

CHEFS CATERING MENU

Weddings

SIMPLE DROP-OFF MENU

SMOKEHOUSE SHOWSTOPPER

Crudité Platter

Fresh seasonal vegetable assortment served with a trio of dips

~

La Jolla Guacamole

Authentic homemade guacamole made with avocados, fresh herbs and garlic served with tortilla chips and fresh salsa

~

Mixed Green Salad

California mixed greens with fresh pepper medley served with your choice of dressing

~

Roasted Red Skin Potato Salad

“Cajun Creole style”

~

Traditional Kansas Smokehouse Ribs

The real deal! Slow smoked ribs brushed in our own sweet and spicy rib sauce

~

Grilled Chicken Breast

Basted with our house BBQ sauce

Garlic Mashed Potatoes

South-western Vegetable Cook-up

Fresh Rolls and Butter

Homemade Fruit Pies

Fresh Seasonal Fruit Platter

Coffee and Tea

\$35.99 PER PERSON + TAX

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SIMPLE DROP-OFF MENU

NY STEAK AND ATLANTIC SALMON DELIGHT

A Selection of Passed Hors' D'ouvres

WELCOMING COURSE

Seasonal Butternut Squash Soup

Garnished With Grilled Portobello Mushroom and Truffle Oil

~

THE SECOND ACT

ROTINI RUSTICA

Fresh Pasta Served with Black Olives and Mushrooms in a Spicy Blush Wine Sauce

~

THE PRIMARY COURSE

ATLANTIC SALMON FILETS IN A BROWN BUTTER REDUCTION AND AN AGED NY STRIPLOIN STEAK

Served with seasonal vegetables and fingerling potatoes

~

A SWEET ENDING

DARK CHOCOLATE CAKE WITH RASPBERRY RASSINO

Coffee and Tea

~

LATE NIGHT SELECTION

SEASONAL FRESH FRUITS

Coffee and Tea

\$44.00 PER PERSON + TAX

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EXTRAVAGANZA

CRUDITÉ PLATTER

Fresh Seasonal Vegetable Assortment Served with a Trio Of Dips

~

Imported and Domestic Cheese Platter

An Assortment of Fine Cheeses Accompanied by Rustic Breads, Flatbreads and Grapes

~

Mediterranean Antipasto Platter

Prosciutto, Cappicola, Roasted Vegetables, Spiced Olives, Tapenade, Hummus and Bocconcini Cheese Skewers with Tomatoes And Fresh Herbs

~

Classic Pass-around Hors D'oeuvres

Choice of Three Premium Hot Appetizers From our Delectable Selection

~

Mixed Seafood Platter

Jumbo Tiger Shrimps, Scallops and Lobster Tails in a Maple Miso Glaze

~

Napa Salad

A Delicate Cucumber Bowl Filled with California Mixed Greens, Topped with Blue Cheese, Pine Nuts and Pomegranate Seeds

~

Fillet Mignon

Served over Roasted Garlic and Cambozala Mashed Potatoes, topped with Bourlaisse sauce and accompanied with Asparagus spears

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Petit Fours

An assortment of beautiful and fine bite-size desserts

\$75.00 PER PERSON + TAX

CHEFS CATERING MENU

CHEFS CATERING - www.chefscatering.ca

Our accomplished Chef's are available to provide you with an unforgettable fine dining experience! A professional event planner is ready to work with you and create the perfect menu.

YOUR GOURMET CATERING PACKAGE INCLUDES:

Event Planning Set up & Take down Full service staffing Plated Service Chef Delivery

Customized Menu. Prices start at **\$75.00 / PERSON**

(Under 10 people a standard charge of \$150.00 is applied for the Chef)

SAMPLE MENU

Imported & Domestic Cheese & Grape platter

Antipasto Platter- Marinated & Grilled Vegetables, Roasted Heads of Garlic, Black Olives, Vegetable Eggplant & Zucchini Tempura, Prosciutto, sweet & spicy Capicola

Assorted Flatbreads and Homemade Spreads with Garnish

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 served over Roasted Garlic Comberzola Mashed Potatoes, Topped in a delicate Bourlaisse Sauce and accompanied by Fresh Asparagus and Pearl Onions.

Fresh Baked Desserts

Pastry Chef's Specialty

Sparkling Water & Ontario Wine Tasting Pairings with Courses (Ages 19+ only)

CHEFS CATERING MENU

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MENU # 1

(MENU INCLUDES FRESH ARTESEAN ROLLS & BUTTER)

FIRST COURSE

*CREAM OF SQUASH SOUP WITH CRÈME FRAICHE
& CRISPY PANCETTA WAFERS*

SECOND COURSE

WARM FOIE GRAS WITH CARMELIZED APPLE COMPOTE

THIRD COURSE

*FILLET OF BISON TENDERLOIN SERVED IN A PORT SAUCE &
ENHANCED BY A JUNIPER REDUCTION. SERVED
WITH BRAISED ROOT VEGETABLES*

FOURTH COURSE

LOBSTER IN A ARMORICANE BROTH WITH HERBS DE PROVENCE

FIFTH COURSE

*MANGO MOUSSE WITH MANDARIN COMPOTE & DARK
CHOCOLATE GANACHE*

\$ 85.00 PER PERSON

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MENU # 2

(MENU INCLUDES FRESH ARTESEAN ROLLS & BUTTER)

FIRST COURSE

EDWIN SALAD WITH ROASTED PECANS & SAINT AGUR CHEESE ENHANCED BY EXTRA VIRGIN OLIVE OIL FRAGRANCE & LEMON

SECOND COURSE

ATLANTIC HALIBUT STUFFED WITH FOIE GRAS MOUSSE

THIRD COURSE

SEARED CRISPY CALF LIVER WITH WITH COGNAC & HONEY REDUCTION

FOURTH COURSE

SOLE WALEWSKI SERVED WITH IN A FRESH TRUFFLE CREAM SAUCE ACCENTED BY TARAGON BUERRE. ACCOMPANIED BY FRESH MARKET VEGETABLES

FIFTH COURSE

DARK CHOCOLATE MOUSSE CAKE WITH RASPBERRY RASSINO

\$ 75.00 PER PERSON

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MENU # 3

(MENU INCLUDES FRESH ARTESEAM ROLLS & BUTTER)

FIRST COURSE

*CREAM OF ROOT VEGETABLE SOUP WITH
FRESH PARSLEY & APPLES*

SECOND COURSE

*BRAISED SWEET BREADS WITH PORCINI MUSHROOMS
SERVED ON PILLOW OF CREAMED SPINACH*

THIRD COURSE

*SEARED CRISPY DUCK BREAST IN A GRAN MARNIER & TANGARINE
GLAZE. SERVED WITH JULLIENED VEGETABLES
& ROASTED POTATO GRATIN*

FOURTH COURSE

*AAA ALBERTA BEEF TENDERLOIN IN A THREE PEPPERCORN
MADEIRA SAUCE SERVED WITH ASPARAGUS SPEARS
& EXCELENTE BEET PUREE*

FIFTH COURSE

*ROASTED FOUR SEASONS FRUIT WITH DARK MANGO
GELLE, DARK CHOCOLATE & AMBER JAMACIAN RUM*

\$ 90.00 PER PERSON