

Apulia Catering

& Banquet

At Dow Centennial Centre

8700 - 84th Street Fort Saskatchewan, AB T8L 4P5

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Package Includes:

**Appetizer (pg.2), Dinner (pg.3-9) Hors D 'Oeuvres (pg.10, 11)
BBQ Menu (pg.12, 13), Late Night Snacks (pg.14), Chocolate Fountain (pg.15)**

We offer both On-Site and Off-Site Catering, and a fully licensed Bar Service

No matter what occasion you are putting together, the Dow Centennial Centre is a perfect venue for any type of function. We offer meeting rooms and banquet halls that can accommodate groups from 12 to over 400 guests. We have catered hundreds of both large (up to 1500 people) and small functions. Whether you are just planning a simple mid-week meeting or seminar, a wedding/reception, a charity/fundraising event, a Christmas/birthday party, or a corporate function we will cater to your every need and help you to create the most memorable event possible.

Fabulous Food and Fantastic Presentation

Rest assure, your food will taste as fabulous as it looks. From preparation to presentation, we take pride in providing unique tasting hors d'oeuvres, buffets, and complete formal sit-down meals that are not only delicious to the mouth but also pleasing to the eye. Apulia Catering has over 30 years of experience in the catering industry with numerous resources and endless capabilities. Whether you are looking to impress your guests, or simply want an exquisite food experience, our diverse menu packages aim to please.

If there is something that you do not see on our menus, please do not hesitate to ask. Our menus can be modified to best suit your tastes, needs and budget. Our goal is to make each event a unique experience and special requests are never a problem. We are happy to customize a menu that is exactly what you wish and want..

The On-site Catering package menus include either China or disposable dinnerware & cutlery, and will include everything needed to service your event.

The Off-site Catering package does not include dinnerware or cutlery; however disposable dinnerware and cutlery can be included for an additional charge. Please note that there is a delivery charge for Off-site catering (\$25 minimum per trip within the City of Fort Saskatchewan), service charge (if required), as well as an additional surcharge per person on the regular priced menu depending on menu selection.

Each catering package menu is based on a minimum number of adult guests, the time of day, and the day of the week. We will accommodate smaller group functions that do not meet our minimum guests' requirements, however additional service charges will apply. Children 3 years and younger will not be charged for their meal and children over 3 to 9 years will be charged at half of the regular priced menu.

We are booking one to two years in advance in order to guarantee availability, especially during the popular months. Please call us with any questions you might have, or to get more information on menus and services that are not included in this package.

Thank you for considering Apulia Catering for your special event, we look forward to hearing from you!

Apulia Catering

Appetizer Selection#1

Classic Italian Bruschetta on a Toasted Baguette

Crisp Seasonal Fresh Vegetables with House Ranch Dressing

Variety of Deli Meats with Crackers

Tostada Fiesta with Tortilla Chips and Fresh Salsa

Seafood Cocktail on a Toasted Baguette

Variety of Deli Cheese with Crackers

Appetizer #1 is only available for this special price with
The purchase of either Dinner #5 or #6, of Minimum 100 adult guests

Cocktail Appetizer Selection#2

Choice of Six Appetizers

Seafood Cocktail on a Toasted Baguette

Variety of Deli Meats with Crackers

Smoked Salmon on a Toasted Baguette

Spinach Dip and Toasted Baguette

Crisp Seasonal Fresh Vegetables- with House Ranch Dressing

Classic Italian Bruschetta on a Toasted Baguette

Variety of Deli Cheese with Crackers

Tostada Fiesta with Tortilla Chips and Fresh Salsa

Appetizer Buffet is only available for this price with
the purchase of 100 adult guests Dinner

Appetizers are presented throughout the cocktail hour before dinner

Dinner Selection #1 (Create Your Own!)

