

CHEFS CATERING MENU

HOT LUNCH

SANTORINI SOUVLAKI SPECIALITY- \$17.99 PER PERSON

Authentic Chicken or Pork Souvlaki (Served with Tzatziki Sauce)

Classic Greek Salad or Choice of Salad (Click for Selection)

Lemon Roasted Potatoes

Seasonal Grilled Vegetables

Tarts & Squares And Fresh Seasonal Fruit

Garlic Bread or Bruschetta

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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BBQ CHICKEN- \$15.99 PER PERSON

Lightly Grilled Chicken Breast Smothered in our own Hickory BBQ Sauce

Roasted Red Skin Potato Salad

Coleslaw

Assorted Tarts and Squares (Click for Selection)

Rolls & Butter

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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CUSTOMER'S CHOICE CHICKEN- \$17.99 PER PERSON

6oz Tender BBQ Chicken Breast marinated in Chefs Caterings' Famous Marinade and Basted in our Signature BBQ Sauce

Mixed Green Salad with Balsamic Vinaigrette or Choice of Salad (Click for Selection)

Rosemary Roasted Potato Wedges

Premium Fruit Platter with Chocolate Covered Strawberries

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

TUSCAN CHICKEN- \$18.95 PER PERSON

Chicken Breast Sautéed with Sweet Peppers, Tomatoes, Mushrooms and Fresh Basil

Roasted Red Skin Potatoes

Seasonal Vegetables

Rolls & Butter

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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CHICKEN POT PIES - A BIG FAVOURITE! \$15.99 PER PERSON

Flakey Pastry Filled with Tender Chicken and Fresh Vegetables

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

Rolls & Butter

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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STUFFED CHICKEN- \$17.99 PER PERSON

FRESH CHICKEN BREAST STUFFED WITH:

A Blend of Wild Rice topped in our Special Red Pepper Sauce OR

Spinach and Feta OR

Goat Cheese & Roasted Red Peppers OR

Brie and Caramelized Onions and Mushrooms OR

Mozzarella Cheese and Basil Pesto OR

Choice of Salad (Click for Selection)

Roasted Red Skin Potatoes

Honey Glazed Baby Carrots

Assorted Tarts and Squares (Click for Selection)

Rolls & Butter

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

PESTO CHICKEN- \$17.99 PER PERSON

Pesto Chicken Breast (Or Kebobs)

Lemon Roasted Potatoes

Seasonal Vegetable Medley

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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LEMON ROSEMARY CHICKEN- \$17.99 PER PERSON

Lemon Rosemary Chicken Breast

Roasted Red Skin Potatoes

Honey Glazed Baby Carrots

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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CHEFS SPECIALTY MANGO CHICKEN- \$17.99 PER PERSON

Mango Chicken Breast

Jasmine Rice

Baby Asian Greens

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

REAL VEAL OR CHICKEN PARMAGIANNA- \$15.99 PER PERSON

Tender Breaded Veal OR Chicken Topped in our own Roma Tomato Sauce and Smothered in Mozzarella Cheese

Choice of Salad (Click for Selection)

Penne Pasta Arrabiata

Garlic Bread or Bruschetta

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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PESTO CHICKEN PASTA- \$14.75 PER PERSON

Grilled Pesto Chicken Breast

Penne Pasta Vegetarian in Roma Tomato Sauce

Grilled Sweet Pepper Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Fresh Seasonal Fruit Tray

Garlic Bread or Bruschetta

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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AAA STEAK KEBOBS- \$18.99 PER PERSON

AAA Steak Kebobs

Garlic Mashed Potatoes

Seasonal Vegetable Medley

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

KANSAS CITY STEAK- \$22.99 PER PERSON

10oz. Premium AAA Steak (served in our own Bourbon Peppercorn Glaze and Grilled to Perfection)

Yukon Gold Mashed Potatoes

Fresh Asparagus

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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AAA STEAK SANDWICH- \$16.95 PER PERSON

AAA Steak on a Baguette with Caramelized Onions, Chives, Herbed Goat Cheese or Aged White Cheddar

Premium Veggie Tray With Creamy Ranch Dip

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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HERE'S THE BEEF! \$25.99 PER PERSON

Fillet of Beef Tenderloin (Served Medium) with Creamy Horseradish Sauce

Choice of Salad (Click for Selection)

Roasted Red Skin Potatoes

Grilled Vegetables

Gourmet Petites Fours

Rolls & Butter

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

SURF & TURF- \$29.99 PER PERSON

8oz New York Striploin
Jumbo Tiger Shrimp (2 per person) OR Fresh B.C. Salmon Fillet
Choice of Salad (Click for Selection)
Roasted Red Skin Potatoes
Grilled Vegetables
Rolls & Butter
Assorted Tarts and Squares (Click for Selection)
ADD: Assorted Pop and Bottled Water - \$1.95 per person

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TASTE OF ASIA- \$19.99 PER PERSON

