

Cold hors d'oeuvres

Ready to serve

Beef on Crostini	\$23.99 per dozen
Cherry Tomato & Bocconcini Skewers	\$19.99 per dozen
Fig & Chevre Tarts	\$19.99 per dozen
Greek Barrels	\$23.99 per dozen
Asparagus & Prosciutto Spears	\$23.99 per dozen
Prosciutto & Melon Skewers	\$20.99 per dozen
Smoked Salmon Canapes	\$25.99 per dozen
Spicy Chicken Salad on Sesame Crisp	\$19.99 per dozen
Stilton & Peach Compote Tart	\$19.99 per dozen
Thai Beef Tenderloin on Cucumber	\$25.99 per dozen
Vietnamese Salad Rolls	\$19.99 per dozen
 With chicken 	\$24.99 per dozen
With shrimp	\$29.99 per dozen

Hot hors d'oeuvres

Ready to heat

Beef Satays	\$19.99 per dozen
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Beef Sliders, assembly after heating	\$25 . 99 per dozen
Chicken Satays	\$19.99 per dozen
Chicken Sliders, assembly after heating	\$25.99 per dozen
Coconut Shrimp	\$34.99 per dozen
Lollypop Chicken Wings	\$19.99 per dozen
Mac & Cheese Croquettes	\$17,99 per dozen
Meatballs, sweet & sour Beef	\$17 . 99 per dozen
Mini Arancini, served with Marinara sauce	\$18.99 per dozen
• Chanca (Mazzarolla Darmocan)	

Cheese (Mozzarella, Parmesan)

Walnut-Crusted Camembert Fritters

Cheese (Mozzarella, Parmesan)	
 Sicilian (beef, peas, mozzarella) 	
Mini Crab Cakes	\$18.99 per dozen
Mini Grilled Cheese	\$17.99 per dozen
Mini Lobster Grilled Cheese	\$34.99 per dozen
Mini Pizza Triangles	\$\$17.99 per doze
 Margherita or Pepperoni 	\$17.99 per dozen
 Prosciutto e Funghi or Prima Vera 	\$18.99 per dozen
Mini Quiches (min. order 1 doz/flavour)	\$18.99 per dozen
Lorraine, Asparagus & Swiss, Brie & Leek, Spinach & I	eta, Broccoli &
Mushroom	
Mini Reubens	\$24.99 per dozen
Mini Sausage Rolls	\$17.99 per dozen
Mini Vegetarian Samosas	\$18.99 per dozen
Ontario Lamb Chop Lollipops	*market value
Pulled Pork Quesadillas	\$24.99 per dozen
Sweet Potato Pancakes	\$17.99 per dozen
Tandoori Chicken Skewers	\$19.99 per dozen
Thai Chicken Pot Stickers	\$17.99 per dozen
Vegetarian Spring Rolls	\$17.99 per dozen

Sandwiches

Boxed (N/C); Platter and Garnish(+\$10 per platter)

Tea Sandwiches, 4 dozen min. \$18.99 per dozen

• Choice of egg, tuna, cream cheese & cucumber,

devilled ham/turkey

Deli Sliders \$29.99 per dozen

• Choice of Roast beef, Turkey, Ham

Vegetarian Mini-Wraps \$21.99 per dozen

 Hummus, roasted red peppers and a selection of fresh vegetables

Mini Ciabatta Sandwiches, 2 dozen min. \$42.99 per dozen

• Roast beef, Turkey, Ham

Roast Beef au Jus for Sandwiches \$17.99 per person With caramelized onions

Lunch Boxes

Ciabatta Sandwich or Wrap	\$25
Sandwich, Side Salad & Cookie or Dessert Square	
 Gluten-Free 	\$27

Vegetarian and Vegan options are available on request.

Cancellation less than 24 hours before pickup/delivery will be responsible for 50% of full payment

Prices are subject to change due to market fluctuations

\$19.99 per dozen



Platters

Small serves 10-15; Large serves 15-20

Vegetable Farm-fresh selection of vegetables with dip	small large	
Fruit Selection of choice fruit	small large	
Cheese Selection of cheeses garnished with grapes, berries, honey and candied pecans	small large	
Charcuterie Selection of pate and salumi garnished with fruit and gourmet condiment	small large	
Dips & Spreads, serves 10-15 Grilled pita and flatbreads with 3 dips garnished with Kalamata olives and Feta cheese		\$90
Deli Platter, minimum order 8 people Sliced house-made Roast Beef, Turkey and Ham, egg condiments	salad, tuna	\$15 pp a salad and
Antipasto, serves 10-15 Grilled and marinated vegetables, a selection of salumi and ten jumbo shrimp with cocktail sauce		\$175
Fiesta Platter, serves 8-10 Freshly fried tortilla chips served with guacamole, pico de gallo and queso dips		\$90
Shrimp		

Jumbo tiger shrimp served with house-made cocktail sauce and lemon wedges

24-piece	\$95
36-piece	\$135
48-piece	\$175
	36-piece

Cold Smoked Salmon, serves 6-8 \$125

1 lb of hand-sliced Vodka smoked salmon served with cream cheese, red onion, capers and choice of pumpernickel or water crackers

Hot Smoked Salmon, serves 12+, starting at... \$185

One side of Canadian hot smoked salmon served with

chopped hard-boiled egg, capers, red onion and honey mustard aioli

Poached Salmon \$30 per portion

Poached Organic Salmon garnished with cucumber, dill and lemon served with a Dill & Caper Sauce