SALADS

Choose 3 Salads:

- House Salad** - Spring Mix, Cabbage, Red Onion, Tomatoes, Cranberries, Sunflower Seeds & Poppy Seed Dressing
- Garden Salad** - Mixed Greens Served with an Assortment of House Dressings
- Classic Caesar Salad** – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing
- Fresh Cucumber, Tomato & Onion Salad** - with our House Made Balsamic Vinaigrette
- Spinach and Mushroom Salad**- with Fresh Herb Dressing
- Californian Salad** - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing
- Crisp Seasonal Fresh Vegetables** - with House Ranch Dressing
- Coleslaw Salad** – Shredded Cabbage, Carrot, Lemon, Spices and Dressing
- Pasta Primavera Salad** - Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

HOT ENTRÉES

Choose 2 Entrées:

- "AAA" Roast Beef**- Juicy and Flavorful, Hand Carved & Slow Cooked Alberta Roast Beef
- Roasted Chicken**- Slow Roasted Chicken with Herb Roasted Garlic and Flavorful Seasoning Blend
- Baked Ham**- Glazed Ham with Stone Ground Mustard & Honey Sauce
- Beef Stroganoff**- Served with Mushrooms, Onions, in a Rich Beef Wine Reduction Sauce
- Pasta Primavera**- Penne tossed in Rosetta Sauce with Bell Peppers, Herbs & Spices

Includes:

Roasted Potatoes- Garlic-and-Herb Oven-Roasted Potatoes

Hot Garden Harvest Vegetables

(Served with appropriate sauces, gravies and horseradish)

Freshly Baked Dinner Rolls & Butter

Assorted Desserts

Includes – Tarts & Squares

Freshly Brewed Coffee & Tea

Addition of ONE of the following @ per guest, Meat Lasagna, Eggplant Parmesan, Cabbage Rolls, Three Cheese Perogies

Dinner Selection # 2 (A Step Up with TWO Hot Entrées)

Choice of FOUR of the following Salads:

- House Salad** - Spring Mix, Cabbage, Red Onion, Tomatoes, Cranberries, Sunflower Seeds & Poppy Seed Dressing
- Garden Salad** - Mixed Greens Served with an Assortment of House Dressings
- Classic Caesar Salad** – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing
- Fresh Cucumber, Tomato & Onion Salad** - with our House Made Balsamic Vinaigrette
- Beets Medley Salad** - Beets, Onions, spinach, feta, in Vinaigrette Dressing
- Spinach and Mushroom Salad**- with Fresh Herb Dressing
- Californian Salad** - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing
- Sweet Corn, Cucumber & Tomato Salad** - with Garlic, Basil, Apple Cider Vinegar, Olive Oil & Dressing
- Coleslaw Salad** – Shredded Cabbage, Carrot, Lemon, Spices and Dressing
- Pasta Salad** – Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing
- Crisp Seasonal Fresh Vegetables** - with House Ranch Dressing

Includes Relish Tray

Choice of TWO of the following:

- “AAA” Roast Beef** - Juicy and Flavorful, Hand Carved, Slow Cooked Alberta Roast Beef
- Baked Ham** – Glazed Ham with Stone Ground Mustard & Honey Sauce
- Garlic Pork Ribs** – Breaded Garlic Ribs in Sweet & Sour Sauce
- Roasted Chicken** – Flavorful, Slow Roasted Chicken with Herb Roasted Garlic and Seasoning Blend

In Addition, choice of TWO of the following:

- Mashed Potatoes** – Old Fashioned Buttermilk Whipped Potatoes
- Roasted Potatoes** - Garlic-and-Herb Oven-Roasted Potatoes **Pasta**
- Primavera** – Penne tossed in Rosetta Sauce with Bell Peppers, Herbs & Spices
- Rice Pilaf** – with Fresh Herbs and Seasonal Vegetables

(Served with appropriate sauces, gravies and horseradish)

Includes

Hot Garden Harvest Vegetables

Freshly Baked Dinner Rolls & Butter

Assorted Desserts Includes -Tarts, Squares

Freshly Brewed Coffee & Tea

Addition of ONE of the following per guest, Meat Lasagna, Eggplant Parmesan, Cabbage Rolls, Three Cheese Perogies

Dinner Selection # 3 (Traditional Turkey Dinner)

Choice of FOUR of the followingsalads:

