



THE BARON

FOOD • DRINK • VENUE

Onsite Catering Menu

4216 12 Street NE | 403-230-0670 | www.thebaroncalgary.ca



BREAKFAST



A la Carte

Choose your own

- Assorted Danish | Dozen | \$11.95
- Assorted Muffins | Dozen | \$15.95
- Assorted Cookies | Dozen | \$11.95
- Fresh Pastry Basket | 50 Piece | \$44.95
- Cinnamon Rolls | Dozen | \$8.95
- Small Homemade Croissants | Dozen | \$7.95
- Large Homemade Croissants | Dozen | \$11.95
- Belgium Waffles with Chocolate Sauce | Dozen | \$11.95
- Crepes with Chocolate Sauce | Dozen | \$11.95
- Buttermilk Pancakes | Dozen | \$11.95
- Blueberry Pancakes | Dozen | \$12.95
- Crispy Bacon | 24 pcs | \$17.95
- Maple Sausage | 24 pcs | \$21.95
- Scrambled Eggs | 12 eggs | \$21.95
- Baked Spinach & Bacon Frittata | 12 eggs | \$31.95
- Beef Sausage | Dozen | \$19.95
- Bagels with Cream Cheese Spread | Dozen | \$11.95
- Smoked Sockeye Salmon | 750 grams | \$64.95
- Bologna Mortadella Platter | 750 grams | \$44.95
- Seasonal Fruit Salad | Serves 12 | \$44.95
- Seasonal Fruit Platter | Serves 12 | \$44.95
- Assorted Granola Bars | Dozen | \$14.95
- Whole Fruit Basket | Dozen | \$29.95



Breakfast Buffet Packages

20 person minimum

The Bronze Package | Per Person | **\$14.50**

Assorted Danish Pastries
Cinnamon Flavoured French Toast with Toffee Sauce
Fluffy Scrambled Eggs
Crispy Pork Bacon
Maple Sausage
Grilled Tomatoes
Potato Hash
Fresh Fruit Salad

Silver Breakfast Package | Per Person | **\$17.50**

Assorted Cereals with Fresh Milk
Assorted Danish Pastries
House made Croissants
Cinnamon Flavoured French Toast Bites with Toffee Sauce
Belgium Waffles with Chocolate Sauce
Fluffy Scrambled Eggs
Baked Spinach and Bacon Frittata
Crispy Pork Bacon
Maple Sausage
Grilled Tomatoes
Baked Bean Molasses
Potato Hash
Fresh Fruit Salad

Healthy Package | Per Person | **\$17.95**

Assorted Whole Wheat Bread Rolls
Amaranth Muesli Cereal
Flavoured Probiotic Yogurts
Granola Bars
Spring Mix with Herbed Lemon Dressing
Greek Salad
White Scrambled Eggs
Tofu Scrambled
Mushroom and Goat Cheese Eggs En-cocotte
Steamed Vegetables
White Bean Cassoulet
Fresh Fruit Platter



Gold Breakfast Package | Per Person | \$21.50

- Assorted Cereals with Fresh Milk
- Assorted Danish Pastries
- Assorted Yogurts
- House made Croissants with Preserves
- Fresh Bread Rolls and Buttermilk Biscuits
- Candy Smoked Salmon Platter
- Meat Mortadella Platter
- Cinnamon Flavoured French Toast with Toffee Sauce
- Fluffy Scrambled Eggs
- Baked Spinach and Bacon Frittata
- Crispy Pork Bacon
- Baked Bean Molasses
- Potato Hash
- Herbed Sausage Gravy
- Fresh Fruit Salad
- Whole Fruit Basket



