



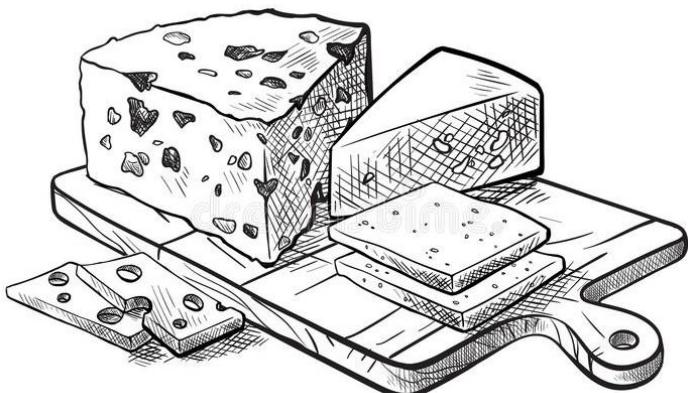
Looking for a **CATERER?**

We got you covered!!!

Great for Numerous Events

MoJo Food Services

Family Style



A really nice Meal depends on two Main Principles; Quality of Food and of Service. Working hand-in-hand these two principles create an exquisite unforgettable Dinner.

For over 30 years, we have been working with foods ranging from hamburgers being served in an arena, to full dinners being served in house to many families and hot dishes in camps such as Ross Haven and Camp Nakamun. Throughout the many years that we have worked, we have learnt one main principle: when good food is served, you will surely get return consumers. You can determine whether we work with you to determine the menu of the event or create your own menu, beginning at the appetizers and continuing through to the desserts. Whether you are concerned about dietary restrictions or preferred food choices, we will definitely satisfy your taste in the menu.

The items below are just (an) **suggested/optional** process of how an event could be presented.

Please don't think we're forcing any of these processes or menus. Thank You for Understanding!

- We would either have the Beverages placed in a highly visited area(s) of the venue prior to Guest arrival (at same Price) or Serve the Beverages via a Beverage Menu throughout the evening (at a higher cost)
- The Host could greet the Guests and have any Lineup or Itinerary they have planned begin the event.
OR
- If the Host wishes to begin the event with no itinerary; we would have our servers Place the Serving Dishes onto the Various Tables in front of the guests immediately upon Guest arrival (after beverages are served) or at a time specified by the Host.
- Then hand the show over to the Host to begin or continue any Lineup or Itinerary they have planned
- **If the host wishes for a Serviced Beverage**, we could frequently visit each table with any refills offered, We would keep a record of any refills or beverages on hand for the Final Payment
- Approximately Halfway through the Meal, we would place the desserts on a table in a highly visited area(s) of the venue or have them set on each table
- Once the tables of guest's are finished eating, we would remove any Serving Dishes, Dishware, and Silverware from the various tables
- We would Wash all of the applicable Dishes and Clean the Kitchen's Counters prior to leaving the Venue's Kitchen
- We could either leave the Dessert / Beverages in the Hands of the Host or remove them from the Venue prior to the catering Crew leaving the Venue.
- At a later date, we could have any respective Serving Units or items either picked up at any of your locations or have them dropped off at ours

Deluxe Continental

(Requires 7, Seven, Days Notice)

- Assorted Homemade Muffins
- Yogurt Parfait
- Fruit Skewers
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)
 - \$112.25 / Table of 6 Guests
 - \$148.00 / Table of 8 Guests
 - \$18.50 / Head Table (PP)



Breakfast Charcuterie

(Requires 7, Seven, Days Notice)

- Hard-Boiled Eggs
- Italian Meats
- Variety of Cheese
- Fruit Skewers
- Mini Pancakes with Syrup
- Mini croissants
- Homemade Jam & Butter
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)
 - \$120.00 / Table of 6 Guests
 - \$160.00 / Table of 8 Guests
 - \$20.00 / Head Table (PP)

Pancake Breakfast

(Requires 7, Seven, Days Notice)

- Homemade Pancakes
 - Syrup, Butter, and Homemade Jam
- Scrambled Eggs
- Fruit Skewers
- Sliced Bacon or Maple Sausage
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)
 - \$108.00 / Table of 6 Guests
 - \$140.00 / Table of 8 Guests
 - \$18.50 / Head Table (PP)



Breakfast Buffet

(Requires 7, Seven, Days Notice)

- Homemade Pancakes, French Toast, and Waffle Bar
 - Includes Candies, Chocolate Bars, Sauces, etc.
- Trifecta of Breakfast Meats (Pork Bacon, Maple Breakfast Sausage and B&R Ham)
- Variety of Breakfast Casserole (Breakfast Skillet, Hashbrown and Eggs Benny)
- Scrambled Eggs
- Hash-browns
- Omelette
- Assorted Mini Quiche
- Yogurt Parfait and Fruit Skewers
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)
 - \$156.00 / Table of 6 Guests
 - \$216.00 / Table of 8 Guests
 - \$28.00 / Head Table (PP)

Pasta Dinner

(Requires Two Weeks Advanced Notice)

- Choice of Pasta Dish
- Garlic Toast and Variety of Breads
- Sweet Mo Jo Pickles, Dill Pickles
- Caesar and Garden Salad Bar
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$162.00 / Table of 6 Guests
 - \$224.00 / Table of 8 Guests
 - \$29.00 / Head Table (PP)

AAA Beef Dinner

(Requires 21, Twenty One, Day's Notice)

- AAA Sliced Beef
- Choice of Potato
- Choice of 2 Hot Vegetables
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$210.00 / Table of 6 Guests
 - \$288.00 / Table of 8 Guests
 - \$37.00 / Head Table (PP)

Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

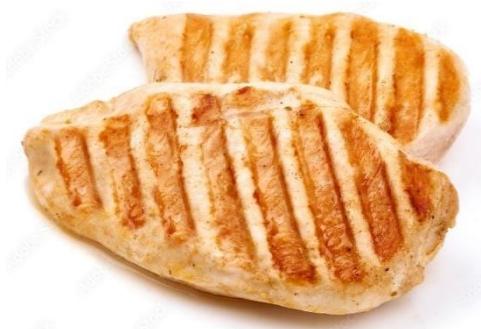
- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Chicken and Beef Dinner

(Requires 21, Twenty-One, Day's Notice)

- AAA Sliced Beef
- Choice of Chicken (See Below)
- Choice of Potato
- Choice of Two Hot Vegetable
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$234.00 / Table of 6 Guests
 - \$320.00 / Table of 8 Guests
 - \$41.00 / Head Table (PP)



Variety of Chicken

- ❖ Rosemary Roasted
Served with Cranberry Sauce
- ❖ BBQ Glazed
- ❖ Herbes de Provence Chicken (GF)
Herb marinated chicken breast with a walnut pesto sauce
- ❖ Chicken a La King
Chicken Breast in a Creamy Mushroom Sauce
- ❖ Chicken Cacciatore
Chicken Breast in a Sauteed Tomato, Mushroom, Celery, and Carrot
Sauce
- ❖ Southern Fried Chicken
Bone-in Chicken Baked in a Crispy Seasoned Coating
- ❖ Cordon Bleu Chicken +1.75 PP
Chicken Breast and Sliced Ham in a Seasoned Coating Topped with an Italian Cheese
Blend in a Bed of a Herbed Tomato Sauce

Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

The Full Package

Includes

Continental Breakfast (For Hosts and their Party)

Hard-Boiled Eggs, Italian Meats, Variety of Cheese, Fruit Skewers, Mini Pancakes with Syrup, Mini croissants, Homemade Jam & Whipped Butter, Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)

Cocktail Hour (For Guests. Servers distributing Items)

Host's Choice of the Following;

- Mozzarella Sticks or Onion Rings or Pickle Spears
- Mushroom Caps (Bacon and Cheese) or Rustic Tuscan Pepper Bruschetta
- Caprese Salad or Butter Chicken or Swt. and Sour M.B. Kabobs
- Plated Layered Seafood Dip or Dill Benedictine Dip **or** Spinach Dip **or** BLT Dip
 - Served with Choice of either Crackers **or** Variety of Vegetables **or** Tortilla Chips

Ride Over (For Host, or Guests or Both!)