- House Salad** - Spring Mix, Cabbage, Red Onion, Tomatoes, Cranberries, Sunflower Seeds & Poppy Seed Dressing
- Garden Salad** - Mixed Greens Served with an Assortment of House Dressings
- Classic Caesar Salad** – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing
- Creamy Dill Potato Salad**- Potatoes, Eggs, Celery, Onion, Mayo, Sour Cream, Vinegar, Dijon, Dill & Spices
- Arugula & Tomato Salad**- with Mesclun Greens, Mandarin Oranges, served with House Citrus Vinaigrette
- Fresh Cucumber, Tomato & Onion Salad** - with our House Made Balsamic Vinaigrette
- Beets Medley Salad** - Beets, Onions, spinach, feta, in Vinaigrette Dressing
- Spinach and Mushroom Salad**- with Fresh Herb Dressing
- Californian Salad** - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing
- Coleslaw Salad** – Shredded Cabbage, Carrot, Lemon, Spices and Dressing
- Pasta Salad** – Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing
- Crisp Seasonal Fresh Vegetables** - with House Ranch Dressing

Includes - Relish Tray

Roast Turkey

Flavorful Slow Roasted Turkey with Herb Seasoning Blend

Traditional Stuffing and Cranberry Sauce

Choice of one of the following:

- Beef Stroganoff** Served with Mushrooms, Onions, in a Rich Beef Wine Reduction Sauce
- “AAA” Roast Beef** - Juicy and Flavorful, Hand Carved, Slow Cooked Alberta Roast Beef
- Baked Ham** – Glazed Ham with Stone Ground Mustard & Honey Sauce

Choice of TWO of the following:

- Mashed Potatoes** – Old Fashioned Buttermilk Whipped Potatoes
- Roasted Potatoes** - Garlic-and-Herb Oven-Roasted Potatoes
- Pasta Primavera** – Penne tossed in Rosetta Sauce with Fresh Herbs & Spices
- Rice Pilaf** – with Fresh Herbs and Seasonal Vegetables

(Served with appropriate sauces & gravies)

Includes

Hot Garden HarvestVegetables

Freshly Baked Dinner Rolls & Butter

Assorted Desserts Includes - Pies, Tarts, Squares

Freshly Brewed Coffee & Tea

Addition of ONE of the following per guest, Meat Lasagna, Eggplant Parmesan, Cabbage Rolls, Three Cheese Perogies

Dinner Selection # 4 (Traditional Ukrainian)

Salad

Garden Salad - Mixed Greens Served with an Assortment of House Dressings

Beets Medley Salad - Beets, Onions, spinach, feta, in Vinaigrette Dressing

Spinach and Mushroom Salad- with Fresh Herb Dressing

Sweet Corn, Cucumber & Tomato Salad - with Garlic, Basil, Apple Cider Vinegar, Olive Oil & Dressing

Includes - Relish Tray

Selection of Hot Entrées Include:

“AAA” Roast Beef - Juicy and flavorful, Hand Carved Slow Cooked Alberta Roast Beef

Roasted Chicken - seasoned & marinated in our own special ingredients, slowly roasted to perfection

Kovbasa with Sauerkraut - Smoked Ukrainian Ham Sausage

Ukrainian, Swedish Creamed Potatoes – Potatoes with Butter, Whipping Cream, Chives and Dill

Nachynka - Soft Ukrainian Cornmeal Casserole

Pyrohy Potato & Cheese Perogies - with Sauté Onion and Bacon and Sour Cream

Hot Garden Harvest Vegetables

(Served with appropriate sauces, gravies and horseradish)

Freshly Baked Dinner Rolls & Butter

Assorted Desserts Includes – Ukrainian Sweets, Tarts & Squares

Freshly Brewed Coffee & Tea

Addition of ONE of the following per guest, Meat Lasagna, Eggplant Parmesan

Kotlecky - Meatballs in Mushroom Gravy Sauce, Cabbage Roll

Dinner Selection # 5 (Our Most Popular Choice with THREE Hot Entrées)

Choice of FIVE of the following Salads:

- House Salad** - Spring Mix, Cabbage, Red Onion, Tomatoes, Cranberries, Sunflower Seeds & Poppy Seed Dressing
- Garden Salad** - Mixed Greens Served with an Assortment of House Dressings
- Classic Caesar Salad** – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing
- Greek Salad** – Tomatoes, Cucumber, Onions, Bell Peppers, Feta Cheese, Kalamata Olives, Lemon & Vinaigrette
- Creamy Dill Potato Salad**- Potatoes, Eggs, Celery, Onion, Mayo, Sour Cream, Vinegar, Dijon, Dill & Spices
- Arugula & Tomato Salad**- with Mesclun Greens, Mandarin Oranges, served with House Citrus Vinaigrette
- Fresh Cucumber, Tomato & Onion Salad** - with our House Made Balsamic Vinaigrette
- Asian Noodle Salad**- Bell peppers, Carrots, Noodles, Peanuts with Asian Spices & Sesame Vinaigrette.
- Beets Medley Salad** - Beets, Onions, spinach, feta, in Vinaigrette Dressing
- Spinach and Mushroom Salad**- with Fresh Herb Dressing
- Californian Salad** - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing
- Marinated Vegetable Salad** – with Peas, Corn, Green Beans, Celery, Bell Pepper and Onion with Vinaigrette Dressing
- Sweet Corn, Cucumber & Tomato Salad** - with Garlic, Basil, Apple Cider Vinegar, Olive Oil & Dressing
- Coleslaw Salad** – Shredded Cabbage, Carrot, Lemon, Spices and Dressing
- Pasta Salad** – Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing
- Crisp Seasonal Fresh Vegetables** - with House Ranch Dressing

Includes – Relish Tray

Choice of THREE of the following:

- “AAA” Roast Beef**- Juicy and flavorful, Hand Carved Slow Cooked Alberta Roast Beef
- Baked Ham** - Glaze Ham with Stone Ground Mustard & Honey Sauce
- Garlic Pork Ribs**- Breaded Ribs in Sweet & Sour Sauce
- Atlantic salmon** – Baked with Herb in White Wine with Lemon and Dill Sauce
- Roasted Chicken**- Flavorful Slow Roasted Chicken with Herb Roasted Garlic and Seasoning Blend
- Chicken Parmesan** - Lightly Breaded Chicken Breast in Marinara Sauce & Mozzarella Cheese

In Addition, choice of FOUR of the following:

- Mashed Potatoes**-Old Fashioned Buttermilk Whipped Potatoes
- Roasted potatoes** - Garlic-and-Herb Oven-Roasted-Potatoes
- Cheese & Potato Perogies** - with Fresh Sautéed Onions and Bacon
- Pasta Primavera** – Penne tossed in Rosetta Sauce with Fresh Herbs and Spices
- Baked Ziti Pasta** - Spinach, Ricotta, Reggiano, Mozzarella Cheese & Sauce with Nutmeg and Fresh Breadcrumbs
- Rice Pilaf** – with Fresh Herbs and Seasonal Vegetables

(Served with appropriate sauces, gravies and horseradish)

Hot Garden Harvest Vegetables

Freshly Baked Dinner Rolls & Butter

Assorted Desserts Includes - Cakes, Pies, Tarts, Squares, Fresh Fruit

Freshly Brewed Coffee & Tea

Addition of ONE of the following @ per guest, Meat Lasagna, Eggplant Parmesan, Cabbage Rolls

Dinner Selection # 6 (Premium Prime Rib Beef)

Includes- Jumbo Shrimp with Tangy Cocktail Sauce, Variety of Cheeses, & Relish Tray (Pickle, Olives & Hot Banana Peppers)

Choice of SIX of the following Salads

House Salad - Spring Mix, Cabbage, Red Onion, Tomatoes, Cranberries, Sunflower Seeds & Poppy Seed Dressing

Garden Salad - Mixed Greens Served with an Assortment of House Dressings

Classic Caesar Salad – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing

Greek Salad – Tomatoes, Cucumber, Onions, Bell Peppers, Feta Cheese, Kalamata Olives, Lemon & Vinaigrette

Creamy Dill Potato Salad- Potatoes, Eggs, Celery, Onion, Mayo, Sour Cream, Vinegar, Dijon, Dill & Spices

Arugula & Tomato Salad- with Mesclun Greens, Mandarin Oranges, served with House Citrus Vinaigrette

Fresh Cucumber, Tomato & Onion Salad - with our House Made Balsamic Vinaigrette

Asian Noodle Salad- Bell peppers, Carrots, Noodles, Peanuts with Asian Spices & Sesame Vinaigrette.

