



Catering Menu

Cold hors d'oeuvres

Ready to serve

Beef on Crostini	\$28 per dozen
Cherry Tomato & Bocconcini Skewers	\$20 per dozen
Fig & Chevre Tarts	\$20 per dozen
Greek Barrels	\$28 per dozen
Asparagus & Prosciutto Spears	\$28 per dozen
Prosciutto & Melon Skewers	\$25 per dozen
Smoked Salmon Canapes	\$30 per dozen
Spicy Chicken Salad on Sesame Crisp	\$24 per dozen
Stilton & Peach Compote Tart	\$20 per dozen
Thai Beef Tenderloin on Cucumber	\$30 per dozen
Vietnamese Salad Rolls	\$24 per dozen
• With chicken	\$28 per dozen
• With shrimp	\$36 per dozen

Hot hors d'oeuvres

Ready to heat

Beef Satays	\$22 per dozen
Beef Sliders, assembly after heating	\$35 per dozen
Chicken Satays	\$22 per dozen
Chicken Sliders, assembly after heating	\$35 per dozen
Falafel Bites, served with House-made Tzatziki	\$20 per dozen
Jumbo Coconut Shrimp	\$4 per piece
Lollypop Chicken Wings	\$24 per dozen
Mac & Cheese Croquettes	\$22 per dozen
Meatballs, sweet & sour Beef	\$24 per dozen
Mini Arancini, served with Marinara sauce	\$24 per dozen
• Cheese (Mozzarella, Parmesan)	
• Sicilian (beef, peas, mozzarella)	
Mini Crab Cakes	\$24 per dozen
Mini Grilled Cheese	\$24 per dozen
Mini Lobster Grilled Cheese	\$36 per dozen
Mini Pizza Triangles	\$20 per dozen
• Margherita or Pepperoni	
• Prosciutto e Funghi or Prima Vera	
Mini Quiches (min. order 1 doz/flavour)	\$24 per dozen
• Lorraine, Asparagus & Swiss, Brie & Leek, Spinach & Feta, Broccoli & Mushroom	
Mini Reubens	\$28 per dozen
Mini Sausage Rolls	\$24 per dozen
Mini Vegetarian Samosas	\$24 per dozen
Ontario Lamb Chop Lollipops	\$11 per piece
Pulled Pork Quesadillas	\$25 per dozen
Tandoori Chicken Skewers	\$22 per dozen
Thai Chicken Pot Stickers	\$20 per dozen
Vegetarian Spring Rolls	\$19 per dozen
Walnut-Crusted Camembert Fritters	\$24 per dozen

Sandwiches

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

Tea Sandwiches, 4 dozen min.	\$19 per dozen
• Choice of egg, tuna, cream cheese & cucumber, devilled ham/turkey	
Deli Sliders	\$35 per dozen
• Choice of Roast beef, Turkey, Ham	
Vegetarian Mini-Wraps	\$20 per dozen
• Hummus, roasted red peppers and a selection of fresh vegetables	
Mini Ciabatta Sandwiches, 2 dozen min.	\$45 per dozen
• Roast beef, Turkey, Ham	

Roast Beef au Jus for Sandwiches	\$19 per person
With caramelized onions	

Lunch Boxes

Ciabatta Sandwich or Wrap	\$25
Sandwich, Side Salad & Cookie or Dessert Square	
• Gluten-Free	\$28

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****

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 Farm-fresh selection of vegetables with dip	small... \$90 large... \$125
Fruit Selection of choice fruit	small... \$90 large... \$125
Cheese Selection of cheeses garnished with grapes, berries, honey and candied pecans	small... \$95 large... \$130
Charcuterie Selection of pate and salumi garnished with fruit and gourmet condiment	small... \$95 large... \$130
Dips & Spreads, serves 10-15 Pita and flatbreads with 3 dips garnished with Kalamata olives and Feta cheese	\$95
Antipasto, serves 10-15 Grilled and marinated vegetables, a selection of salumi and ten jumbo shrimp with cocktail sauce	\$200
Fiesta Platter, serves 8-10 Freshly fried tortilla chips served with guacamole, pico de gallo and queso dips	\$95
Shrimp Jumbo tiger shrimp served with house-made cocktail sauce and lemon wedges	
	<ul style="list-style-type: none">• 24-piece \$100• 36-piece \$150• 48-piece \$190
Cold Smoked Salmon, serves 6-8 1 lb of hand-sliced Vodka smoked salmon served with cream cheese, red onion, capers and choice of pumpernickel or water crackers	\$130
Hot Smoked Salmon, serves 12+, starting at... One side of Canadian hot smoked salmon served with capers, red onion and honey mustard aioli	\$195
Poached Salmon Poached Organic Salmon garnished with cucumber, dill and lemon served with a Dill & Caper Sauce	\$36 per portion

Sweets

Assorted Squares Brownies, lemon, pecan, cheesecake, date and more	\$30 per dozen
<ul style="list-style-type: none">• Gluten Free assortment	\$35 per dozen
Mini Cupcakes, min. 2 dozen per flavour Chocolate, vanilla, carrot, lemon, banana	\$27 per dozen
<ul style="list-style-type: none">• Gluten Free	\$30 per dozen
Brownie Lollypops Chocolate ganache-coated brownie on a stick	\$32 per dozen
Chocolate Dipped Strawberries	\$25 per dozen
Fruit Kabobs With honey yoghurt dip	\$38 per dozen
Cakes	
<ul style="list-style-type: none">• Maunder's Carrot cake, 6" \$50• La Rocca Cakes, 6" or 8" Please inquire re. availability and pricing Chocolate Fudge, Red Velvet, Strawberry Dream, Lemon Mousse and more• New York Cherry Cheesecake \$60	

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Salads

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	\$8 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	\$45 per person
With Madeira or Peppercorn Sauce	
Beef Wellington	\$49 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	\$19 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	\$30 per person
With Sweet Onion Apple Chutney	
Lamb Curry	\$19 per person

Mains (continued)

- **Poultry (minimum order 4 servings)**

Stuffed Chicken Supreme	\$26 per person
Stuffing: Porcini & Sausage, Sundried Tomato & Ricotta or Spinach & Feta	
Chicken Ballotine	\$19 per person
Boneless Chicken quarter stuffed with Wild Rice served with Hunter Sauce	
Grilled Cornish Hen	\$25 per person
Semi-boneless half marinated and grilled	
Chicken Marsala	\$24 per person
Or Cacciatore or Marengo	
Chicken Parmesan	\$18 per person
Served with Marinara Sauce	
Chicken Curry/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	\$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	\$17 per person
Vegetarian Curry	\$15 per person

Sides

Minimum order 4 servings

Roasted Red Potatoes	\$7 per person
Roasted Fingerling Potatoes	\$8 per person
Scalloped Potatoes	\$9 per person
Garlic Mashed Potatoes	\$8 per person
Buttermilk Mashed Potatoes	\$8 per person
Truffle Mashed Potatoes	\$10 per person
Wild Rice Pilaf	\$8 per person
Lentil Pilaf	\$6 per person
Penne with Tomato Basil Sauce	\$8 per person
Heirloom Glazed Carrots	\$8 per person
Roasted Root Vegetables	\$8 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 \$7 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 before 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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