Drinks

Arabica Coffee | Serves 12 | \$21.95
Includes creamers, milk, sugar & sweetener

Decaf Coffee | Serves 12 | \$21.95
Includes creamers, milk, sugar & sweetener

Speciality Teas | Serves 12 | \$21.95
Includes assorted individual tea bags

Assorted Fruit Juices | Each | \$2.50

Bottled Water | Each | \$1.50



BUFFET MENU



Buffet Options | Per Person

20 person minimum

Bronze | \$28.95

- 1 salad/soup/anti pasti choice
- 1 entrée choice
- 1 vegetables choice
- 1 starch choice
- 1 dessert choice

Silver | \$32.95

- 2 salad/soup/anti pasti choices
- 2 entrée choices
- 1 vegetables choice
- 2 starch choices
- 2 dessert choices

Gold | \$35.95 per person

- 3 salad/soup/anti pasti choices
- 3 entrée choices
- 2 vegetables choices
- 2 starch choices
- 3 dessert choices

Salad Options

Waldorf Poached Chicken

With apple, celery, celeriac, walnuts, cherry tomato and poached chicken strips. Served with creamy dressing

Mixed Bean & Corn

Mixed beans, corn, onion, coriander and bell peppers. Served with chilli lemon dressing.

Five Spiced Couscous Calamari

Five spiced couscous and sautéed calamari rings with roasted courgettes, semi dried baby tomatoes, and pomegranate.

Broccoli & Bacon

Steamed broccoli, bacon, chives, red onion, celery and almonds. Served with aioli dressing

Potato Feta

Boiled baby potatoes, grilled green beans, cucumber, spring onions, and olives. Served with white wine vinaigrette.

Charred Lamb & Sweet Potato

Charred lamb strips, sweet potatoes, roasted Cherry tomato, roasted shallots and olives. Served with roasted shallot vinaigrette.

Apple Corn & Orange

Diced apples, corn, celery and orange wedges. Served with creamy black pepper dressing.

Spicy Beef & Palm Heart

Sautéed beef strips with palm hearts, sautéed carrots, spring onion and tomatoes. Served with ginger lime dressing.

White Beans & Pepper

Haricot beans, green beans and grilled bell peppers. Served with sundried tomato dressing.

Shrimp Cocktail & Melon

Shrimp with melon salad, tomatoes, bean sprouts and cucumbers. Served with cocktail sauce.

Chimichurri Shrimp

Sautéed shrimp, roasted corn, jalapeño pepper, and cucumber. Served with chimichurri dressing.

Shredded Duck & Cabbage

Smoked duck breast, shredded cabbage, shredded carrots, and shredded onions. Served with maple dressing.

Summer Salad

Steamed broccoli, snow peas, red radish and creamy dressing.

Indonesian Chicken Salad

Sambal marinated chicken, pineapple, carrot and spring onions. Served with spicy peanut dressing.



Mushroom & Leek

Shitake mushroom, leeks, shallots and toasted sesame seeds. Served with reduced soy dressing.

Artichoke & Parma Ham

Cooked artichokes hearts, Parma ham, sun dried tomatoes and olives. Served with French dressing

Tuna Bean and Anchovy

Tuna, French beans, anchovy and red onions. Served with herb dressing.

Classic Nicoise

Tuna, boiled egg, green Beans and bell Peppers. Served with lemon vinaigrette.

Crunchy Vegetable

Green beans, carrots, mushrooms and celery. Served with lemon fennel dressing.