(Inquire for Pricing if Guest's are included)

(From 'Base of Operations' to Venue)

Choice of either;

- **Sweet and Salty Fruicuterie**

Green and Red Grapes, Strawberries, Blueberries, Apples, Dried Apricots, Golden and Thompson Raisins, Gingerbread, Salted Caramels, Homemade Fruit Preserves, Prosciutto, Salami, Pepperoni, Cream Cheese, Brie Cheese, Cheddar Cheese, Olives, Salt Roasted Almonds, Crackers

OR

- **Silver Platter**

Includes Summer Sausage, Prosciutto, Peanuts, Raspberries, Grapes, Sweet MoJo Pickles, Dill Pickles, Breadsticks, Orange Marmalade, Hummus, Olives, Camembert, Pepper Jack Cheese, Dried Apricots, and Melba Toast

OR

- **Fruicuterie**

Includes Bleu Cheese, Goat Cheese, Brie, Kiwi, Mango, Grape, Cherry, Fig, Peach, Apricot, Plum, Watermelon, Cantaloupe, Strawberry, Blackberry, and Raspberry

Dinner Service (For Everyone)

Head Table Service Included

- Choice of 2 Proteins
- Choice of 2 Starch Dishes
- Choice of 2 Hot Vegetables
- Choice of Appetizer
- Choice of Compound Salad
- Caesar and Garden Salad Bar
- Coleslaw

- Variety of Pickles
- Homemade Dinner Rolls & Butter
- Choice of 4 Desserts
- After Eight Dinner Mints (3pp)
- Fresh Brewed Coffee, Variety of Tea, and Choice of Juice

Liquor Sales (For Everyone, Throughout Event)

Midnight Lunch

- Freshly Made In-House Pizza (Host Choice of 2 Varieties)
- Poutine (Using Homemade Fries) and Choice of Finger Food
- Chicken Fingers
- Southern Fried Chicken (Utilizing the Oven!)
 - The Opportunities are endless for Choosing your Midnight Lunch (Inquire for Substitutions)

<u>Host's Party</u>	<u>Guests</u>
Toddler (0-2): Free	\$304 / Table of 4 Guests
Kids (3-8): \$62.00 PP	\$450.00 / Table of 6 Guests
Adults (9+): \$92.70 PP	\$592.00 / Table of 8 Guests

Smoked Beef Dinner

(Requires 21, Twenty One, Day's Notice)

- Tender Smoked Beef
- Choice of Potato
- Choice of 2 Hot Vegetables
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$207.00 / Table of 6 Guests
 - \$284.00 / Table of 8 Guests
 - \$36.50 / Head Table (PP)

Surf and Turf

(Requires 21, Twenty One, Day's Notice)

- AAA Beef Inside Round
 - Pre-sliced
- Applewood Smoked Salmon Fillet (One Per Person)
- Choice of Potato
- Choice of 2 Hot Vegetables
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$250.25 / Table of 6 Guests
 - \$341.75 / Table of 8 Guests
 - \$43.70 / Head Table (PP)



Prime Rib Dinner

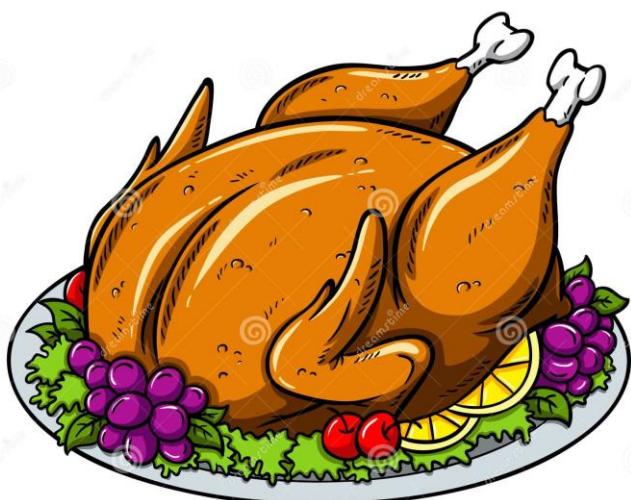
(Requires 1, One, Months Notice)

- Chef Carved AAA Prime Rib, Homestyle Gravy, and Horseradish
- Choice of Potato
- Choice of 2 Hot Vegetables
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$288.00 / Table of 6 Guests
 - \$392.00 / Table of 8 Guests
 - \$50.00 / Head Table (PP)

Festive Dinner

(Requires 1, One, Months Notice)

- Rosemary Turkey
- Pineapple Glazed Ham
- Whipped Potato
- Gravy
- Glazed Carrots
- Bacon Cheddar Perogis in a Garlic Cream Sauce
- Tomato Braised Cabbage Rolls
- Herbed Dressing
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$240.00 / Table of 6 Guests
 - \$328.00 / Table of 8 Guests
 - \$42.00 / Head Table (PP)



Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

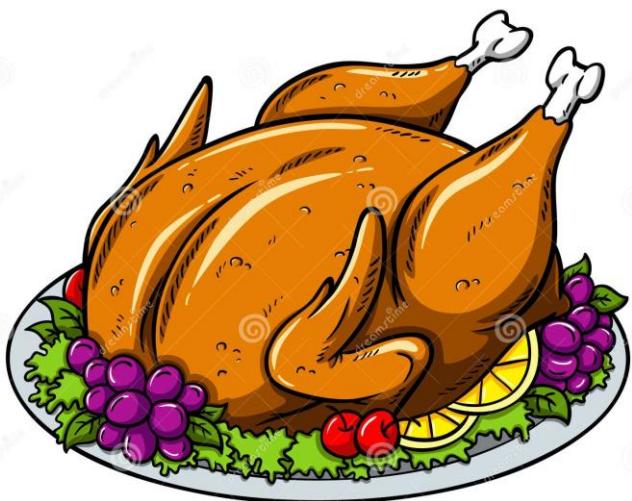
- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Simple Festive Dinner

(Requires 1, One, Months Notice)

- Rosemary Turkey
- Pineapple Glazed Ham
- Whipped Potato
 Gravy
- Glazed Carrots
- Caesar and Garden Salad Bar
- Homemade Dinner Rolls & Butter
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$216.00 / Table of 6 Guests
 - \$296.00 / Table of 8 Guests
 - \$38.00 / Head Table (PP)



Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Taco Casserole (Authentic Mexican Cuisine)

Tacos de Guisados

(Available ~March to ~November, Requires Two Weeks Advanced Notice)