Beets Medley Salad - Beets, Onions, spinach, feta, in Vinaigrette Dressing

Spinach and Mushroom Salad- with Fresh Herb Dressing

Californian Salad - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing

Marinated Vegetable Salad – with Peas, Corn, Green Beans, Celery, Bell Pepper and Onion with Vinaigrette Dressing

Sweet Corn, Cucumber & Tomato Salad - with Garlic, Basil, Apple Cider Vinegar, Olive Oil & Dressing

Coleslaw Salad – Shredded Cabbage, Carrot, Lemon, Spices and Dressing

Pasta Salad – Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

Crisp Seasonal Fresh Vegetables - with House Ranch Dressing

Choice of ONE of the following

Hand Carved Alberta “AAA” Prime Rib Beef- slow cooked & seasoned to perfection

Herb & Garlic Roast Lamb - marinated overnight with Fresh Rosemary, Garlic, Mustard, Honey and Lemon Zest

Choice of TWO of the following

Baked Ham - Glaze Ham with Stone Ground Mustard & Honey Sauce

Garlic Pork Ribs- Breaded Ribs in Sweet & Sour Sauce

Atlantic Salmon- Baked with Herbs and White Wine, Lemon and Dill

Fillet of Snapper- with Herb, White Wine and Lemon Pepper Dill Sauce

Roasted Chicken- flavorful slow roasted with Herb Roasted Garlic and Seasoning Blend

Chicken Parmesan - Lightly Breaded Chicken Breast in Marinara Sauce & Mozzarella Cheese

Sauté Chicken Breast - Marinated Chicken Breast with Classic Beurre Blanc

Chicken Cordon Bleu- Crusted Chicken Breast with Ham & Swiss Cheese

Chicken Souvlaki- Fresh Lemon Juice, Chicken Pieces, Oregano & Seasoning Blend

In Addition choice FIVE of the following:

Mashed Potatoes - Old Fashioned Buttermilk Whipped Potatoes

Roasted Potatoes - Garlic-and-Herb Oven-Roasted Potatoes

Baby Red Potatoes - with Fresh Dill, Butter and Olive Oil

Cheese & Potato Perogies - with Fresh Sautéed Onions and Bacon

Pasta Primavera -Tossed in Rosetta Sauce & Fresh Herbs and Spices

Baked Ziti Pasta – Spinach, Ricotta, Reggiano, Mozzarella Cheese & Sauce with Nutmeg and Fresh Breadcrumbs

Rice Pilaf – with Fresh Herb and Seasonal Vegetables

Includes - Hot Garden Harvest Vegetables

Freshly Baked Dinner Rolls & Butter

Assorted Desserts includes - Cakes, Pies, Fancy Pastries, Tarts, Squares & Fresh Fruit Freshly Brewed Coffee & Tea

Addition of ONE of the following @per guest, Meat Lasagna, Eggplant Parmesan, Cabbage Rolls

Plate Service Meal

Choice of ONE Salad

- Classic Caesar Salad** – Romaine Hearts, Herb Croutons, Parmesan Cheese, Bacon, Lemon & Dressing
- Spinach and Mushroom Salad** - with Fresh Herb Dressing
- Arugula & Tomato Salad**- with Mesclun Greens, Mandarin Oranges, served with House Citrus Vinaigrette
- Strawberry Salad** – Mixed Greens, Red Onion, Strawberries, Feta & Balsamic Vinaigrette
- Tossed Gourmet Green Salad** – Mixed Greens with Chef's Vinaigrette
- Californian Salad** - Spring Mix, Red Onion, Grape Tomatoes, Mandarin Oranges, Cranberries, Almonds & Dressing