Anti Pasti Options

Glazed Red Onion with Herb Oil

Roasted Carrots with Feta Crumble

Roasted Cherry Tomatoes with Basil Oil

Orange Infused Grilled Fennel

Grilled Butternut Squash with Olives

Roasted Eggplant with Rocket Pesto

Roasted Sweet Potato with Thyme & Garlic

Grilled Portobello Mushroom with Chilli Garlic Oil

Chilli Roasted Garlic with Fresh Basil

Grilled Bell Peppers with Reduced Balsamic

Roasted Celeriac with Rosemary Oil

Confit New Potatoes with Oregano Oil

Balsamic Roasted Baby Eggplant with Mozzarella

Oven dried tomato with Capers and Parsley

Grilled Portobello Mushroom with Provolone

Grilled Artichokes with Arugula & Olives

Confit Shitake Mushroom with Parmesan

Rosemary Infused Roasted Onion with Hazelnuts

Char Grilled Parsnip with Dried chilli flakes

Soup Options

Italian Tomato

Wild Mushroom

Butternut Squash Bisque

Cream of Red Pepper

Corn and Chicken

Chicken and Asparagus

Corn and Crabmeat

Cream of Spinach

Cauliflower Cream

Baby Carrot and Fennel



Fresh Mushroom Soup with Tarragon

Italian Pea and Basil

Tamarind Soup with Peanuts and Vegetables
Clam and Pasta

Roasted Tomato and Pasta

Pork Wonton

Beef Noodle

Udon Noodles with Egg Broth & Ginger

Beef Chilli

Thai Lentil and Coconut

Smoked Ham and Lentil

Corn and Scallop Chowder

Creamy Fish Chowder

Clear Soup with Crab Sticks

Indian Beef and Berry

Ginger Chicken and Coconut

Entrée Options

Poultry

Grilled Oregano Chicken Breast

Oregano marinated chicken breast, grilled to perfection, and served with sundried tomato and oregano butter.

Grilled Tarragon Chicken

Herbed marinated chicken thighs, grilled to perfection, and served with tarragon butter sauce.

Chicken A la Orange

Soy, orange, and mirepoix marinated chicken breasts, roasted to perfection, and served with orange glaze.

Chicken A la King

Roasted chicken thighs and served with creamy mushroom sauce.

Chicken Maryland

Flattened and breaded chicken breast and served with classic tomato sauce.

Roast Chicken

Herb marinated roasted chicken served with pan gravy.

Poached Tarragon Chicken

Chicken breast poached in chicken stock and served with tarragon sauce.

Oven Baked Chicken

Half garlic marinated chicken oven roasted to perfection

Chicken Parmesan

Marinated chicken breast, glazed with tomato sauce, and baked with parmesan cheese. Served with creamy cheese sauce.

Chinese Style Seared Chicken Breast

Soy and lemon grass marinated chicken, pan seared to perfection, and served with lemon sauce.

Mexican Style Chicken

Taco seasoned chicken breast, roasted to perfection, served with hot chilli salsa.

Roast Turkey Breast

Tender turkey breast pan roasted and served with Marsala wine



Soy Braised Turkey Breast

Soy, star anise and orange peel marinated turkey breast, served with star anise orange glaze.

Braised Mirepoix & Port Turkey

Herb marinated turkey thighs, brazed with mirepoix and port wine, and served port and mushroom glaze.

Confit Duck Legs

Duck legs cooked in duck fat with mirepoix and served with port and dried cherries

Beef and Lamb

Café de Paris Brisket

Beef brisket steaks grilled to medium and served with classic café de Paris sauce

Slow Roasted Angus Beef

Angus beef marinated with mirepoix and slow roasted to perfect and served with classic herb demi glaze

Grilled Veal Noisettes

Round veal steaks marinated with bouquet grani and grilled to perfection. Served with red onion Confit

Beef Bourguignon

Beef brisket cooked with red wine and mirepoix. Served with Bourguignon sauce.

Slow Roasted Beef Short Ribs

Beef short ribs marinated with mirepoix and port wine, slow roasted to perfection, and served with port wine maple rosemary glaze.

Top Blade Steaks

Seasoned top blade steaks grilled to perfection, and served with mushroom & onion gravy.

Pot Roasted Brisket

Chipotle rubbed brisket, pot roasted with mirepoix, and served with warm tomato salsa.

Herb Stuffed Lamb

Herb marinated lamb, braised in red wine, and served with au jus

Italian Osso Buco alla Milanese

Veal Shanks braised with tomato and white wine

Beef Sirloin Steaks

Seasoned beef sirloin steaks, grilled to medium, and served with red wine sauce.

Grilled Lamb Chops

Herbed lamb chips grilled to medium, and served with red onion relish.