Buffet Style where the guests can choose what goes into their taco or Nachos

- Mexican Rice (**Arroz Mexicano**)
- Refried Beans (**Frijoles Refritos**)
- Fried Potatoes with Chorizo (**Patatas Fritas con Chorizo**)
- Mexican Pulled Pork (**Cochinita Pibil**)
- Crispy Pork Skin with Tomatillo Salsa (**Chicharron en Salsa Verde**)
- Pulled Chicken with Mole (**Pollo Desmenuzado Con Mole**)
- Chicken Tinga (**Tinga de Pollo**)
 - (Pulled Chicken in a Tomato and Chipotle Sauce)



Served with Soft Corn Tortilla, Corn Chips, and Variety of Salsa & Sauces

Fresh Brewed Coffee, Variety of Tea, and Juice / Rice Milk

Served with 3 Choices of Dessert

- \$198.00 / Table of 6 Guests
- \$272.00 / Table of 8 Guests
- \$35.00 / Head Table (PP)



Mexican Desserts

3 Milks Cake

Pastel Tres Leches

Churros

Flan

Buñuelos

Rice Pudding

Arroz con Leche

Creamed Strawberries

Crema De Fresas

Key Lime Ice Cream Cake

Pastel Helado de Lima

Mexican Buffet (Authentic Mexican Cuisine)

(Available ~March to ~November, Requires Two Weeks Advanced Notice)

Choice of 7 of the Following \$28.40

Choice of 3 of the Following \$18.75

- Farmers Beans (**Frijoles Charros**)
- Chicken with Mole Sauce (**Pollo Con Mole**)
- **Enchiladas**
 Tomato or Tomatillo
- **Chilaquiles**
 Tomato or Tomatillo
- Meatballs in Chipotle Sauce (**Albóndigas en Salsa Chipotle**)
- Pork in Peanut Sauce (**Cerdo en Salsa de Maní**)
- Refried Beans (**Frijoles Refritos**)
- Coconut Fish (**Pescado De Coco**)
- Mexican Style Beef (**Carne Estilo Mexicano**)
- **Burritos**
 (Beef, Beans, and Cheese)
- **Chimichangas**
- Pork Ribs in Tomatillo Salsa (**Costillas De Cerdo En Salsa De Tomatillo**)
- **Tamales**



Served with Mexican Rice, Guacamole, Pico de Gallo, Corn Chips, and Variety of Salsa & Salsa

Fresh Brewed Coffee, Variety of Tea, and Juice / Rice Milk

Served with 3 Choices of Mexican Dessert

- \$222.00 / Table of 6 Guests
- \$288.00 / Table of 8 Guests
- \$38.00 / Head Table (PP)



Mexican Desserts

3 Milks Cake

Pastel Tres Leches

Churros

Flan

Buñuelos

Rice Pudding

Arroz con Leche

Creamed Strawberries

Crema De Fresas

Key Lime Ice Cream Cake

Pastel Helado de Lima



Simple Lunch Buffet

(Requires 7, Seven, Days Notice)

- Variety of Sandwiches (Tuna Salad, Egg Salad, and Deli Sandwich)
 - Sweet Mo Jo and Dill Pickles
 - Choice of EITHER
- Variety of Vegetables (Veggie Platter),
 - Variety of Fruit (Fruit Platter)
- Variety of Cheese (Cheese Platter)
 - Variety of Squares
- Beverages (Coffee, Tea, and Juice)
 - \$132.00 / Table of 6 Guests
 - \$168.00 / Table of 8 Guests
 - \$23.00 / Head Table (PP)

Beef on a Bun

(Requires Four Days Advanced Notice)

- Thin Siced Beef
 - Served with mustards, mayonnaise and horseradish
- Marinated Onions
 - Onion / Celery Seed / Vinegar
- Cabbage Slaw
- Brioche Dinner Rolls
 - \$114.00 / Table of 6 Guests
 - \$144.00 / Table of 8 Guests
 - \$20.00 / Head Table (PP)

Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Lunch Buffet

(Requires 7, Seven, Days Notice)

- Choice of 2 soups
- Choice of 3 Sandwiches
- Sweet Mo Jo and Dill Pickles
- Choice of 2 Salads
- Caesar and Garden Salad Bar
- Variety of Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$168.00 / Table of 6 Guests
 - \$230.00 / Table of 8 Guests
 - \$29.00 / Head Table (PP)



Exquisite Lunch Buffet

(Requires 14, Fourteen, Days Notice)

- Variety of Open and Closed Sandwiches
(Tuna; Egg; and Ham Salad, Deli, Ham & Cheese, and BLT)
- Variety of Pickles (Cucumber, Onion, and Carrot)
- Variety of Vegetables,
- Variety of Fruit,
- Variety of Meat, Cheese and Crackers
- Variety of Squares, Cookies, and Cinnamon Buns
- Beverages (Coffee, Tea, and Juice)
 - \$168.00 / Table of 6 Guests
 - \$216.00 / Table of 8 Guests
 - \$29.00 / Head Table (PP)

Chuckwagon Chilli

(Requires 7, Seven, Days Notice)

- Chuckwagon Chilli
- Homemade Dinner Rolls & Butter
- Caesar and Garden Salad Bar
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$156.00 / Table of 6 Guests
 - \$200.00 / Table of 8 Guests
 - \$27.00 / Head Table (PP)



Butter Chicken Dinner

(Requires Two Weeks Advanced Notice)

- Butter Chicken
 - Homemade Northern Curried Tomato Sauce
- Coconut Basmati Rice
 - Rice / Coconut Milk
- Curried Cauliflower
 - Roasted Cauliflower / Indian Spiced Curry Sauce
- Bite-Sized Naan Bread
- Kachumber Salad
 - Cucumber / Red Onion / Tomato / Ninja Radish / Jalapeno / House-made Lemon Vinaigrette
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$204.00 / Table of 6 Guests
 - \$264.00 / Table of 8 Guests
 - \$35.00 / Head Table (PP)

Upgrade Your Dinner to Include the Following Items
(Replaces Desserts)

- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Ukrainian Dinner

(Requires 1, One, Months Notice)

- Kubasa (Garlic Sausge)
- Chicken Kiev
- Perogies (Cheddar Bacon)
- Holubtsi (Cabbage Rolls)
- Borscht Soup
- Palyanytsya Bread
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - \$234.00 / Table of 6 Guests
 - \$304.00 / Table of 8 Guests
 - \$40.00 / Head Table (PP)



Additional Proteins

- **Classic Lasagna** (+4.75 PP)
 - Lasagna Noodles layered between rows of Delicious Tomato Sauce, Creamy Cottage Cheese, and 4 Cheese Italian Cheese
- **Veggie Lasagna** (+3.75 PP)
 - This vegetarian lasagna is cheesy (of course), and loaded with vegetables, spinach and a simple tomato sauce.
- **Baked Spaghetti and Meat Sauce** (+2.75 PP)
 - Spaghetti Noodles in a Bolognese Sauce, Topped with 4 Cheese Italian Cheese
- **Spaghetti and Meatballs** (+3.25 PP)
 - Noodles of the Spaghetti Variety in a Rich Tomato Sauce, Seasoned to Perfection.
- **Beef and Corn Bake** (+3.75 PP)
 - Beef, Pasta, Corn, Tomato, Cheddar, and Mozzarella Cheese
- **Cottage Pie (Shepherds Pie)** (\$3.75 PP)
 - A Medley of Vegetables, Ground Beef and Herbs in a Red Wine Sauce, under a be of whipped potato.