Choice of ONE Main Course

- Hand Carved Alberta “AAA” Prime Rib Beef**- slow cooked & seasoned to perfection
- Herb & Garlic Roast Lamb**- marinated overnight with Fresh Rosemary, Garlic, Mustard, Honey, and Lemon Zest
- Sauté Chicken Breast** - marinated Chicken Breast with Classic Beurre Blanc
- 8oz New York Steak** – served with Caramelized Mushrooms and a Port Wine Sauce
- Grilled Pork Chops** - drizzled with an Apple & Sundried Cranberry Glaze
- Atlantic Salmon Filet** – with Herbs in White Wine, Lemon and Dill Sauce
- Filet of Snapper**- with Herbs in White Wine and Lemon Pepper Dill Sauce

Choice of ONE of the following

- Mashed Potatoes** - Old Fashioned Buttermilk Whipped Potatoes
- Roasted potatoes** - Garlic-and-Herb Oven-Roasted Potatoes
- Baby Red Potatoes** - with Fresh Dill, Butter and Olive Oil
- Rice Pilaf** – with Fresh Herb and Seasonal Vegetables
- Gratin Dauphinois** - potatoes au gratin with Emmental Cheese, creme fraiche and a touch of nutmeg

Choice of ONE of the Vegetables

- Mixed Seasonal Vegetables
- Maple Glazed Carrots with Walnuts Roasted
- Medley of Fresh Seasonal Vegetables Steamed
- Brussels Sprout with Bacon and Onion
- Steamed Florets of Cauliflower
- Buttered Crown Cut Broccoli
- Sweet Kernel Corn with Butter and Cracked Pepper

Including Fresh Dinner Rolls

Choice of ONE of the Desserts

- Triple Berry Crepes with Whipped Cream
- Strawberry Shortcake with Vanilla Cream Sauce
- New York Cheese Cake with Triple Berry Sauce
- Apple Crisp with Caramel Sauce and Fresh Whipped Cream
- Strawberry Swirl Cheesecake with Dark and White Chocolate Mousse in Strawberry Sauce

Fromto
Per adult guest

Additional Service charge is applied to plated service

Please request for quote

HORS D'OEUVRES SELECTIONS

(Stand up Reception, One Buffet Station, and Maximum serving time 90 minutes) Minimum of 80 guests

We have a large selection of hors d'oeuvres ranging from simple to extravagant. Please feel free to mix and match, and decide how many pieces per person you would like (suggested serving: at least 14 to 22 Pieces per person). Please remember that if you serve Hors D'oeuvres over a meal time - guests are expecting a meal!

A minimum order of 4 dozen or 4lbs is required per item.

Items below are (*by the dozen/by the pound)**

Hot Hors d'Oeuvres

- *Vegetable Spring Rolls with Sweet Chili Sauce
 - *Stuffed Mushroom Caps
 - **Dry Garlic Ribs \$1
- *Breaded Cocktail Shrimp with Seafood Sauce
 - **Chicken Wings
 - **Mini Meatballs
- *Spanakopita with Spinach & Cheese
 - *Vegetarian Samosas
 - *Meat Samosas
 - *Mini Quiche
- *Mini Italian Sausage Rolls
- *Teriyaki Steak and Brochette
 - *Pollo Satays
- *Greek Tzatziki Kebabs
- *Bacon Wrapped Scallop Skewers
- *Pork Potstickers with Ginger Infused Soy
- **Breaded Calamari w/Cucumber Yogurt Dip
- *Crab & Shrimp Wontons with Ginger Plum

Cold Hors d'Oeuvres

Items below are (*by the dozen/by the pound)**

- *Jumbo Cocktail Shrimp with Seafood Sauce
 - *Prosciutto-Wrapped Asparagus Tips
 - *Prosciutto-Wrapped Melon
- *Seafood Spread on a Toasted Baguette

(Continued) HORS D'OEUVRES SELECTION

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Cold Hors d'Oeuvres

Items below are (*by the dozen/by the pound)**

*Smoked Salmon Rolls

*Beet Chip served with Goat Cheese

*Salami Boursin Cornet

*Roasted Pita Wedges w/ Spinach Artichokes Dip -

*Pastry Shells with Goat Cheese and Sun-Dried Tomato

*Sweet Pepper stuffed Bocconcini

SUSHI: *Mini Cucumber Rolls, *Mini California Rolls, *Mini Maki Combo

*Sausage on Toasted Baguette w/ Herb Ricotta Cheese

*Smoked Salmon on a Toasted Crostini

*Bocconcini with Basil & Grape Tomato

*Assorted Pastries & Dessert

Items below are priced per person for each item (must be accompanied with a minimum order of 20 dozen hot/cold d'oeuvres):