Slow Braised Lamb Shoulder

Boneless lamb should slow braised with mirepoix and served with port wine reduction

Lamb Stroganoff

Herbed lamb steaks served in a stroganoff sauce

Pork

Herb Roasted Pork Chops

Pork chops marinated with thyme and rosemary and slow roasted to perfection. Served with port and mushroom sauce.

Pork Loin Roast with Jus Lie

Marinated pork loin with mirepoix and slow roasted to perfect. Served with jus lie.



BBQ Pork Ribs

Slow oven roasted pork ribs glazed with whiskey BBQ sauce

Pork Goulash

Tender pieces of pork seasoned with paprika and Italian seasons, and simmered in a tomato stew

Creamy Pork Medallions

Herb marinated pork tenderloins pan seared and served with creamy mushroom sauce

Slow Braised Pork Shoulder

Slow braised shoulder with mirepoix and herbs. Served with brandy sauce.

Grilled Pork Chops

Marinated pork chops grilled to perfection and served with chimichurri sauce.

Apricot Ginger Pot Roast

Apricot, cardamom, and ginger marinated pork blade, pot roasted to perfection, and served with apricot glaze.

Caribbean Pork Shoulder

Pork blade marinated in jerk seasoning, and slow roasted to perfection, and served with spicy tomato sauce.

Seafood

Tangy Basa Fillet

Basa fillet pan seared and served with tomato and lime Sauce

Ancho Pepper Crusted Salmon

Ancho pepper marinated salmon pan seared and served with sauce vierge

Herbed Pacific Cod Fillets

Herb marinated pacific cod fillets baked and served with horseradish sauce

Peppercorn Red Snapper Fillet

Filletts of red snapper marinated with pink peppercorns, pan seared, and served with grape fruit salsa.

Lemon Butter Atlantic salmon

Atlantic salmon steaks spiced with fennel, onions, dill and baked to perfection. Served with lemon butter sauce.

Vegetables Options

Baby Herbed Potatoes

Boiled baby potatoes herbed with parsley and seasoning

Baked Duchess Potatoes

Mashed potatoes with egg yolks, cream cheese and baked with a layer of cream cheese

Roasted Tuscan Potatoes

Italian seasoned potatoes roasted to perfection

Butter Glazed Baby Potatoes

Boiled whole baby potatoes glazed with butter

Potato Lyonnaise

Baked sliced potatoes mixed with caramelized onions and parsley

Potato Hash

Bread coated shredded potatoes served crispy

**Delmonico Potatoes**

Shredded potatoes with cream and baked with a layer of parmesan cheese

Swiss Rosti potatoes

Grated potato patties with caramelized onions and classic herbs pan fried

Ginger Mashed Sweet Potatoes

Sweet mashed potatoes with cream, butter and ginger

Herb Garlic Potato Mash

Mashed potatoes blended with cream, butter, garlic and classic herbs

Bacon and Cheddar Mash

Mashed potatoes blended with cream, butter, cheddar and bacon bits

Potato Croquettes

Seasoned shredded potatoes rolled into balls and deep fried

Stuffed Baked Potatoes

Baked potatoes stuffed with cheese, bacon, sour cream and chives

Marinated Grilled Vegetables

Herb marinated grilled seasonal vegetables

Herb Butter Broccoli

Steamed broccoli florets glazed with herb butter

Maple Glazed Carrots

Boiled baby carrots glazed with maple butter

Garlic & Chilli Edamame

Blanched edamame sautéed with roasted garlic and chilli oil

Oven Roasted Tomatoes

Slow roasted roma tomatoes with balsamic and chilli flakes

Braised California Veggies

Carrots, broccoli and cauliflower braised with butter and classic seasoning

Braised Red Cabbage

Shredded red cabbage with white onions, garlic slow braised with herb butter

Spaghetti Squash

Baked squash peeled into stringy spaghetti and glazed with garlic butter

Roasted Eggplant

Baby eggplants marinated with chilli flakes, pesto and balsamic vinegar. Roasted to perfection.