- **Chicken Pot Pie** (\$4.25 PP)
 - A well seasoned medley of Chicken and vegetables in a Crisp Crust.
- **Beef Pot Pie** (\$4.25 PP)
 - A well seasoned medley of Chicken and vegetables in a Crisp Crust.
- **Smoked Meatless Meatballs** (\$4.25 PP)
 - A Combination of Chickpeas and Onions, Smoked at a low temperature, and tossed with Herbed Tomato Sauce.
- **Cabbage Rolls** (\$4.75 PP)
 - Beef and Rice Mixture in a Hand Rolled Cabbage Casing. Braised in a herbed tomato sauce.
- **Taco Pie** (\$3.25 PP)
 - Layers of seasoned meat and cheese baked to satisfy your taco cravings any night of the week. All the satisfying flavors of tacos which come together in this dish.
- **Bacon Cheeseburger Pie** (\$3.25 PP)
 - This pie has been adored by many since it was first made back in the 1950's, made with Lean Ground Beef, Sliced Bacon, Cheddar Cheese, topped with Parsley and Green Onions.
- **Cheeseburger Casserole** (\$3.75 PP)
 - With ingredients like Lean Ground Beef, Diced Onions, Tomatos, Garlic, and Spices – you'll never forget it!
 -
- **Crescent Roll Taco Bake** (\$3.75 PP)
 - Taco Pie! Shaped like a pie, and filled with Taco ingredients, you will go back for seconds!
- **Sloppy Joes** (\$4.25 PP)
 - The classic meal that's featured in every household.
- **Taco Casserole** (\$3.75 PP)
 - This Taco Casserole Recipe is loaded with all of your Mexican favorites and topped with Doritos!
- **Italian Cheese Chicken Lasagna** (\$4.25 PP)
 - This white sauce Chicken Lasagna is so satisfying with layers of lasagna noodles and tender chicken in a creamy spinach sauce.
- **Shipwreck Dinner** (\$3.25 PP)
 - Lean Ground Beef, Macaroni and Cheese, Diced Tomatos, Mixed Veggies, and Cheddar Cheese, Baked to Perfection
- **Chuckwagon Chilli** (\$4.25 PP)
 - Ground Beef, Beans, Sausages, Carrots, Diced Onion, and Seasons made to perfection.

Choice of Starch (OR Additional Dish, +\$\$\$)

- **Rustic Russet Mashed Potato** (+1.00 PP)
 - Creamy, buttery potatoes that get great texture from leaving the skins on.
- **Russet Whipped Potato** (+1.50 PP)
 - These Potatoes are whipped to perfection blended with cream, and butter.
- **Au Gratin** (+2.20 PP)
 - THIS is the creme de la creme of all potato recipes!! Also known as Dauphinoise Potatoes, this French classic is made with layers upon layers of finely sliced potatoes, cream, butter and cheese.
- **Potato Pancakes** (+2.00 PP)
 - These classic pancakes are made from mashed potatoes, Cheese, and a crisp coating.
- **Duchesse Potatoes** (+2.80 PP)
 - Russet Potatoes whipped, piped into Stars and Baked to a Golden Perfection
- **Twice Baked Potatoes** (+3.25 PP)
 - Twice Baked Potato topped with Bacon, Green Onion, Nacho Cheese and served with a side of Sour Cream.
- **Sweet Mashed Potato** (+2.10 PP)
 - Sweet Potato
 - With a creamy texture and delicious buttery flavor, this dish is the perfect side dish for any meal!
- **Hash-Brown Casserole** (+2.30 PP)
- **Cheese and Bacon Pirogis** (\$3.75 PP)
 - Served in a Bold Buttery Glaze a Rich Mushroom Sauce
- **Rustic Homestyle Dressing** (\$3.75 PP)
 - Cubes of White and Whole Wheat Bread, tossed in a blend of Vegetables, Herbs and Chicken Stock, Baked at a moderate temperature of 350*c.
- **Sausage Dressing** (\$4.50 PP)
 - Cubes of Italian Bread tossed with Sliced Italian Sausage, a medley of vegetables and tossed in Chicken Stock. Garnished with Parsley.
- **Onion Pie** (\$3.25 PP)
 - Similar to a quiche, but with lots of sautéed onions and melted cheese, this Vidalia onion pie is one amazing side dish.
- **Quebec Style Beans** (\$3.25 PP)
 - A classic staple for any meal, whether it be a BBQ or a Three Course Dinner.
 - Add Bacon (\$0.75 PP)
 - Add Sausages (\$0.75 PP)

- **Nachos** (+2.60 PP)
 - Corn Chips Topped with Shredded Cheddar & Mozzarella, Diced Tomato, Bell Pepper & Green Onion, Sliced Olives, Kidney Beans, and Taco Meat (Beef)
- **Buffalo Chicken Mac and Cheese** (+4.25 PP)
 - Each bite of macaroni is infused with spicy hot sauce and gorgonzola cheese, the perfect recreation of a buffalo wing dipped in blue cheese sauce.
- **Wisconsin Five-Cheese Bake** (+3.25 PP)
 - Mozzarella, Swiss, Parmesan, provolone, and Gouda Cheese all combine to create this irresistible macaroni bake.
- **Lobster Mac and Cheese** (+4.50 PP)
 - Rich mac and cheese — made with Cheddar, Gruyere, and Romano — combines with lobster meat and is baked to golden perfection.
- **Four-Cheese Truffled Macaroni and Cheese** (+3.75 PP)
 - While an abundance of cheeses makes this an already stand out mac and cheese dish, a drizzle of truffle oil takes it to a different level.
 - Want even more decadence? Add a finish to this recipe with a sprinkling of truffle salt over the top.
- **Smoked Gouda Mac and Cheese** (+3.50 PP)
 - This dish is given a fancy twist when smoky Gouda steps in to replace traditional Cheddar.
- **‘South-of-the-Border’ Mac and Cheese** (+3.25 PP)
 - This Cheddar-based macaroni is amped up with spicy green chiles, diced tomatoes, and green onions. Served with a dollop of sour cream or guacamole to keep with the ‘south-of-the-border’ theme.
- **Shrimp Mac and Cheese** (+3.75 PP)
 - Bite-size shrimp are a fancy addition to this irresistible mac and cheese recipe. A sprinkle of Cajun seasoning gives each bite a subtle kick.
- **Smoky Four Cheese Macaroni Bake** (+3.50 PP)
 - This rich macaroni and cheese combines the savory flavors of Swiss, Monterey Jack, sharp Cheddar, and Parmesan cheeses along with sautéed garlic and onion to make a creamy to die for sauce
- **Pumpkin Macaroni and Cheese** (+3.25 PP)
 - Pumpkin may sound like an odd addition to macaroni and cheese, but once pureed, pumpkin creates a luxuriously rich sauce.
- **Garlic Chicken Mac and Cheese** (+4.25 PP)
 - This Dish transforms macaroni and cheese into an impressive and delicious meal. Pasta and chopped chicken breast are mixed into a garlicky sauce, all covered in a buttery cracker layer and baked until perfectly crisp on the top.
- **Macaroni and Cheese with Bacon and Onions** (+3.50 PP)
 - The sweetness of caramelized onions is balanced out with salty bacon in this wow-worthy mac and cheese.

