mango Chutney	\$17.95 per dozen
Vegetarian Spring Rolls	\$16.95 per dozen
Gluten Free	\$16.95 per 10 pcs
Walnut Crusted Camembert Fritters	\$18.95 per dozen

Sandwich Platters

Tea Sandwiches, minimum order of 4 dozen	\$18.95 per dozen
 egg, tuna, devilled ham, vegetarian 	
Mini Panuzzo Deli Sandwiches	\$24.95 per dozen
 roast beef, ham, turkey 	
Beef Sliders, with mixed greens and house ketchup	\$25.95 per dozen
Chicken Sliders, with Asian slaw	\$24.95 per dozen
Ciabatta Sandwiches, (2 pcs/person) min. order 8 people	\$8 per person
deli or vegetarian: greens condiments cheese	

Prices subject to change due to market fluctuations



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<u>Platters</u>

Vegetable Farm-fresh selection of vegetables, served with 2 dips	smalllarge	\$75 \$95
Fruit Artfully arranged selection of the finest fresh fruit	small large	\$75 \$95
Cheese Selection of cheeses garnished with grapes and berries	small large	\$75 \$95
Charcuterie Selection of pates and cured meats, aged cheese, nuts and preserves	small large	
Dips and Spreads Platter, serves 10-15 Pita and grilled focaccia breads with Hummus, Baba Ganouj and olives and Feta		
Antipasto Platter, serves 15+		\$100

Shrimp Platters

Extra-large tiger shrimp served with lemon wedges and cocktail sauce

•	24-pc platter	\$90
•	36-pc platter	\$135
•	48-pc platter	\$17

Platters (continued)

Cold Smoked Salmon Platter, 1 lb	-
Hot Smoked Salmon Platter, one side starting at A side of Canadian hot-smoked salmon served with capers, red onion and h	•
Poached Salmon Platter, one side starting at Beautifully garnished with cucumber scales and served with a mustard dill ai	
Fruit Kabobs	\$35 per dozen
Fiesta Platter, serves 15	

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Boneless chicken quarter stuffed with seasoned wild rice and Hunter sauce

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Salads		Mains (continued)	
Caesar Salad	\$5.75 per person	Chicken Curry	\$16 per person
Romaine lettuce, bacon, homestyle croutons, Parmesan Reggiano, and H	ouse-made dressing	Butter Chicken	\$16 per person
		Chicken Chili	\$16 per person
Spinach Salad	\$6.75 per person	Semi Boneless Cornish Hen, marinated and grilled	\$24 each
Baby spinach, berries, candied Pecans, Feta cheese and Strawberry Vinaig	grette	Semi Boneless Stuffed Cornish Hen, wild rice and cranberries	\$26 each
Arugula Salad	\$6.75 per person	 Lamb and Pork (minimum order 4 people) 	
Arugula, Grilled Portobello mushrooms, goat cheese and Red Wine Vinaig	rette	Roasted Leg of Lamb, served with a Port Leek Jus	\$24 per person
Thursday Colod		Lamb Curry	\$18 per person
Three Leaf Salad	\$4.95 per person	Bourbon Glazed Pork Loin Chop, with sweet onion apple chutney.	
baby dicens with oranges, roasted/infonds and basanile vinagicete			
Mains		• Fish	
Selections are oven-ready with re-heating recommendations	included.	Grilled Branzino, with lemon and herbs	\$24 each
Serections and overn easily member heading recommendations	The late of the la	Grilled Salmon with Mango Slaw	\$23 per person
Beef (minimum order 6 people)		Salmon Wellington - farmed	\$24 per person
Grilled Beef Tenderloin, with Madeira or Peppercom Sauce	\$35 per person	Salmon Wellington – organic	\$36 per person
o Mushroom-stuffed	\$39 per person		
Beef Wellington, with Madeira or Peppercorn Sauce	\$40 per person	 Vegetarian (minimum order 4 people) 	
Aged Striploin Roast	\$28 per person	Eggplant Parmesan	\$16 per person
Served with Yorkshire Pudding and Brandy Peppercorn Sauce	320 pci pci 3011	Vegetarian Curry	\$16 per person
Slow Braised Beef Brisket, with Sweet Onion Mushroom Jus	\$21 per person		' ' '
Roast Beef au Jus	\$18 per person	 Pasta and Pizza (minimum order 4 people) 	
Perfect for hot Roast Beef sandwiches, thinly sliced with caramelized onic		Vegetarian or Beef Lasagna	\$16 per person
Beef Bourguignonne	\$18 per person	Macaroni and Cheese, plain	
Beef Stroganoff	\$26 per person	o With Bacon	
		o With Lobster and Bacon	
Poultry		Pasta Bolognese (meat sauce)	
Stuffed Chicken Supreme	\$18 per person	Penne and Sausage in Vodka Sauce	
Choice of stuffing: porcini mushroom & sausage, sundried tomato & rico	tta, or spinach & feta	Wood Oven Pizzas, 6" or 10" starting a	
Chicken Ballotine	\$16 per person	Margherita, Prosciutto e Funghi, Pepperoni, Cimi di Rappa, Prima Vera and	
Papaloss chickon quarter stuffed with spacehold wild rise and Hunter saw	-0		