Oven Roasted Pumpkin

Pumpkin wedges buttered and roasted

Roasted Root Vegetables

Sweet potatoes, purple yam, carrots, parsnips and onions roasted with butter and herbs

Cauliflower bake

Blanched cauliflower with white sauce baked with parmesan cheese

Vegetable Moussaka

Layers of potatoes and eggplant slices with chilli tomato sauce baked with a layer of cheese

Braised Fennel in Butter

Fennel wedges braised with butter and herbs

Braised Green Beans

Green beans braised with butter and classic herbs

Gingered Snow Peas

Blanched snow peas sautéed with fresh ginger

Indian Roasted Vegetables

Potatoes, eggplants, carrots and onions roasted with Indian spices

Garlic and Chilli Mushrooms

Buttered mushrooms sautéed with chilli and garlic



Starch Options

Short Grain Brown Rice Pilaf

Brown rice with butter and chicken stock

Coconut Rice Pilaf

White rice with coconut milk and butter

Steamed Long Grain Rice

Steamed white rice with chicken stock

Arroz Blanco

White rice pilaf with carrots, beans and peas

Saffron Vegetable Paella

White rice with saffron and seasonal vegetables and chicken stock

Green Pea Risotto

Arborio rice simmered with cream, butter, chicken stock, white wine and green peas

Indian Rice Pilaf

White rice with cardamom, cinnamon, star anise and cloves

Penne Pasta with Primavera Sauce

Penne pasta with tomatoes sauce reduced in red wine

Farfalle Pasta with Alfredo

Farfalle tossed in a creamy white sauce and served with parmesan cheese

Red Pepper Fettuccine

Fettuccini pasta tossed in cream, red pepper, cumin and topped with parmesan cheese

Asian Egg Fried Rice

Jasmine rice sautéed with eggs, soy sauce, green onions, chicken stock

Green Onion Bulgur Pilaf

Steamed wheat with green onions and chicken stock

Quinoa and Chickpea Pilaf

Quinoa sautéed with chickpeas, eggplant, zucchini, onions and chicken stock

Vegetable Lasagne

Ratatouille vegetables with tomatoes layered into pasta sheets and oven baked

Stir Fried Vegetable Noodles

Egg noodles with Asian vegetables and Asian sauce

Tomato and Garlic couscous

Couscous steamed with tomatoes, garlic and chicken

Dessert Options

Peach Cobbler

Devil's Food Cake

New York Style Cheese Cake

Crème Brulee

Apple Pie

Crème Caramel

Vanilla Flavoured Bread Pudding

Chocolate Mousse

Chocolate Profiteroles

Assorted Mini Cheese Cakes

Chocolate Éclairs

Deep Dutch Brownies

Homemade Cookies

Sticky Toffee



Cocktail and Reception Menu



Cold Hors d'oeuvres | Dozen | \$24.95

3 dozen order minimum for each item

Poultry

Turkey Roulade

Poached turkey with apple and beetroot salad served on a crostini

Curried Chicken Tartlets

Tart shells filled with curried chicken and topped with carrot ribbons and garlic aioli

Chicken Terrine

Chicken rolls stuffed with mixed nuts, dry fruits, and topped with berry compote

Chicken Liver Pate

Chicken liver and cream served on a brioche toast with hot mustard and garnished with pistachios

Foie Gras Ballantine

Duck liver roll with ginger and pineapple relish served on brioche toast

Smoked Duck with Cabbage

Cured duck bites with braised red cabbage

Beef and Pork

The Italian Crostini

Prosciutto, chunks of tomato, and mozzarella on a crostini

Italian Beef Bresaola Millefeuille

Crostini with layers of thinly sliced Italian beef with Swiss cheese, arugula, and mustard

Beef Tartar with Potato Chips

Minced Angus tenderloin with shallots, gherkin, and Dijon mustard on homemade potato chips