- **Macaroni and Cheese Gratin** (+3.50 PP)
 - Just calling it gratin gives it instant fancy cred. Rich Gruyere cheese is melted down with milk and heavy cream to create a delicious sauce that's different from your standard mac and cheese.
- **Mock Sou Boreg (Armenian Macaroni and Cheese)** (+3.50 PP)
 - The Armenian version of macaroni and cheese combines egg noodles with Monterey Jack cheese, cottage cheese, and whipped eggs for a light and fluffy texture. Parsley adds a burst of fresh flavor and a nice contrasting color to finish off the dish.
- **Reuben Mac** (+3.75 PP)
 - This unique dish transforms the beloved Reuben sandwich into an impressive macaroni and cheese dish. Pasta is coated in a dressed up cheese sauce — featuring spicy brown mustard, Gouda, chevre, and blue cheeses — then mixed with corned beef, sauerkraut, and Thousand Island dressing for a flavorful meal.
- **Lobster-Bacon Macaroni and Cheese** (+4.50 PP)
 - Smoky bacon, rich lobster, and a melty cheese sauce make this a real stand-out macaroni dish.
- **Baked Gnocchi Mac and Cheese** (+3.65 PP)
 - A rich and creamy gnocchi, a tender pasta dumpling made from potatoes.
- **Baked Mac 'n Cheese Rosé** (+3.50 PP)
 - A Rich and Creamy Sauce prepared from a Marinara and Alfredo Sauce, Baked to a golden perfection.
- **Monterey Spaghetti** (\$3.25 PP)
 - Whole Wheat Spaghetti in a blend of Spinach, sour Cream and French Fried Onions.

Choice of Hot Vegetable (OR Additional Dish, +\$\$\$)

- Butter Glazed Carrots (+1.60 PP)
 - Sliced Carrots in a Buttery Glaze
- Green Bean Mediterranean (+1.50 PP)
 - Whole Green Beans, Steamed and Tossed in Olive Oil, Garlic and Basil.
- Orange Glazed Carrots with Ginger & Dill (+1.75 PP)
 - Sliced Carrots, Cooked With Orange Juice, Ginger and Dill
- Garlic Butter Mushrooms (+2.30 PP)
 - Button Mushrooms Sauteed in a Seasoned Butter and Glazed to a Golden Color.
- Garden Green Peas (+2.30 PP)
 - Garden Peas tossed with seasoned Butter.
- Garden Peas and Carrots

- Garden Peas and Carrots tossed with seasoned Butter.
- Steamed Cauliflower (+2.30 PP)
 - Florets of Steamed Cauliflower, Served with a side of a Bold Homemade Cheddar Sauce.
- Kettle Kernel Corn (+1.40 PP)
 - Kernels of Corn tossed in Melted Butter, Served with Lemon Pepper Seasoning.
- Braised Asparagus (+3.60 PP)
 - Heads of Green Asparagus Tossed in Butter and Fresh Garlic.
- Oven Braised Brussel Sprouts (+3.50 PP)
 - Sprouts Seasoned with our blend of Spices, topped with Specs of Bacon, Bread Crumbs and Pecorino Romano Cheese.
- Stuffed Mushrooms (+4.10 PP)
 - Stuffed mushroom caps with Bacon and Melted Cheese
- Creamed Peas (+0.00 PP)
 - Garden Peas tossed in a Garlicky Cream Sauce
- Creamed Corn (+0.00 PP)
 - Garden Kernel Corn tossed in a Home-made (Like the rest of our Products) Garlicky Sauce

Appetizers

(Inquire for Passed Hors-d'oeuvres, Increased Pricing)

Mozzarella Sticks

Fried Cheese Filled Stick, Served with Homemade Salsa

5Pieces 5⁰⁰ - 20Pieces 15⁰⁰ - 50Pieces 36⁵⁰ - 100Pieces 60⁰⁰

Hand-cut Fries (8oz per Serving)

Hand-Cut Fries (Garden Potatoes, In-Season)

5Servings 15⁰⁰ - 10Servings 30⁰⁰ - 20Servings 60⁰⁰ - 40Servings 120⁰⁰

Our Homemade Gravy

Beef or Chicken

8oz 3⁰⁰ - 16oz 5⁰⁰ - 32oz 10⁰⁰

Poutine (8oz Fries per Serving)

Hand-Cut Fries, Topped with a Blend of Italian Cheese, and Our Signature Gravy

(Garden Potatoes, In-Season)

5Servings 20⁰⁰ - 10Servings 40⁰⁰ - 20Servings 80⁰⁰ - 40Servings 160⁰⁰

Onion Rings (8oz per Serving)

Battered Rings of Onion, Fried

5Servings 25⁰⁰ - 10Servings 50⁰⁰ - 20Servings 100⁰⁰ - 40Servings 200⁰⁰

Sweet Potato Fries (8oz per Serving)

Yams Sliced into Fries, Fried

5Servings 35⁰⁰ - 10Servings 70⁰⁰ - 20Servings 140⁰⁰ - 40Servings 280⁰⁰

Zucchini Stick(s)

Sticks of Zucchini, Battered and Fried

5Pieces 5⁰⁰ - 20Pieces 15⁰⁰ - 50Pieces 36⁵⁰ - 100Pieces 60⁰⁰

Pickle Spear(s)

Spears of Dill Pickles, In a Seasoned and Dill Batter, Fried

5Pieces 6⁰⁰ - 20Pieces 20⁰⁰ - 50Pieces 50⁵⁰ - 100Pieces 90⁰⁰

Corn Fritter(s)

Homemade Corn Bread, Fried

Served with Homemade Jam and Jellies

5Pieces 7⁵⁰ - 20Pieces 30⁰⁰ - 50Pieces 70⁰⁰ - 100Pieces 138⁰⁰

Stuffed Mushroom Cap(s)

Button Mushrooms Filled with Bacon, Cream Cheese, and Parmesan, Baked to Perfection

5Pieces 7⁵⁰ - 20Pieces 30⁰⁰ - 50Pieces 70⁰⁰ - 100Pieces 138⁰⁰

Lasagna Stuffed Mushroom(s)

Mushrooms filled with Ricotta Cheese, Spinach, Marinara Sauce, and topped with more Cheese and Fresh Basil

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Crab Stuffed Mushrooms (3 per Serving)

Tender Mushrooms filled with creamy seasoned Crab and baked with a Golden Breadcrumb Topping.

5Servings 22⁵⁰ - 10Servings 45⁰⁰ - 20Servings 90⁰⁰ - 40Servings 180⁰⁰

Rustic Tuscan Pepper Bruschetta

With the colors of Fall, Bell Peppers, Mint, Goat Cheese and Balsamic Vinegar will have you transported to the Tuscan countryside! On Mini Melba Toasts

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Stuffed Bell Pepper(s)

Bell Peppers Filled with Ground Beef, Sauteed Onion, Garlic, Tomatoes, Cheese, and Rice

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Greek Olive Tapenade

Toasted French Bread Topped with a Pesto-style Sauce, Green Olives, Feta Cheese, and Lemon

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cilantro Tomato Bruschetta

Toasted French Loaf, Sliced, Topped with Tomato, Yellow Onion, Cilantro, and Mozzarella Cheese

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cucumber-Dill Canape(s)

Cucumbers, Fresh Dill, Cream Cheese, and Dijon Mustard all on Toasted French Bread

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Apple and Blue Cheese Endive

Endive filled with Apples, Blue Cheese, Pistachios, and an Orange Honey Dressing

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon-Wrapped Date(s) with Goat Cheese

Soft, Sweet Dates filled with Creamy Goat Cheese wrapped in smoky Bacon and baked to crispy-soft perfection

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Baked Brie

This Baked Brie recipe is a perfect appetizer for special events. The rich, gooey, melty cheese is guaranteed to wow guests, Topped with Drizzled Honey, Sea Salt, and Thyme/Rosemary. Served with Guest's choice of Baguettes, Apple Slices, and Grapes.