Crisp Seasonal Fresh Vegetables with Ranch Dressing

Variety of Deli Meats

Tostada Fiesta - Fresh Salsa & Chips

Variety of Cheese & Crackers

Classic Italia Bruschetta with Toasted Baguettes

Fresh Assortment of Fruit

Chef- HORS D'OEUVRES SELECTIONS

Stand-Up Reception One Buffet Station

\$.....per adult guest 10 to 12 item

\$..... per adult guest 12 to 16 item

All menu items are subject to availability

FIVE Barbeque Selections to Choose From

Minimum of 60 adult guests

Please Note: BBQ menu is NOT available for Weddings and is only available May to October

BBQ Selection #1

**6 oz New York Steak (1 per guest) &
BBQ Chicken (back attached legs)**

Relish Tray - Pickle & Hot Banana Peppers

-Garden Salad-

Mixed Greens served with an Assortment of House Dressings

-Coleslaw Salad-

Shredded Cabbage, Carrot, Onion, Lemon, and Dressing

-Pasta Salad-

Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

- Cucumber, Tomato & Onion Salad-

Cucumber, Tomato, and Onion with our House Made Balsamic Vinaigrette

-Roasted Potatoes-

Garlic-and-Herb Oven-Roasted Potatoes

-BBQ Maple Baked Beans-

Beans Baked in a BBQ Maple Syrup Sauce

-Sweet Kernel Corns-

Corn served with Butter

Freshly Baked Dinner Rolls

A Variety of Tarts & Squares Dessert, and Fresh Fruit

BBQ Selection #2

BBQ Pork Ribs

4 oz BBQ Chicken Breast (1 per guest)

Relish Tray - Pickle & Hot Banana Peppers

-Garden Salad-

Mixed Greens served with an Assortment of House Dressings

-Coleslaw Salad-

Shredded Cabbage, Carrot, Onion, Lemon, and Dressing

-Pasta Salad-

Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

- Cucumber, Tomato & Onion Salad-

Cucumber, Tomato, and Onion with our House Made Balsamic Vinaigrette

-Roasted Potatoes-

Garlic-and-Herb Oven-Roasted Potatoes

-BBQ Maple Baked Beans-

Beans Baked in a BBQ Maple Syrup Sauce

-Sweet Kernel Corns-

Corn served with Butter

Freshly Baked Dinner Rolls

A Variety of Tarts & Squares Dessert, and Fresh Fruit

BBQ Selection #3

Angus Beef Burger (1 per Person) or All-Beef Hot Dogs (1 per Person)

Coleslaw Salad – Shredded Cabbage, Carrots, Onion, Lemon and Dressing

Pasta Salad – Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

BBQ Maple Baked Beans- Beans Baked in a BBQ Maple Syrup Sauce

Sweet Kernel Corns – Corn served with Butter

Condiments: Lettuce, Onion, Ketchup, and Relish &

Mustard **Variety of Dessert Squares**

Barbeque (Continued)

Minimum of 60 adult guests

BBQ Selection #4

6 oz Rib Eye Steak (1 per guest)

BBQ Chicken (back attached legs)

Relish Tray - Pickle & Hot Banana Peppers

- Garden Salad –

Mixed Greens served with an Assortment of House Dressings

Red Cabbage Salad-

Cabbage, Apples & Onion with Creamy Lemon Dressing

- Pasta Salad –

Tri-Color Vegetable Pasta, Parmesan Cheese with House Dressing

-Fresh Cucumber, Tomato & Onion Salad-

Cucumber, Tomato, and Onions with our House Made Balsamic Vinaigrette

- Creamy Dill Potato Salad-

Potatoes, Eggs, Celery, Onion, Mayo, Sour Cream, Vinegar, Dijon, Dill & Spices

- Roasted Potatoes -

Garlic-and-Herb Oven-Roasted Potatoes

-BBQ Maple Baked Beans-

Beans Baked in a BBQ Maple Syrup Sauce

-Sweet Kernel Corns–

Corn served with Butter

Freshly Baked Dinner Rolls

A Variety of Tarts & Squares Dessert, and Fresh Fruit

BBQ Selection #5

Whole Roasted Pig

BBQ Chicken (back attached legs)