Teriyaki Beef Roll

Teriyaki beef strips rolled in cucumber and topped with sesame seeds

Charcuterie Skewer

Salami, cheddar cubes, and olives on a skewer

Prosciutto & Melon Skewer

Melon wrapped in prosciutto on a skewer

Bologna Skewer

Bologna meat skewered with pickled onions and cherry tomatoes

Chorizo Crostini

Beef chorizo, artichoke and basil on a crostini

Beef Tenderloin Crostini

Peppercorn beef strips with horseradish cream on a crostini

Seafood

Smoked Salmon and Asparagus Roulade

Smoked salmon, asparagus with horseradish cream, fraiche and capers served on light bread

Tuna Tartar on Brioche Toast

Minced Ahi tuna with shallots, cucumbers, and maple ginger dressing on a brioche toast



Smoked Salmon Gateaux

Minced smoked salmon mixed with capers and chopped salad topped with sour cream

Squid Stuffed with Couscous

Baby squid stuffed with couscous, roasted vegetables, and served with saffron mayo

Candied Salmon

Smoked candied salmon with caper cream cheese on a baguette

Salmon Spread

Smoked salmon with cream cheese, sour cream, and chives served on herb crackers

Cheese

Blue Cheese Truffles

Tart shells filled with blue cheese, truffle oil, and pistachios

Goat Cheese Brulee

With balsamic roasted fig compote in a shot glass

Mint Cheese Balls

Mixed cheese rolled into balls and garnished with mint

Vegetarian

Ginger and Garlic Tofu

Tofu squares with hints of ginger and garlic topped with cucumber salad and sesame soy dressing

Mini Waldorf Salad

Cherry tomatoes, chives, apples, celeriac and walnuts on brioche toast

Gazpacho Shooter

Refreshing gazpacho soup with celery and apple salad in a shot glass

Shrimp Ceviche

Shrimp cured in citrus juice and served with tomato mango salad and chilli

Fresh Chucked Oysters

Chucked oysters served with citrus and coriander, and white wine mignonette

Shrimp Cocktail

Large shrimp with lemon aioli in a shot glass

Salmon & Avocado Crostini

Smoked salmon and creamy avocado spread on a crostini

Cocktail Cheese Balls

Cream cheese and egg balls served with red pepper sauce

Cottage Cheese Bites

Cottage cheese with confit garlic served on a crostini and garnished with chives

Apple Goat Cheese Crostini

Rosemary apple and goat cheese on a crostini

Mint & Cucumber Yogurt Shooter

Greek yogurt with cucumbers and mint jelly on a shot glass

Mushroom Devilled Eggs

A blend of mushrooms, cream cheese, and bell peppers served on devilled eggs

Mini Mango Coleslaw

Cabbage, carrots, and mangos served on a butter leaf and topped with celery seeds



Caprese Skewers

Cherry tomatoes and mozzarella cubes with basil and balsamic dressing on a skewer



Hot Hors d'oeuvres | Dozen | \$25.95

3 dozen order minimum for each item

Poultry

Chicken Tikka Lollipop

Tender marinated chicken lollipops served with mint chutney

Mini Turkey Burger (1/2 Dozen)

Ground turkey burger with truffle aioli served in fresh mini brioche buns

Thai Chicken Spring Rolls

Served with sweet chilli sauce

Curried Chicken Skewer

Sautéed chicken served on a skewer with mint coriander chutney

Turkey Kebabs

BBQ turkey skewer with spiced apple sauce

Chicken Tornado Ranchers

Breaded chicken served with marinara sauce

Mini Chicken Shawarma

Arabic chicken stirps rolled in a pita bread and served with garlic aioli

Chicken Peri Peri

Chicken spiced with peri peri sauce and served in a shot glass

Curried Chicken Skewers

Sautéed chicken skewers served with Thai peanut dipping sauce

Moroccan Chicken Skewers

Grilled chicken skewers marinated in pomegranate extract. Served with Moroccan mint sauce