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Gougère(s)

French Cheese Puffs prepared with Gruyere Cheese

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Cranberry Brie Bite(s)

Crescent Pastry filled with Brie Cheese, Cranberry, and Fresh Rosemary

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon-Wrapped Water Chestnut(s)

Whole Water Chestnuts, wrapped in Smoky Bacon, soaked in a Sweet Ginger Glaze

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Bacon Wrapped Chicken Bite(s)

A savory, salty, sweet, sticky, crispy appetizer, making this dish an affectionate Hors D'oeuvres

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Smoky Bacon Wrap Smokie(s)

Bacon-wrapped smokies are the ultimate crowd-pleasers, offering a perfect blend of smoky, savory, sweet flavors.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Bacon Wrapped Scallops

An elegant Hors D'oeuvres sure to please any party

5Pieces 17⁵⁰ - 10Pieces 35⁰⁰ - 20Pieces 70⁰⁰ - 40Pieces 130⁰⁰

Tangy Teriyaki Cocktail Sausage(s), 8 Pieces per Serving

Cocktail Sausages roasted in a Tangy Teriyaki Honey Glaze tossed with Sesame Seeds and Coriander

5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 44⁰⁰ - 40Servings 88⁰⁰

Spinach Puff(s)

Buttery spinach puffs are cheesy and savory with pops of bacon

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Devilled Egg(s)

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Fried Deviled Egg(s)

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰



Buffalo Chicken Devilled Egg(s)

Host's Choice of Mild or Spicy

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Smoked Salmon Devilled Eggs w/ Dill (3 per Serving)

This Hors D'oeuvre takes a classic appetizer to a stunning new level. Filled with fresh herbs, salty smoked salmon and briny capers, each bite is loaded with palate-pleasing flavor

(Additional pricing for Choice of Appetizer)

5Servings 20⁰⁰ - 10Servings 40⁰⁰ - 20Servings 80⁰⁰ - 40Servings 160⁰⁰

Smashed Brussel Sprout(s)

The sprouts are pressed flat then roasted in a Parmesan Dusting

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Taquito(s)

Taquitos are rolled tacos filled with chicken, beef, pork or Vegetables and cheese. Fried to perfection.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Shrimp and Garlic Butter

The classic Shrimp and garlic Appetizer

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Pasadena Pinwheel(s)

Tortilla Filled with Cream Cheese, Mayo, Green Chillies, Tomato, Onion, Garlic and Chilli Powder and Toasted

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Ham and Cheese Pinwheels (4 per Serving)

Ham and Cheese Pinwheels with Puff Pastry, Baked to perfection

5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 50⁰⁰ - 40Servings 100⁰⁰

Italian Stuffed Flank Steak Pinwheels (4 per Serving)

Tender flank steak rolled up with garlic, herbs, prosciutto ham, provolone cheese... flavorful steak pinwheels that are every bit tasty as they are fancy-looking!

5Servings 12⁵⁰ - 10Servings 25⁰⁰ - 20Servings 50⁰⁰ - 40Servings 100⁰⁰

Sausage Roll(s)

The classic "Pigs in a Blanket" appetizer

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Apple Gouda Pigs in a Blanket

This Hors D'oeuvre features Smoky Gouda Cheese and Sweet Apple Slices wrapped in Flaky Puff Pastry

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Butter Chicken Skewer(s)

Succulent chicken marinated in a velvety blend of an aromatic yogurt butter, infusing every bite with a harmonious balance of a creamy rich char. Savor the mouthwatering taste of a beloved classic in every tender, flavorful bite.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Sweet and Sour Meatball Skewer(s)

The perfect balance of sweet and tangy, these Meatball Skewers pack in a lot of vegetables and are as visually pretty as they are delicious.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Garlic Shrimp Skewer(s)

This skewer takes on the classic dish of Shrimp and Garlic

5x 12⁵⁰ - 20x 50⁰⁰ - 50x 120⁰⁰ - 100x 235⁰⁰

Caprese Salad Kabob(s)

The irresistible flavor profile of Caprese skewers is the trifecta of a summer garden bounty. Fresh-from-the-vine tomatoes and homegrown basil, paired with creamy Mozzarella.

5Pieces 8⁰⁰ - 20Pieces 32⁰⁰ - 50Pieces 80⁰⁰ - 100Pieces 160⁰⁰

Antipasto Skewer(s)

Mozzarella Balls, Cherry Tomatoes, Pitted Olives, Tortellini, Artichokes, Roasted Red Pepper, Salami, a Balsamic Reduction, and Fresh Parsley

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰

Honey Garlic Chicken Lollipop(s)

Chicken Drumsticks in a Honey Garlic Glaze

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

BBQ Chicken Lollipop

A fantastic blend of chicken and bacon, cooked on the BBQ with a hint of smoky flavor.

5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 90⁰⁰ - 100Pieces 180⁰⁰

Cowboy Butter Steak Sliders

Brioche slider rolls brushed with Cowboy Butter and filled with Tender Beef, Caramelized Onions, Jalapenos, and Cheddar Cheese.

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Beef Burger Slider(s)

Our Signature Beef Patties (miniaturized) on a Slide Roll, topped with House Pickles, Lettuce, Red Onion, and Tomato

5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Pulled Pork Slider

This delicious pulled pork sliders are layered with tender pork, coleslaw, BBQ sauce, and dill pickles.

5x 15⁰⁰ - 10x 30⁰⁰ - 20x 60⁰⁰ - 50x 150⁰⁰

Burrata and Steak Crostini

Sourdough Baguette Topped with Beef and Burrata Cheese, garnished with Chives and Balsamic Vinegar
5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Beef Carpaccio Canapé

Toasted Crostini Topped with Beef, Parmesan, Capers, and a creamy Mustard Horseradish Ssauce
5x 17⁵⁰ - 10x 35⁰⁰ - 20x 68⁰⁰ - 50x 162⁵⁰

Dry Garlic Ribs (6oz per Serving)

The classic Fried Bites of Boneless Pork Served with Ranch Dressing
5Servings 25⁰⁰ - 10Servings 50⁰⁰ - 20Servings 100⁰⁰ - 40Servings 200⁰⁰

Loaded Potato Bite(s)

Tiny Bites of Potato Skins Topped with real Bacon Bits, Green Onions, Shredded Cheddar and Mozzarella, and a Dollop of Sour Cream
5Pieces 17⁵⁰ - 20Pieces 70⁰⁰ - 50Pieces 150⁵⁰ - 100Pieces 300⁰⁰

Crab Cake(s)

These Crab Cakes are pan fried until crispy on the outside and tender inside
5Pieces 15⁰⁰ - 20Pieces 60⁰⁰ - 50Pieces 150⁰⁰ - 100Pieces 300⁰⁰

