

Creative Hot Catering & Holiday Menu

(Minimum order of 12)

SIGNATURE COWBOY CHILI

Signature Spicy Home-Style Beef Chili

Herbed Rice

Romantic Greens with a Home-Made Dressing

Crispy Crazy Tortillas

14.00

Add 1.00 per person for veggie chili

THE BOLD & BAKED CHICKEN

Leg and Thigh with Our Signature BBQ Glaze

Roasted Herbed Potatoes Wedges

Romantic Greens with a Home-Made Dressing

Seasonal Herbed Pasta Salad

14.00

Add 1.00 per person for Veggie roasted casserole topped with breadcrumbs and cheese

OVEN LEMON ROASTED RED PEPPER CHICKEN

Leg and Thigh with our Signature Herbs

Roasted Herbed Potatoes Wedges

Romantic Greens with a Home-Made Dressing

Seasonal Herbed Pasta Salad

14.00

Add 1.00 per person for Veggie roasted casserole topped with breadcrumbs and cheese

WHO LOVES BUTTER CHICKEN?

Signature Authentic Butter Chicken

Herbed Basmati Rice

Romantic Greens with a Home-Made Dressing

Curry Pasta Salad

\$15.00

Add 1.00 per person Spicy Mixed Veggie Yogurt Curry

SIGNATURE LASAGNE

(Minimum order of 15 per tray)
Beefy & Beefy Cheesy stacked Lasagne
Caesar Salad with Herbed Croutons
Perfect Garlic Toast
\$14.00

Add 1.00 per person for veggie bean lasagne minimum 6

THE SPICY TANDOORI CHICKEN

Chicken Leg and Thigh Marinated in Traditional Tandoori Spices and yogurt
Cumin Tomato Rice
Veggie Curry
Romanic Greens with a Home-Made Dressing
Seasonal Pasta Salad
\$14.00

MEAT LOAF DELIGHT

Succulent Meatloaf Prepared with Red Peppers, Caramelized Onions
Roasted Herbed Potatoes
Beefy Gravy
Romanic Greens with a Home-Made Dressing
Seasonal Pasta Salad
\$14.00

WHERE IS THE SHEPPARD?

Beef Sheppard's pie with pea and carrots and a garlic mash potato topping
Steamed Buttery dilly broccoli and cauliflower and carrots
Romanic Greens with a Home-Made Dressing
Seasonal Pasta Salad
\$14.00

Add 1.00 per person for veggie mushroom and spinach Sheppard's pie

BURGER HEAVEN or POUTINE BURGERS

100% beef burgers
Glazed chicken burgers
Garlic Herbed Potato Wedges
Cumin slaw
Romanic Greens with a Home-Made Signature dressing
Burger buns

Topping Bar: Lettuce, cheese slices, tomato, onions, pickles, mustard, ketchup, BBQ sauce
(Add \$1.00pp for home made veggie burgers minimum order of 8)

OH LAY OH LAY!

Mexican Ground Beef layered with Cheese, Black Beans and Cheese

Spiced up chicken baked with cheese

Tomato Mexican Rice

Cumin Bean and Chickpea Salad

Taco Bar:

Tomatoes, sour cream, onions, shredded lettuce, spicy chipotle sauce, warm corn tortilla

\$14.00

THE PASTA PARTY BAR

(Your choice of any 1 meat and 1 veggie item below)

ROASTED VEGGIE

Roasted cauliflower, mushroom, and corn in a zesty tomato sauce

(Veggies may vary according to market price)

SIGNATURE TANGY MEAT SAUCE

Tomato herbed sauce with lots of ground beef goodness

BUTTER CHICKEN DELIGHT

Home-made butter chicken and robust traditional rose sauce

LIGHT & SUNDRIED TOMATO

Artichoke, capers, herbed cream sauce

HOMEMADE GARLIC MAC & CHEESE

With a fresh garlic taste and lots of creamy white cheesy goodness topped with breadcrumbs

MEDITERRANEAN

Zesty tomato sauce with chicken, green and black olives, topped with feta

Pasta Party sides included

Garlic bread

Caesar salad

Seasonal fruit Platter

\$14.00

FROM THE SEA

Bake salmon topped spinach, cream cheese, and feta
Herbed nugget potatoes
Romanic Greens with a Home-Made Dressing
Seasonal Pasta Salad
Presentation Fruit Platter

\$18.50

(prices may vary due to market price)

FESTIVE HOLIDAY BUFFET

Minimum order of 24

THE DRESSED UP CHICKEN

Slow roasted chicken leg and thigh in a
thyme, sage, thanksgiving rub

Au Garlic Mashed Potatoes

Maple glazed carrots, cauliflower and
corn

Signature southern stuffing with onions,
celery, and red peppers
(may contain nuts)

Home-style rich chicken gravy

Brandy Cranberry compote

Assorted desserts platter

16.00

THE TRADITIONAL TURKEY

Finely roasted Turkey rolled with a
thyme, sage, thanksgiving rub

Au garlic Mash Potatoes

Roasted seasonal veggies

Signature southern stuffing with onions,
celery, and red peppers
(may contain nuts)

Home-style rich turkey gravy

Cranberry orange compote

Assorted desserts platter

22.00

BEEF UP THE HOLIDAYS

Romantic Greens
with green leaf, sliced cucumbers,
celery, red peppers, cherry tomatoes
seasonal creation dressing

Seasonal Pasta Salad

Succulent herbed rubbed roast beef
Sliced and rested in jus

Garlic Mash Potatoes

Home-style rich beef gravy

Horseradish and mustard

Assorted Home baked Cookies
23.00

THE CLASSY HAM

Romantic Greens
with green leaf, sliced cucumbers,
celery, red peppers, cherry tomatoes
seasonal creation dressing

Juicy Orange Glazed Ham

Garlic nugget potatoes

Herbed Caramelized Roasted Root
Veggies

Home-style rich ham gravy

Apple sauce

Assorted Home baked Cookies
19.00

All chafing dishes and serving equipment are provided and flowers to decorate the table
Extra charges: serving staff, tables, cutlery, table cloth, glass wear, gratuity (15%), and HST, after
5:00 delivery charge may apply, same day pickup

BEVERAGES COOL AND HOTNESS

Italian coffee thermos 8-10 cups \$15.00
Hot water and Teabags thermos 8-10 cups \$15.00
(All above come with sugar, cream, stir sticks)

Homemade traditional Chai Tea thermos 8-10 cups \$17.00
(milk and sugar already added)

Assorted juices & sparkling flavoured \$2.50 each

Water \$1.75 each

Fresh orange juice pitcher \$10.00
Virgin Sangria with fresh fruit pitcher \$15.00
Non-virgin Sangria with fresh fruit Pitcher \$18.00

Paper service includes (plates, forks, knives, napkins) we always give extra - 0.50¢ per person

Prices are subject to change according to supply fluctuations