



# Catering Menu

## 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	\$22.99 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	\$18.99 per dozen
Stilton & Peach Compote Tart	\$19.99 per dozen
Thai Beef Tenderloin on Cucumber	\$22.99 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
Beef Sliders, assembly after heating	\$25.95 per dozen
Chicken Satays	\$19.99 per dozen
Chicken Sliders, assembly after heating	\$25.99 per dozen
Coconut Shrimp	\$39.99 per pound
Lollipop Chicken Wings	\$19.99 per dozen
Mac & Cheese Croquettes	\$17.99 per dozen
Meatballs, sweet & sour Beef	\$17.99 per dozen
Minced Mushroom Tarts	\$16.99 per dozen
Mini Arancini, served with Marinara sauce	\$16.99 per dozen
Mini Crab Cakes	\$17.99 per dozen
Mini Grilled Cheese	\$16.99 per dozen
Mini Lobster Grilled Cheese	\$34.99 per dozen
Mini Pizza Triangles	\$17.99 per dozen
• Margherita or Pepperoni	\$16.99 per dozen
• Prosciutto e Funghi or Prima Vera	\$17.99 per dozen
Mini Quiches (min. order 1 doz/flavour)	\$17.99 per dozen
Lorraine, Asparagus & Swiss, Brie & Leek, Spinach & Feta, Broccoli & Mushroom	
Mini Reubens	\$24.99 per dozen
Mini Sausage Rolls	\$16.99 per dozen
Mini Vegetarian Samosas	\$18.99 per dozen
Ontario Lamb Chop Lollipops	*market value
Pulled Pork Quesadillas	\$24.95 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	\$16.99 per dozen
• Gluten Free (per 10 pcs)	\$16.99 per dozen
Walnut-Crusted Camembert Fritters	\$19.99 per dozen

## Sandwiches

### Boxed or on a Platter (+\$10)

Tea Sandwiches, minimum order of 4 doz	\$18.99 per dozen
• Minimum 1 dozen/flavour: egg, tuna, cream cheese & cucumber, devilled ham	
Mini Panuzzo Deli Sandwiches	\$24.99 per dozen
• Roast beef, Turkey, Ham	
Vegetarian Mini-Wraps	\$21.99 per dozen
• Hummus, roasted red peppers and a selection of fresh vegetables	
Ciabatta Sandwiches, 2 dozen minimum	\$24.99 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	\$20.99
Sandwich, Side Salad & Cookie or Dessert Square	
• Gluten-Free	\$22.99
Charcuterie, Cheese & Fruit	\$25.99
A selection of cured meats, cheese and crackers, fruit and a sweet treat	

*Vegetarian and Vegan options are available on request.*

**\*\*Prices are subject to change due to market fluctuations\*\***

**Maunder's by Wellington Marketplace**

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## Platters

*Small serves 8-15; Large serves 15-20*

Vegetable small... \$75  
Farm-fresh selection of vegetables with dip large... \$95

Fruit small... \$75  
Selection of choice fruit large... \$95

Cheese small... \$75  
Selection of cheeses garnished with grapes, berries, honey, nuts and crackers large... \$95

Charcuterie small... \$95  
Artfully arranged selection of pate, salumi, cheese, garnished with grapes, nuts, honey and crackers large... \$125

Dips & Spreads, serves 10-15 \$80  
Grilled pita and flatbreads with 3 spreads garnished with Kalamata olives and Feta cheese

Antipasto, serves 10-15 \$140  
Grilled and marinated vegetables, a selection of salumi and ten jumbo shrimp with cocktail sauce

Fiesta Platter, serves 8-10 \$75  
Freshly fried tortilla chips served with guacamole, pico de gallo and queso dips

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

- 24-piece \$90
- 36-piece \$135
- 48-piece \$175

Cold Smoked Salmon, serves 8-12 \$90  
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 10-20 starting at... \$95  
One side of Canadian hot smoked salmon served with chopped hard-boiled egg, capers, red onion and honey mustard aioli

Poached Salmon, serves 10-20  
One side of poached salmon beautifully decorated with cucumber "scales" and tomato rosettes served with honey mustard aioli