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Roasted Red Potatoes	\$4.00 per person
Roasted Fingerling Potatoes	\$4.95 per person
Scalloped Potatoes	\$5.95 per person
Garlic Mashed Potatoes	\$5.75 per person
Buttermilk Mashed Potatoes	\$5.75 per person
Truffle Mashed Potatoes	\$5.95 per person
Wild Rice Pilaf	\$4.00 per person
Lentil Pilaf	\$4.00 per person
Heirloom Glazed Carrots	\$4.95 per person
Roasted Root Vegetables	\$5.25 per person
Green Beans Almondine	\$5.50 per person
Medley of Seasonal Vegetables	\$4.75 per person
Gourmet Medley of Vegetables	\$5.75 per person
Spaghetti aglio e olio, sautéed garlic, EVOO	\$7 per person
Penne with Tomato Basil Sauce	\$7 per person
Penne with Vodka Sauce	\$8 per person
Bread Service (bread rolls, condiments) starting at	\$2.95 per person
Sweets	
Assorted Squares	\$24 per dozen
Brownies, pecan butter tart, cheesecake, and more	
o Gluten free assortment	\$27 per dozen
Mini Cupcakes, minimum order 2 dozen per flavour	\$24 per dozen
Chocolate, vanilla, carrot and more	

Brownie Lollypops\$25 per dozen

Chocolate Dipped Strawberries

Chocolate-coated brownie on a lollypop stick

Sweets (continued)

Dena's Cakes, Vanilla, Chocolate, Carrot, Banana Caramel, Lemon Raspberry and more!

C	o 6" cakes, serves 6-8 starting at \$5	35		
C	o 9" cakes, serves 12 starting at \$7	70		
C	5 ¼ Slab, serves 20 starting at \$9	90		
C	5 ½ Slab, serves 40 starting at \$1	180		
C	p Full Slab, serves 60 starting at \$2	270		
	bowl or ours starting at \$7 onge cake, custard, raspberry jam, fresh fruit and whipped cream	75		
	our bowl or ours starting at \$7 nlua-soaked lady fingers, mascarpone, whipped cream and cocoa	75		
Cheesecakes, New York Style in a variety of flavours				
	o 6" cake, serves 6-8 starting at \$2	45		
(o 9" cake, serves 12 starting at \$8	80		
Seasonal Fruit	: Crisps and Cobblers starting at \$9 per p	erson		

Apple, strawberry rhubarb and blueberry-peach (seasonal availability)

Gluten Free available at an additional cost. Please call to inquire.

\$20 per dozen