Sweets

Assorted Squares Brownies, lemon, pecan, cheesecake, date and	\$24 per dozen more
 Gluten Free assortment 	\$27 per dozen
Mini Cupcakes, min. 2 dozen per flavour Chocolate, vanilla, carrot, lemon, banana	\$24 per dozen
 Gluten Free 	\$27 per dozen
Brownie Lollypops Chocolate ganache-coated brownie on a stick	\$30 per dozen
Chocolate Dipped Strawberries	\$24 per dozen
Fruit Kabobs With honey yoghurt dip	\$35 per dozen

Maunders Cakes

Chocolate, Vanilla, Carrot, Banana Caramel, Lemon Raspberry and more

•	6" serves 8 starting at	\$50
•	9" serves 12-15 starting at	\$90
•	1/4 slab serves 20 starting at	\$100
•	1/2 slab serves 40 starting at	\$195
•	Ful slab serves 60 starting at	\$295

New York Style Cheesecake

Classic with glazed seasonal fruit topping or coulis on the side starting at...

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Maunders by Wellington Marketplace 230 Wellington Street East, Aurora, ON L4G 1J5 Phone: 905.841.5746 email: info@maundersmarketplace.com

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Salads

Poultry (minimum order 4 servings)

Caesar Salad \$8 per person

Romaine lettuce, bacon, croutons Parmesan & House-made dressing

Spinach Salad \$8 per person

Baby Spinach, Berries, Candied Pecans, Feta & Strawberry Vinaigrette

Arugula Salad \$8 per person

Arugula, Grilled Portobello Mushrooms, goat cheese & Red Wine

Vinaigrette

Three Leaf Salad \$6 per person

Baby Greens with Oranges, Toasted Almonds & Balsamic Vinaigrette

Mains

Selections are oven-ready and include finishing instructions

Beef (minimum order 4 servings)

Grilled Beef Tenderloin \$44 per person

With Madeira or Peppercorn Sauce

Beef Wellington \$48 per person

With Madeira or Peppercorn Sauce

Aged Striploin Roast \$35 per person

With Yorkshire Pudding and Brandy Peppercorn Sauce

Slow Braised Beef Brisket \$25 per person

With Sweet Onion Mushroom Jus

Beef Bourguignon \$18 per person

Beef Stroganoff \$26 per person

Pork and Lamb (minimum order 4 servings)

Bourbon Glazed Pork Loin Chop \$18 per person

Roasted Leg of Lamb \$26 per person

With Sweet Onion Apple Chutney

Lamb Curry \$18 per person

Stuffed Chicken Supreme \$21 per person Stuffing: Porcini & Sausage, Sundried Tomato & Ricotta or Spinach & Feta

Mains (continued)

Chicken Ballotine \$18 per person

Boneless Chicken quarter stuffed with Wild Rice served with Hunter Sauce

Grilled Cornish Hen \$24 per person

Semi-boneless half marinated and grilled

Chicken Marsala \$18 per person

Or Cacciatore or Marengo

Chicken Curry \$16 per person

Butter Chicken \$16 per person

Chicken Chili \$15 per person

Fish and Shellfish

Grilled Branzino \$26 each

A whole grilled fish stuffed with lemon and herbs

Grilled Salmon with Mango Slaw \$28 per person

A grilled 8oz portion of Organic Salmon with Mango Slaw

Salmon Wellington – organic \$36 per person

Pasta (minimum order 4 people)

Vegetarian or Beef Lasagna \$15 per person

Macaroni & Cheese \$14 per person

❖ with Lobster & Bacon \$19 per person

Pasta Bolognese (meat sauce) \$15 per person

Penne & Sausage in Vodka Sauce \$18 per person

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Mains (continued)

• Vegetarian (minimum order 4 people)

Eggplant Parmesan \$16 per person

Vegetarian Curry \$16 per person

<u>Sides</u> Minimum order 4 servings

Roasted Red Potatoes	\$5 per person
Roasted Fingerling Potatoes	\$6 per person
Scalloped Potatoes	\$8 per person
Garlic Mashed Potatoes	\$7 per person
Buttermilk Mashed Potatoes	\$7 per person
Truffle Mashed Potatoes	\$8 per person
Wild Rice Pilaf	\$5 per person
Lentil Pilaf	\$5 per person
Penne with Tomato Basil Sauce	\$7 per person
Heirloom Glazed Carrots	\$6 per person
Roasted Root Vegetables	\$7 per person
Green Beans Almondine	\$8 per person
Medley of Vegetables	\$8 per person

Extras

Bread Service starting at \$4 per person Selection of breads and condiments

Coffee & Tea Service \$6 per person

French Roast coffee freshly ground for drip or percolator; Black tea (individual bags); Cream and milk; Sugar tubes and sweetener; lemon wedges; stir sticks

Extra Extras

Catering Pickup Before 12 noon

A 10% surcharge will apply to Cold hors d'oeuvres and Platters being picked up or delivered <u>before</u> 12 pm.

Staffing

- We are able to reserve Chef, Wait and Bar staff for your event. Staff is reserved for a minimum of 4 hours each.
- Staff will arrive with catering at your venue a minimum of 1 hour ahead of guest arrival. Catering Delivery fees apply.
- Please call to inquire about rates.

Rentals

• We are happy to arrange rentals in conjunction with our rental partners. Please call to discuss details.

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