Shrimp Tartlet(s)

Miniature Phyllo Tart Shells filled with Shrimp (De-tailed), Cream Cheese, Cocktail Sauce, and Lemon
5x 20⁰⁰ - 20x 80⁰⁰ - 50x 200⁰⁰ - 100x 800⁰⁰

Crab Crescent(s)

(Additional pricing for Choice of Appetizer)

Crescent Rolls Filled with Crab Meat, Cream Cheese, Mayonnaise, and Green Onions
5x 20⁰⁰ - 20x 80⁰⁰ - 50x 200⁰⁰ - 100x 800⁰⁰

Jumbo Shrimp Canape(s) with Chili and Lime

(Additional pricing for Choice of Appetizer)

Coins of Cucumber Topped with Jumbo Shrimp, Lime Zest, and a Chilli Lime Cream
5Pieces 10⁰⁰ - 20Pieces 40⁰⁰ - 50Pieces 100⁰⁰ - 100Pieces 200⁰⁰

Crab Rangoon (3 per Guest)

(Additional pricing for Choice of Appetizer)

Deep-Fried Wontons filled with Cream Cheese, and Crab Meat
5Servings 26²⁵ - 10Servings 52⁵⁰ - 20Servings 105⁰⁰ - 40Servings 210⁰⁰

Layered Seafood Dip (\$37.50 / Tray, Serves 25)**

Individual / Plated (+1.75 PP)

(Additional pricing for Choice of Appetizer)

- A creamy base layered with Cocktail Sauce, Bell Pepper, Green Onion, Tomato, Crab, Shrimp, and Italian Cheese.
 - Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips

Pepperoni and Five Cheese Pizza Dip (\$45.00 / Tray, Serves 25)

Individual / Plated (+2.00 PP)

- Seasoned Marinara Base Layered with Variety of Cheese; Mozzarella, Gouda, Parmesan, Provolone, Cheddar, and Pepperoni; Two Ways.
 - Served with Flat Bread

Dill Benedictine Dip** (\$37.50 / Tray, Serves 25)

Individual / Plated (+1.75 PP)

- A Creamy Cucumber Dip with Red Onion, Dill, and Spices.

Cowboy Caviar** (\$37.50 / Tray, Serves 25)

Individual / Plated (+1.75 PP)

- Healthy mix of Tomato, Avocado, Red Onion, Black-Beans, Black-Eyed Peas, Corn, Bell Pepper, Jalapeno Pepper, and Cilantro.

Spinach Dip (\$32.50 / Tray, Serves 25)

Individual / Plated (+1.50 PP)

- Creamy Spinach Dip Served with Sourdough Bread

Lasagna Dip (\$47.00 / Tray, Serves 25)

Individual / Plated (+2.15 PP)

- Italian Gravy Bolognese Layered with Parmesan Bechamel Sauce, Ricotta and Italian Cheese.
 - Served with Lasagna Chips

BLT Dip** (\$42.20 / Tray, Serves 25)

Individual / Plated (+1.90 PP)

- A Creamy Base Layered with Crispy Bacon, Romaine Lettuce, Diced Tomato, and Green Onions

7 Layer Dip** (\$42.20 / Tray, Serves 25)

Individual / Plated (+1.90 PP)

- Salsa Base Layered with Beans, a Creamy Centre, Guacamole, Cheddar Cheese, Mozzarella Cheese, Olives, Tomatos, and Green Onions.

Reuben Dip (\$47.00 / Tray, Serves 25)

Individual / Plated (+2.15 PP)

- A Creamy Base with Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing
 - Served with Rye Bread and Wholegrain Crackers.

Beef Enchilada Dip** (\$45.00 / Tray, Serves 25)

Individual / Plated (+2.00 PP)

- Beefy Base Layered with Corn, Green Chiles, Refried Beans, Cheddar and Mozzarella Cheese.

Southwest Dip** (\$37.50 / Tray, Serves 25)

Individual / Plated (+1.75 PP)

- A Creamy Base Layered with Corn, Black-Beans, Cheddar Cheese and Green Onions.

Caramelized Onion, Bacon, and Gruyere Dip (\$42.20 / Tray, Serves 25)

Individual / Plated (+1.90 PP)

- A Creamy Base Layered with Crispy Bacon, Gruyere Cheese, Sherry, and Sweet Sauted Onions.
 - Served with Apple Slices, Bread, and Variety of Crackers.

Million Dollar Dip** (\$50.60 / Tray, Serves 25)

Individual / Plated (+2.30 PP)

- A Creamy Base Layered with Toasted Slivered Almonds, Crispy Bacon, Cheddar and Mozzarella Cheese and Green Onions
 - Served with Tortilla Chips

Club Sandwich Dip (\$47.00 / Tray, Serves 25)

Individual / Plated (+2.15 PP)

- A Creamy Base Layered with Crispy Bacon, Turkey, Ham, Cheddar and Mozzarella Cheese, Lettuce and Tomato
 - Served with Tortilla Chips, Variety of Crackers and Veggies.

Taco (\$37.50 / Tray, Serves 25)

Individual / Plated (+1.75 PP)

- Rich and Creamy Taco-Seasoned Base Layered with Olives, Jalapenos, Tomato, Lettuce, Bell Pepper and Green Onions.
 - Served with Tortilla Chips

Choice of Salad (OR Additional Dish, +\$\$\$)

• Greek (+3.30 PP)

- Diced Cucumber, Tomato & Bell Pepper, Sliced Olives & Red Onion, Feta Cheese, and Fresh Mint. Herbed Vinegar and Oil Vinaigrette

• Marinated Vegetables (+2.60 PP)

- Sliced Carrots, Celery & Cucumbers, Broccoli & Cauliflower Florets, and Diced Tomato & Red Onion Herbed White Wine Vinegar and Oil Vinaigrette

• Pasta (+2.75 PP)

• Potato (+2.10 PP)

- Red Skinned Potato

• Corn Salad (+1.80 PP)

• Seven Layer (+3.70 PP)

• Broccoli (+2.60 PP)

• BLT Pasta (+2.30 PP)

• Taco (\$0.65 extra PP if chosen for Salad)

(+4.30 PP if added onto Meal)

- Romaine Lettuce Topped with Shredded Cheddar & Mozzarella, Diced Tomato, Bell Pepper & Green Onion, Sliced Olives, Kidney Beans, Doritos, and Taco Meat (Beef)

- Ambrosia (\$0.65 extra PP if chosen for Salad)
(+4.30 PP if added onto Meal)
- Chef Salad (\$1.25 extra PP if chosen for Salad)
(+5.10 PP if added onto Meal)
 - Romaine Lettuce Topped with Shredded Cheddar & Mozzarella, Sliced Cucumber, Julienned Bell Pepper, Baby Tomato, Egg, Matchstick Ham & Turkey, and Croutons

Classic Cakes (For an Additional Dish, Please inquire for Price)

- Strawberry Shortcake
- Chocolate Cream Cheese Chocolate Cake
- German Chocolate Cake
- Hummingbird Snack Cake with Brown Butter Frosting
- Blueberry-Lemon Cake
- Cherries-and-Cream Icebox Cake
- Coconut-Lime Cake
- Spiced Carrot Cake with Candied Pecans and Caramel Sauce
- Spiced Apple Cake
- Red Velvet Cake
- Pineapple Coconut Cake
- Virgin Pina Colada Cake
- Black Forest Cake
- Cinnamon Coffee Cake
- Banana Cake
- Chocolate Coconut Cake
- Lemon Poppy Seed Cake with Lemon Glaze
- Chocolate Pudding Cake
- Sponge Cake
- Persian Orange and Almond Cake
- Angel Food Cake
- Flan

