



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
Lollypop Chicken Wings	\$19.99 per dozen
Mac & Cheese Croquettes	\$17.99 per dozen
Meatballs, sweet & sour Beef	\$17.99 per dozen
Mincing Mushroom Tarts	\$18.99 per dozen
Mini Arancini, served with Marinara sauce	\$18.99 per dozen
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 dozen
• 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 & Feta, 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
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	\$29.99 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	\$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	\$22.99
Sandwich, Side Salad & Cookie or Dessert Square	
• Gluten-Free	\$24.99
Charcuterie, Cheese & Fruit	\$44.99
A selection of cured meats, cheese and crackers, fruit and a sweet treat	
<i>Vegetarian and Vegan options are available on request.</i>	

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

Maunder's by Wellington Marketplace

230 Wellington Street East, Aurora, ON L4G 1J5

Phone: 905.841.5746

email: info@maundersmarketplace.com



Catering Menu

Platters

Small serves 10-15; Large serves 15-20

Vegetable	small... \$85
Farm-fresh selection of vegetables with dip	large... \$100
Fruit	small... \$85
Selection of choice fruit	large... \$100
Cheese	small... \$90
Selection of cheeses garnished with grapes, berries, honey, nuts and crackers	large... \$120
Charcuterie	small... \$95
Artfully arranged selection of pate, salumi, cheese, garnished with grapes, nuts, honey and crackers	large... \$125
Dips & Spreads, serves 10-15	\$90
Grilled pita and flatbreads with 3 spreads garnished with Kalamata olives and Feta cheese	
Deli Platter, minimum order 8 people	\$12 pp
Sliced house-made Roast Beef, Turkey and Ham, egg salad, tuna salad and condiments	
Antipasto, serves 10-15	\$175
Grilled and marinated vegetables, a selection of salumi and ten jumbo shrimp with cocktail sauce	
Fiesta Platter, serves 8-10	\$80
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	
	<ul style="list-style-type: none"> • 24-piece \$95 • 36-piece \$135 • 48-piece \$175
Cold Smoked Salmon, serves 8-12	\$100
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...	\$120
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, starting at...	\$175
One side of Poached Organic Salmon beautifully decorated with cucumber "scales" and tomato rosettes served with honey mustard aioli	

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	\$20 per dozen
Chocolate, vanilla, carrot, lemon, banana	
• Gluten Free	\$24 per dozen
Brownie Lollypops	\$30 per dozen
Chocolate ganache-coated brownie on a stick	
Chocolate Dipped Strawberries	\$20 per dozen
Fruit Kabobs	\$35 per dozen
With honey yoghurt dip	
Maunder's Cakes	
Chocolate, Vanilla, Carrot, Banana Caramel, Lemon Raspberry and more	
• 6" serves 8 starting at...	\$50
• 9" serves 12-15 starting at...	\$90
• ¼ slab serves 20 starting at...	\$100
• ½ slab serves 40 starting at...	\$195
• Full slab serves 60 starting at...	\$295
New York Style Cheesecake	
Classic with glazed seasonal fruit topping or coulis on the side starting at...	\$60

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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	\$18 per person
Roasted Leg of Lamb	\$26 per person
With Sweet Onion Apple Chutney	
Lamb Curry	\$18 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	\$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	\$24 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	\$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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Catering Menu

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	\$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
Spaghetti aglio e olio	\$7 per person
Penne with Tomato Basil Sauce	\$7 per person
Heirloom Glazed Carrots	\$6 per person
Roasted Root Vegetables	\$6 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 15% surcharge will apply to Cold hors d'oeuvres and Platters being picked up before 12 pm.

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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