Mini Turkey Cranberry Sliders (1/2 Dozen)

Roasted turkey with cranberry spread served on fresh mini brioche buns

Beef, Lamb and Pork

Mini Beef Burgers (1/2 dozen)

Juicy beef burger with red relish served in fresh mini brioche buns

Coconut Beef Satay Skewer

Skewered beef with coconut served with truffle aioli

BBQ Beef Balls

Marinated beef balls served with house made BBQ sauce

Meatball on a Stick

Beef meatballs served with herbed tomato sauce

Spiced Lamb Meat Balls

Lamb meat balls with spice herbs served with marinara sauce

Bacon Wrapped Steaks

Grilled stake cubes wrapped in bacon and served with horseradish sauce

Argentine Sirloin Skewers

Grilled beef sirloin skewers served with chimichurri sauce



Beef Tornado Ranchers

Breaded beef with jalapeno served with marinara sauce

Pizza Rolls

Pepperoni, cheese and pizza sauce in an egg roll

Seafood

Sweet Chili Coconut Shrimp

Coconut breaded shrimp served with sweet chili sauce

Crab Cakes

Breaded crab cakes served with lemon tartar sauce

Prawns with Mango

Grilled prawns served with tangy mango salad

Shrimp Tikka

Grilled shrimp skewers spiced with tikka masala. Served with cilantro chutney sauce

Crab Croquettes

Served with spicy plum dip

Fried Prawn Cocktail

Breaded prawns served with cocktail sauce

Sriracha Cod Bites

Sriracha breaded cod fish served with onion pickles

Bacon Wrapped Scallops

Scallops wrapped with bacon and served with garlic butter

Baked Cod Bites

Baked cod served with chimichurri sauce

Cheese

Onion and Cream Cheese Tartlets

Tart shells filled with caramelized onions and cream cheese

Wild Rice and Cream Cheese Bites

Wild rice mixed with cream cheese, breaded, and deep fried

Breaded Mozzarella Twist

Breaded mozzarella sticks served with sriracha BBQ sauce

Three Cheese Perogies

Classic Ukrainian perogies stuffed with three cheese

Spicy Cheddar Bites

Breaded cheddar served with sriracha BBQ mayo

Red Pepper and Feta Quiche

Quiche tart filled with red pepper, feta cheese, and baked to perfection



Vegetarian

Cocktail Samosas

Mini cocktail samosas served with coriander dip

Mini Baked Potatoes

Mini baked potatoes loaded with basil mayo

Risotto Balls

Breaded mushroom risotto balls served with sage aioli dip

Baked Greek Spanakopita

Pie stuffed with spinach, cheese, onions, and herbs

Deep Fried Jalapeno Poppers

Fried jalapenos with spiced breaded

Spicy Potato Bites

Breaded potatoes with garlic served with sriracha mayo

Mac and Cheese Squares

Breaded mac and cheese served with tomato relish

Portobello Mushroom

Portobello mushroom skewers marinated with balsamic sauce. Served with romesco sauce

Mushroom Caps

Ricotta and spinach stuffed into Portobello mushrooms

Spinach Mini Quiche

Spinach topped with cheese in a bite sized pastry cup



Cold Platters

Assorted Cheese Platter | Serves 12 | \$64.95

Includes Havarti, cheddar, Roquefort, brie, olives, grapes, and crackers

Charcuterie Platter | Serves 12 | \$64.95

Includes salami, capicola, prosciutto, ham, olives, and crackers

Mediterranean Dips | Serves 12 | \$59.95

Artichoke, hummus and tzatziki dip served with naan bread

Cocktail Sandwiches | Serves 12 | \$59.95

Bite sized sandwiches includes roast beef and horseradish, turkey brie, cucumber with lemon herb, and ham and cheddar on white and brown breads