Sesame Beef Tenderloin OR Chicken Stir-fry
Served with Fresh Vegetables Tossed in a Zesty Teriyaki Sauce and Wild Rice
Assorted California Rolls
Asian Coleslaw
Fortune Cookies
Assorted Tarts and Squares (Click for Selection)
ADD: Assorted Pop and Bottled Water - \$1.95 per person

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SHANGHAI SALMON \$18.99 PER PERSON

B.C. Salmon Fillets in a Hoisin Citrus Glaze
Mandarin Almond Salad
Wild Rice
Grilled Seasonal Vegetables
Assorted Tarts and Squares (Click for Selection)
ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

SALMON SPECIAL- \$18.99 PER PERSON

B.C Salmon Fillets in Lemon Herb Sauce

Baby Spinach Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Green Beans Almondine

Rolls & Butter

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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MEDITERRANEAN WHITE FISH

Baked White Fish topped in a blend of Roasted Peppers, Black Olive and Caramelized Onions

Herb Roasted Potatoes

Steamed Broccoli & Carrots

Premium Seasonal Fruit Platter

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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CHILEAN SEA BASS- \$25.99 PER PERSON

Chilean Sea Bass (Served with Crispy Spinach in our Signature Maple Miso Glaze)

Grilled Vegetables

Jasmine Rice Pilaf

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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NEW ZEALAND RACK OF LAMB- \$26.99 PER PERSON

New Zealand Rack of Lamb (Served in a Mars Capone Mint Glaze)

Sweet Potatoes

Grilled Pepper Medley

Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

BUBBIE MARY'S CABBAGE ROLLS- \$15.29 PER PERSON

Homemade cabbage rolls served with sour cream

Garden Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Fresh Dark & Light Rye Bread with Butter

Assorted Tarts and Squares (Click for Selection)

ADD: Homemade borscht (beet soup) with tender pork ribs \$1.99 per person

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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HOMEMADE LASAGNA- \$14.99 PER PERSON

Hearty Lasagna (Meat or Veggie)

Caesar Salad or Choice of Salad (Click for Selection)

Garlic Bread with Bruschetta Topping

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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DOUBLE HIT MAC & CHEESE- \$15.29 PER PERSON

Bacon & Cheddar Cheese Stuffed Borsetti Pasta, Baked in a Rich Three Cheese Blend with a Herbed Bread Crust

Garden Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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MANICOTTI BELISSIMA- \$15.99 per person

Homemade Manicotti

Caesar Salad or Choice of Salad (Click for Selection)

Garlic Bread or Bruschetta

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

BUTTERNUT SQUASH AND GOAT CHEESE RAVIOLI- \$18.95 PER PERSON

Butternut Squash and Goat Cheese Ravioli in Roasted Sweet Corn & Sage Cream Sauce
Garden Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Garlic Bread or Bruschetta

Fresh Seasonal Fruit Tray

Assorted Homemade Cookies (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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SPINACH & FETA BORSETTI- \$16.99 PER PERSON

Spinach & Feta Borsetti in a Cretian Pomodoro Sauce with Green and Black Olives,
Roasted Tomatoes and Garlic

Garden Salad in Balsamic Vinaigrette Dressing or Choice of Salad (Click for Selection)

Garlic Bread or Bruschetta

Assorted Tarts and Squares (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

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PASTA TIME IS ANY TIME- \$14.99 PER PERSON

Choice of Pasta (Click for Selection)

Choice of Salad (Click for Selection)

Fresh Garlic Bread or Bruschetta

Assorted Cookies (Click for Selection)

ADD: Assorted Pop and Bottled Water - \$1.95 per person

CHEFS CATERING MENU

HOT LUNCH

SOUP (ALL SOUPS ARE MADE FROM SCRATCH! WITH LOVE!)

\$2.95 PER PERSON – WHEN ADDED TO ANY MEAL

Bubbies Chicken Noodle

Beef Barley

Smoked Ham & Pea

Authentic Borscht

Garden Vegetable

Cream of Broccoli

Cream of Cauliflower

Corn Chowder

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TRIED & TRUE – GOURMET PACKAGE

Imported & Domestic Cheese & Grape Platter

Antipasto Platter (Marinated & Grilled Vegetables, Roasted Heads of Garlic, Black Olives, Eggplant & Zucchini Tempura, Prosciutto, Sweet & Spicy Capicola)

Assorted Flatbreads and Homemade Spreads with Garnishes

Canadian Seafood Cocktail (Jumbo Tiger Shrimp, Scallops, & Lobster Tail in a Maple Miso Glaze)

Napa Salad (A Delicate Cucumber Bowl filled with California Mixed Greens, topped with crumbled Danish Blue Cheese, Pine Nuts & Pomegranates)

Fillet Mignon (Fillet Mignon served over Roasted Garlic Comberzola Mashed Potatoes, Topped in a Delicate Bourlaisse Sauce and accompanied by Fresh Asparagus and Pearl Onions)

Fresh Baked Desserts

Pastries – Chefs Specialty