

THE FULL CATERING MENU

Memorable food. Thoughtful events.

European-inspired food, prepared by our own team for corporate gatherings, weddings and private celebrations.



Explore your options

Buffet menus - choose two salads, one side and two main courses.

Sandwiches - fresh working lunches, platters and individual lunch boxes.

Appetizers - elegant bites for receptions and networking.

Reception platters - fruit, vegetables, cheese and charcuterie.

Need more than catering? Ask about complete event planning, styling, rentals, staff and entertainment. Your proposal is tailored to your event.

Tell us about dietary requirements and allergies when you enquire so we can discuss suitable options.

BUFFET SELECTION

Buffet Menu 1

\$45 per person | Minimum 25 guests

Choose 2 salads + 1 vegetable or side + 2 main courses.

Choose 2 salads

Classic Caesar

Crisp romaine, Parmesan, house-made Caesar dressing and toasted croutons. Gluten-free option available.

Beet & Arugula

Roasted beets, fresh arugula, creamy goat cheese and citrus vinaigrette.

Orzo Salad

Orzo pasta, seasonal vegetables, herbs and lemon-olive oil dressing.

Choose 1 side

Herb-Roasted Potatoes

Oven-roasted potatoes with garlic, fresh herbs and olive oil.

Basmati Rice with Vegetables

Fluffy basmati rice with seasonal vegetables and light seasoning.

Baked Cauliflower with Parmesan

Roasted cauliflower florets with Parmesan cheese and a hint of garlic.

Choose 2 main courses

Slow-Baked BBQ Pork Ribs

Tender pork ribs, slow-cooked and glazed with house BBQ sauce.

Roasted Chicken Thighs

Juicy chicken thighs roasted with herbs and mild spices.

Meatballs in Tomato Sauce

Beef meatballs in a rich tomato sauce with herbs.

Add coffee & tea service for \$3.50.

BUFFET SELECTION

Buffet Menu 2

\$50 per person | Minimum 25 guests

Choose 2 salads + 1 vegetable or side + 2 main courses.

Choose 2 salads

Classic Caesar

Crisp romaine, Parmesan, house-made Caesar dressing and toasted croutons. Gluten-free option available.

Greek Salad

Tomatoes, cucumbers, olives, bell pepper, feta cheese and oregano dressing.

Green Salad

Mixed greens, seasonal vegetables and light house vinaigrette.

Choose 1 side

Roasted Seasonal Vegetables

Oven-roasted vegetables with olive oil and herbs.

Herb-Roasted Potatoes

Oven-roasted potatoes with garlic, fresh herbs and olive oil.

Basmati Rice with Vegetables

Fluffy basmati rice with seasonal vegetables and light seasoning.

Choose 2 main courses

Chicken Parmigiana

Breaded chicken breast with tomato sauce and melted cheese. Gluten-free option available.

Grilled Meat & Vegetable Skewers

Marinated chicken or pork skewers with grilled vegetables.

Seafood Medley in Creamy Sauce

Shrimp, fish and mussels in a light creamy herb sauce.

Add coffee & tea service for \$3.50.

BUFFET SELECTION

Buffet Menu 3

\$55 per person | Minimum 25 guests

Choose 2 salads + 1 vegetable or side + 2 main courses.

Choose 2 salads

Classic Caesar

Crisp romaine, Parmesan, house-made Caesar dressing and toasted croutons. Gluten-free option available.

Signature Green Salad

Baby spinach, broccoli, pear, eggs and our signature dressing with a hint of maple syrup.

Caprese

Fresh mozzarella, tomatoes, basil, pesto and balsamic glaze.

Choose 1 side

Spiced Honey-Roasted Carrots

Roasted carrots with honey glaze and mild spices.

Green Beans with Caramelized Onions

Tender green beans with slow-cooked caramelized onions.

Herb-Roasted Potatoes

Oven-roasted potatoes with garlic, fresh herbs and olive oil.

Basmati Rice with Vegetables

Fluffy basmati rice with seasonal vegetables and light seasoning.

Choose 2 main courses

Chicken Parmigiana

Breaded chicken breast with tomato sauce and melted cheese. Gluten-free option available.

Grilled Meat & Vegetable Skewers

Marinated chicken or pork skewers with grilled vegetables.

Seafood Medley in Creamy Sauce

Shrimp, fish and mussels in a light creamy herb sauce.

Baked Salmon on a Bed of Citrus

Oven-baked salmon served with citrus slices and herbs.

Add coffee & tea service for \$3.50.