Seasonal Fruit Tray | Serves 12 | \$44.95

Fresh Vegetables Tray | Serves 12 | \$44.95



Hot Platters

Seafood Ceviche Platter | Serves 12 | \$89.95

Seafood marinated in citrus juice. Includes tilapia, salmon, shrimp, scallops, red prawns and served with mango salad

Indian Style Kebab Platter | Serves 12 | \$109.95

Includes chicken tikka, shami kebab, reshmi kebab, and hariyali kebab and served with mint coriander dip

Mexican Nachos | Serves 12 | \$89.95

Nachos with the following toppings: beef or chicken, jalapeno, tomatoes, spring onions, sour cream, and salsa fresca

Asian Fish Fritters | Serves 12 | \$94.95

Breaded and deep fried fish which includes cod, tilapia, basa, and haddock. Served with sweet chili dip

Fish Pakora | Serves 12 | \$94.95

Fish breaded in chickpea flour and Indian spices. Fish includes: cod, tilapia, basa, and haddock. Served with masala tamarind sauce

Jalapeno Crusted Spicy Prawn | Serves 12 | \$99.95

Prawn breaded with jalapenos, garnished with chopped tomatoes and jalapenos. Served with chipotle mayo

Coconut Crusted Prawns | Serves 12 | \$99.95

Prawn breaded with coconut, garnished with mix greens and served with sweet chilli dip

Prawn Tempura | Serves 12 | \$109.95

Prawn breaded with classic tempura batter and served with cocktail dip and sake glaze

Seafood Medley Fritters | Serves 12 | \$99.95

Calamari, prawns, and fish cubes dredged in seasoned flour. Served with sriracha mayo

Mix Arabic Kebabs | Serves 12 | \$109.95

Kebabs included: juju kebab, salmon kebab, shish tawook, and kofta kebab. Served with spicy tahini dip

Beef Sausage Rolls | Serves 12 | \$99.95

Beef sausage stuffed in brioche rolls and served with cocktail sauce

Assorted Chicken Wings | Serves 12 | \$99.95

Fresh chicken wings with assorted flavours including BBQ, Ranch, sea salt & pepper, roasted peppers, buffalo hot, and teriyaki

Crab Cakes | Serves 12 | \$109.95

Minced crab meat with bread crumbs served with arugula and lemon fennel emulsion

Dry Pork Ribs | Serves 12 | \$89.95

Pork marinated and then seasoned with herbs. Flavours include lemon, pepper, and sea salt



Sweets

3 dozen order minimum for each item

Assorted Squares | Per Dozen | \$20.95

Freshly baked assorted desert squares

Mousse and Brownies | Per Dozen | \$22.95

Fresh baked brownies and chocolate mousse layered into a shot glass

Apple Pie Parfait | Per Dozen | \$22.95

Baked apples, vanilla Greek yogurt, brown sugar, cinnamon and graham crackers in a shot glass

Assorted Truffles | Per Dozen | \$24.95

Macarons | Per Dozen | \$24.95

Chocolate Covered Strawberries | Per Dozen | \$22.95



Food Stations

20 person minimum

Iced Oyster Station | Per Person | \$7.50

Fresh oysters with mignonette confit dipping sauce, sea weed butter, shallot tobacco, and lemon wedges

Pulled Pork Taco/Beef Station | Per Person | \$7.50

Pulled pork or beef served with fresh corn tortilla, sour cream, refried beans, salsa fresca, pickled cabbage and shredded lettuce

Tartar Station | Per Person | \$9.50

Smoked salmon, angus tenderloin, and ahi tuna with shallots, cucumber, chopped gherkins, chopped capers, Dijon mustard, maple ginger dressing, sour cream, potato chips. Served with herb crackers and fried tortilla

Mashed Potato Bar | Per Person | \$5.95

Garlic roasted mashed potatoes with the following topping options: bacon, cheddar, chives, sour cream, bleu cheese, and herbed butter

Tempura Station | Per Person | \$7.95

Deep fried prawns, calamari or vegetables with classic cocktail sauce, sage aioli, and lemon wedges