



## Your Vision, Your Style, Our Expertise

### **Signature Service**

Let our full-service team help ensure your event is perfect. Our hand-selected staff delivers on our high standard of service and we are happy to handle menu planning, set up, table ware, rentals, food service, bar services and clean up, leaving you to enjoy your event with the peace of mind that everything will go as planned. We are also happy to recommend other vendors that we know and trust, who are equally committed to your event.

### **A Cut Above Details**

Our menus are designed to serve a minimum of 25 people or more.

A surcharge of \$50 will be added for events set for delivery before 7:00am.

A guaranteed number of guests attending the event is due with the event booking, final guest count can increase but not decrease from the guaranteed count.

The final guest count attending the event is due fourteen (14) days prior to the event

Non-refundable 50% deposit is due upon signing of the contract

Final payment is due fourteen (14) days prior to the event when final guest count is given. If event is booked within 14 days of the event, the final guest count and full balance will be due at the time of contract signing.

Event deposits and final balances are payable with cash, check or credit card. We accept Visa, Mastercard, American Express or Discover.

A 3% service charge will be added to credit card payments over \$2000

Invoicing is available upon completion of a House Account Request Form

Dietary Restrictions Denoted:

V: Vegetarian

VV: Vegan Vegetarian

GF: Gluten Free

DF: Dairy Free



## **Chef Attended Stations**

### **Flatbread Station**

Chicken Pesto Flatbread: Grilled chicken, basil pesto, fire roasted red peppers & shaved parmesan with prosciutto

Grilled Vegetable Flatbread: Sundried tomato pesto, grilled vegetables, spinach & herbed ricotta dollops with fresh basil

\$7.95

### **Build Your Own Sliders**

Angus beef burgers and BBQ pulled pork to be topped with lettuce, cheddar cheese, fried onion crisps, chipotle mayonnaise, ketchup, sliced tomatoes, pepper jack cheese, bacon, dill pickles, red onions and pineapple slices

\$10.95

### **Pasta Station**

Penne and Gemelli pastas tossed with your choice of tomato basilica and roasted garlic alfredo sauces to be topped with fire braised chicken, sliced sweet Italian sausage, caramelized onions, sautéed mushrooms, fresh basil and assorted Italian cheeses

\$10.95

### **Smothered Mac & Cheese Bar**

White Cheddar Mac & Pepper Jack Mac Loaded with Your Choice of Mix-Ins: crumbled cornbread, local Maple Leaf Farms duck bacon crumbles, crushed kettle chips, roasted broccoli, diced Roma tomatoes, sliced jalapenos, crumbled Gorgonzola, fried onion straws and assorted hot sauces.

\$10.95

### **Mashed Potato Bowl**

Creamy homemade mashed potatoes with your choice of toppings to include caramelized onions, roasted broccoli, sautéed mushrooms, crumbled applewood smoked bacon, shredded cheddar cheese, sour cream and traditional gravy

\$10.95



### **Risotto Bar**

Creamy risotto to be topped with your choice of caramelized onions, roasted broccoli, sautéed mushrooms, crispy prosciutto and shredded Italian cheeses

\$10.95

### **Chef Carving Stations**

*See your catering specialist for pricing*

#### **Beef**

Sirloin of Beef, Tri-Tip, Black Angus Prime Rib, Beef Brisket, Herb Crusted Tenderloin of Beef

Served with your choice of 2 sauces: Sherried Horseradish Cream, Roasted Garlic Aioli, Caramelized Onion Demi or Red Wine Demi

#### **Poultry**

Turkey Breast

Served with your choice of 2 sauces: Dijon Mustard, Chipotle Aioli, Cranberry Horseradish Cream

#### **Pork**

Honey Ham, Pork Loin

Served with your choice of 2 sauces: Dijon Mustard, Chipotle Aioli, Caramelized Balsamic Onions or Caramelized Granny Smith Apple Gastrique