Relish Tray - Pickle & Hot Banana Peppers

- Garden Salad –

Mixed Greens served with an Assortment of House Dressings

- Red Cabbage Salad-

Cabbage, Apples & Onion with Creamy Lemon Dressing

- Pasta Salad –

Tri-Colored Vegetable Pasta, Parmesan Cheese with House Dressing

- Fresh Cucumber, Tomato & Onion Salad-

Cucumber, Tomato, and Onions with our House Made Balsamic Vinaigrette

- Creamy Dill Potato Salad-

Potatoes, Eggs, Celery, Onion, Mayo, Sour Cream, Vinegar, Dijon, Dill & Spices

-Roasted Potatoes-

Garlic-and-Herb Oven-Roasted Potatoes

-BBQ Maple Baked Beans-

Beans Baked in a BBQ Maple Syrup Sauce

-Sweet Kernel Corns–

Corn served with Butter

Freshly Baked Dinner Rolls

A Variety of Tarts & Squares Dessert, and Fresh Fruit

Alternates to consider: Grilled Veggie Burger, Baked Potato served with Butter, Sour Cream, and Bacon Bits & Chives

Addition of ONE of the following @ per guest, Meat Lasagna or Pasta Primavera

LATE NIGHT SNACKS

Late Night Snack Selection #1

Relish Tray
Assortment of Cheeses
Assortment of Cold Cut Deli Meats
Freshly Baked Dinner Rolls & Croissants
(served with appropriate condiments & sauces)
Assortment of Dessert Tarts & Squares
Freshly Brewed Coffee & Teas

Late Night Snack Selection #2

Relish Tray
Assortment of Cheeses and Crackers
Fresh Seasonal Fruit & Yogurt Dip
Crisp Seasonal Fresh Vegetables with House Ranch Dressing
Assortment of Dessert Tarts & Squares
Freshly Brewed Coffee & Teas

Late Night Snack Selection #3

Relish Tray
Smokies & Hot Dogs
Nachos & Cheese
Crisp Seasonal Fresh Vegetables with House Ranch Dressing
(Served with appropriate condiments & sauces)
Assortment of Chef's Dessert Squares & Tarts
Freshly Brewed Coffee & Teas

Late Night Snack Selection #4

Relish Tray
Boneless Dry Garlic Ribs
Chicken Wings
Vegetarian Spring Rolls
Seasoned Potato Wedges
Crisp Seasonal Fresh Vegetables with House Ranch Dressing
(served with appropriate condiments & sauces)
Assortment of Chef's Dessert Squares & Tarts
Freshly Brewed Coffee & Teas

Late Night Snack Selections are only available with purchase of Dinner Buffet

Chocolate Fountain

Turn any average event, Wedding Reception, Fundraiser, Birthday and Graduation into a spectacular occasion!

Our Chocolate Fountain is the Centre of attention at every event or party.

Dipping your favorite fruit and treats into the chocolate fountain is not only scrumptious, it is entertaining as well! A Chocolate Fountain is the ultimate final addition to any occasion.

Beautiful Presentation of Your Chocolate Fountain

\$..... up to 100 guests

Additional \$..... per guest

Package Includes: Up to 20 lbs Pure Callebaut Milk Chocolate

Unlimited Dipping, Skewers, Dessert Plates & Dessert Napkins

Up to Two Hours of Fountain Enjoyment on a Beautiful Table Display!

Additional \$..... per guest for Fruit & Treats

Up to Six Items

Apples

Bananas

Cantaloupe

Honeydew

Marshmallows

Mini Cream Puffs

Pineapples

Strawberries

Pretzels

Cookies

Fresh Seasonal Fruit & Treats may vary due to availability .