WORKING LUNCHES & MEETINGS

Sandwich selection

\$14.00 each | Minimum 12 sandwiches per selection

Gluten-free option: +\$2.00. Custom packaging and labelling available upon request.

Classic Chicken Club

Grilled chicken breast, crispy bacon, lettuce, tomato and creamy aioli on fresh bread.

Beef & Horseradish

Roast beef, sharp horseradish cream, red onion and greens on artisan bread.

Prosciutto & Arugula

Prosciutto, fresh arugula, Parmesan, tomato, olive oil and balsamic reduction.

Pulled Pork BBQ

Slow-cooked pulled pork, house BBQ sauce and green salad on a soft bun.

Montreal Smoked Meat

Smoked beef brisket, mustard and pickles on bread.

Ham & Cheddar

Sliced ham, aged cheddar, tomato, lettuce and mustard mayo on soft bread.

Smoked Salmon & Cream Cheese

Smoked salmon, cream cheese, red onion, cucumber and fresh herbs.

Grilled Veggie Delight

Grilled zucchini, eggplant and peppers, fresh mozzarella, basil and pesto on artisan bread.

Caprese

Fresh mozzarella, ripe tomatoes, basil, olive oil and balsamic glaze.

Grilled Eggplant & Parmesan

Grilled eggplant, Parmesan, tomato and herb-infused olive oil.

Turkey & Cranberry

Roasted turkey, cranberry sauce, lettuce and creamy spread on soft bread.

Chicken Pesto Melt

Grilled chicken, pesto, melted mozzarella and tomato on toasted bread.

Ask about sandwich platters, individual lunch boxes and full-service setups. Pair with fresh salads, mini desserts and beverages.

RECEPTIONS & NETWORKING

Appetizer party options

Beautiful bites for easy conversation and memorable celebrations. Choose the format that suits the length and style of your event.

Short party - up to 2 hours

4-6 bite-sized appetizers per guest. Perfect for casual meetups, cocktail hours and light receptions.

\$18.00-\$27.00 per guest

Extended party - 3+ hours

6-10 gourmet appetizers per guest. Ideal for extended events with a full selection of elegant hors d'oeuvres.

\$27.00-\$40.00 per guest

Minimum order: 24 pieces per item.



APPETIZER MENU

Crostini & bruschetta

Minimum order: 24 pieces per item.

Crostini with Cream Cheese & Smoked Salmon

Crispy bread topped with silky cream cheese and delicate smoked salmon.

Crostini with Prosciutto, Caramelized Pear & Blue Cheese

Savoury prosciutto paired with sweet caramelized pear and blue cheese on a crisp crostini.

Crostini with Brie & Fresh Figs

Buttery brie and ripe figs, finished with a touch of honey.

Crostini with Mozzarella & Sun-Dried Tomatoes

Fresh mozzarella accented with rich sun-dried tomatoes.

Bruschetta with Tuna & Olives

Savoury tuna, capers and olives on toasted crostini.

APPETIZER MENU

Skewers & canapes

Minimum order: 24 pieces per item.

Shrimp, Pineapple & Cucumber Skewers

Juicy shrimp, sweet pineapple and crisp cucumber in every bite.

Cherry Tomato & Bocconcini Skewers

Fresh cherry tomatoes paired with creamy bocconcini and basil.

Charcuterie Skewers

Salami, cornichon and olive.

Puff Pastry Canapes

With smoked salmon, citrus shrimp or avocado mousse.

Mini Croissants with Ham or Salmon

Flaky croissants filled with cream cheese, ham or smoked salmon, tomato and lettuce.

SHARING & GRAZING

Reception platters

Minimum order: 15 people.

Fresh Fruit Platter \$6.75 per person

Seasonal sliced fruit, melons and berries when in season. Vegan and gluten-free.

Crudite Platter \$6.75 per person

Fresh, crisp vegetables with house-made dip. Vegan option available.

Antipasti Vegetable Platter \$8.50 per person

Tomato and bocconcini skewers, caponata, olives, artichokes and marinated vegetables, served with crostini. Vegetarian; vegan options available.

Grilled Mediterranean Vegetable Platter \$7 per person

Grilled marinated zucchini, peppers, carrots and mushrooms, finished with olive oil. Vegan and gluten-free; served at room temperature.

Charcuterie Display \$10.95 per person

Cured meats with grain mustard, gherkins and crackers. No-pork option: +\$3.00 per person.

Cheese Board \$9 per person

Sliced or cubed domestic and imported cheeses, pickles, fruit garnish and crackers.

Cheese & Meat Board \$13 per person

Cheeses and cured meats with olives, pickles and crackers.