- Farmed starting at... \$100
- Organic starting at... \$175

## Sweets

Assorted Squares \$24 per dozen  
Brownies, lemon, pecan, cheesecake, date and more

- Gluten Free assortment \$27 per dozen

Mini Cupcakes, min. 2 dozen per flavour \$18 per dozen  
Chocolate, vanilla, carrot, lemon, banana

- Gluten Free \$21 per dozen

Brownie Lollypops \$25 per dozen  
Chocolate ganache-coated brownie on a stick

Chocolate Dipped Strawberries \$20 per dozen

Fruit Kabobs \$35 per dozen  
With honey yoghurt dip

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

- 6" serves 6-8 starting at... \$35
- 9" serves 12 starting at... \$75
- ¼ slab serves 20 starting at... \$95
- ½ slab serves 40 starting at... \$190
- Full slab serves 60 starting at... \$285

Trifle in your Bowl \$15 per serving  
Minimum order 4 servings, 72 hours pre-order required  
Sherry-soaked sponge cake, custard, raspberry jam, fresh fruit and whipped cream

New York Style Cheesecake  
Classic with berry coulis, or flavoured

- 6" starting at... \$45
- 9" starting at... \$80

Seasonal Fruit Crisps and Cobblers \$9 per person  
Apple, Strawberry Rhubarb, Blueberry Peach, Ginger Pear

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## Salads

Caesar Salad \$6 per person  
Romaine lettuce, bacon, croutons Parmesan & House-made dressing

Spinach Salad \$7 per person  
Baby Spinach, Berries, Candied Pecans, Feta & Strawberry Vinaigrette

Arugula Salad \$7 per person  
Arugula, Grilled Portobello Mushrooms, goat cheese & Red Wine Vinaigrette

Three Leaf Salad \$5 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 \$35 per person  
With Madeira or Peppercorn Sauce  
❖ Mushroom-stuffed \$39 per person

Beef Wellington \$40 per person  
With Madeira or Peppercorn Sauce

Aged Striploin Roast \$28 per person  
With Yorkshire Pudding and Brandy Peppercorn Sauce

Slow Braised Beef Brisket \$21 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 \$16 per person

Roasted Leg of Lamb \$26 per person  
With Sweet Onion Apple Chutney

Lamb Curry \$17 per person

## Mains (continued)

### • **Poultry (minimum order 4 servings)**

Stuffed Chicken Supreme \$18 per person  
Stuffing: Porcini & Sausage, Sundried Tomato & Ricotta or Spinach & Feta

Chicken Ballotine \$16 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 \$17 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 \$24 each  
With lemon and herbs

Grilled Salmon with Mango Slaw \$23 per person

Salmon Wellington – farmed \$24 per person  
Salmon Wellington – organic \$36 per person

### • **Pasta (minimum order 4 people)**

Vegetarian or Beef Lasagna \$16 per person

Macaroni & Cheese \$14 per person  
❖ with Lobster & Bacon \$19 per person

Pasta Bolognese (meat sauce) \$16 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

## Sides

### **Minimum order 4 servings**

Roasted Red Potatoes	\$4 per person
Roasted Fingerling Potatoes	\$5 per person
Scalloped Potatoes	\$7 per person
Garlic Mashed Potatoes	\$6 per person
Buttermilk Mashed Potatoes	\$6 per person
Truffle Mashed Potatoes	\$7 per person
Wild Rice Pilaf	\$4 per person
Lentil Pilaf	\$4 per person
Spaghetti aglio e olio	\$7 per person
Penne with Tomato Basil Sauce	\$7 per person
Heirloom Glazed Carrots	\$5 per person
Roasted Root Vegetables	\$5 per person
Green Beans Almondine	\$6 per person
Medley of Vegetables	\$6 per person

## Extras

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

Coffee & Tea Service \$5 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

### Staffing

- ❖ We can reserve Chef, Wait and Bar staff for your event. Staff is reserved for a minimum of 4 hours.
- ❖ Staff will arrive with catering at your venue a minimum of 1 hour ahead of guest arrival.
- ❖ 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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