Ice-Box Items (For an Additional Dish, Please inquire for Price)

- Pink Lemonade Icebox Pie Squares
- Pistachio Icebox Pie
- Chocolate Icebox Pie
- Strawberry and Graham Cracker Icebox Cake
- No-Bake Strawberry Milkshake Cheesecake
- Chocolate Wafer Icebox Cake
- Banana Split Icebox Cake
- Cinnamon and Chocolate Chip Cookie Icebox Cake
- Nutter Butter Icebox Cake
- Fudgy Chocolate Peanut Butter Icebox Cake
- S'mores Icebox Cake
- Mexican Lime Icebox Cake
- Chocolate, Banana and Graham Cracker Icebox Cake

- Nutella Pudding Icebox Cake
- Funfetti Icebox Cake
- Lemon Icebox Cake
- Lucky Charms Icebox Pie
- Hot Fudge Sundae Cake
- Chocolate, Cherry, and Almond Ice Cream Cake
- 7-Layer Ice Cream Cake
- Chocolate-Berry Ice Cream Cake
- Banana Chocolate Caramel Ice Cream Cake
- Raspberry Vanilla Ice Cream Cake
- Chocolate Chip Cookie Ice Cream Cake
- Meringue Ice Cream Cake with Summer Berries
- Gooey S'mores Ice Cream Cake
- Mint Chip Ice Cream Cake
- Nutella & Chocolate Wafer Ice Cream Cake
- Red, White and Blue Ice Cream Cake
- Fudgy Ice Cream Cake
- PB&J Ice Cream Cake
- Chocolate-Covered Banana Ice Cream Cake
- Nutella Crunch Ice Cream Cake
- Banana Split Ice Cream Cake
- Raspberry and Chocolate Frozen Greek Yogurt Cake
- Tin Roof Ice Cream Cake
- Peach Cobbler Ice Cream Cake
- Watermelon Bombe Ice Cream Cake
- Tiramisu Ice Cream Cake
- Coffee Meringue Ice Cream Cake
- Virgin Pina Colada
- Key-lime
- Chocolate Explosion
- Frozen Peanut Butter Banana Pie
- Snickers Peanut Butter Brownie Ice Cream Cake
- Peanut Butter + Oreo Ice Cream Cake
- Oreo Icebox Pie
- Kahlúa Ice Cream Pie
- Limoncello-Spiked Shortbread Icebox Cake
- Gluten-Sensitive, Raw and Vegan Meyer Lemon Blueberry Icebox Cake

Cupcakes (Regular Size) (For an Additional Dish, Please inquire for Price)

- Vanilla (Vanilla Pudding Filled)
- Mocha (Mocha Pudding Filled)
- Black Forest (Cherry Filled)
- Banana (Cream Filled)
- Virgin Pina Colada (Pineapple Filled)

Mini Cupcakes (For an Additional Dish, Please inquire for Price)

- Vanilla (Vanilla Pudding Filled)

- Mocha (Mocha Pudding Filled)
- Black Forest (Cherry Filled)
- Banana (Cream Filled)
- Virgin Pina Colada (Pineapple Filled)

Cake DIY Station (If Chosen for Dessert, Additional \$2.25PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Cake any Style they Want to decorate in!

Guests Choice of Cake; Chocolate, White, and Red Velvet

Guests Choice of Fruit Compotes

Guests Choice of Toppings (Sprinkles, Fruit, Garnishes, Syrups, Chipits, etc.)

Cupcake DIY Station (If Chosen for Dessert, Additional \$2.25PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Cake any Style they Want to decorate in!

Guests Choice of Cake; Chocolate, White, and Red Velvet

Guests Choice of Fruit Compotes

Guests Choice of Toppings (Sprinkles, Fruit, Garnishes, Syrups, Chipits, etc.)

S'mores DIY Station (If Chosen for Dessert, Additional \$2.00PP will be added onto Dinner Price)

We would provide Heat Elements (Sterno Fire Cans for each table) for the Guest's to Roast the Marshmallows over.

We would also provide Graham Crackers, Variety of Chocolate, Marshmallows, Sliced Fruit and Berries, Pretzels, Peanut Butter, and Toasted Coconut

Ice Cream Sundae DIY Station (If Chosen for Dessert, Additional \$2.50PP will be added onto Dinner Price)

The Guests have the opportunity to create their own Sundae any Style they Want to decorate in!

Host's Choice of 5 Different Ice Cream Flavors

Guests Choice of Fruit Compotes

Guests Choice of Toppings (Sprinkles, Fruit, Brownies, Cookies etc.)

Dessert Bag DIY Station

Guests have the opportunity to choose the variety of candy, cookies, snacks, (etc.) they would like to enjoy

Chocolate Fountain (If Chosen for Dessert, Additional \$2.00PP will be added onto Dinner Price)

A delectable selection for any occasion! Variety of items would include Fruit, Marshmallows, Pretzels, Cookies, Candies, Cheese, and Bacon!

Waffle or Pancake DIY Station (If Chosen for Dessert, Additional \$2.50 will be added onto Dinner Price)

A Sweet and Savory selection for any occasion! Warm Waffles or Pancakes with a variety of toppings including Fruit, Chipits, Peanut Butter, Compotes, Whipped Cream, Candies, and even Ice Cream!

Dessert Tarts

- Banana Cream
- Lemon Meringue
- Coconut Cream

- Chocolate Mousse
- Pecan Pie

Homemade Seasonal Cheesecake (For an Additional Dish, Please inquire for Price)

- New York
- Chocolate Peanut Butter
- Salted Caramel
- Red Velvet
- Key Lime
- Egg Nog
- Birthday
- Chocolate Chip Cookie Dough
- Nutella
- Banana Pudding
- Mango Key Lime
- Dulce de Leche
- Chocolate
- Turtle
- Pumpkin
- Pecan Pie
- San Sebastian
- Oreo
- Blueberry
- Sparkling Cranberry
- Candy Cane
- Rumchata
- Hot Cocoa
- Cookie Dough
- Caramel Apple
- Baileys
- Crème Brûlée
- Chocolate Pumpkin
- Snickerdoodle
- Pineapple Upside-Down Cheesecake
- Cinnamon Roll Cheesecake
- Chocolate Raspberry
- White Chocolate Raspberry
- Apple Crisp Cheesecake
- Peppermint Bark Cheesecake
- Tiramisu Cheesecake
- Thin Mint Cheesecake
- Cadbury Egg Cheesecake
- Moscato Cheesecake

Cream Puffs/Profiteroles (\$2.75 PP for an Additional Dish)

“After Eight Dinner Mints” (3 Pieces PP) (\$2.50 PP for an Additional Dish)

Homemade Creme Brulee (\$3.25 PP for an Additional Dish)

Homemade Yeast Doughnuts (\$2.50 PP for an Additional Dish)

Apple Strudels (\$3.25 PP for an Additional Dish)

Chocolate Covered Strawberries (\$3.25 PP for an Additional Dish)

Cinnamon Rolls (\$3.50 PP for an Additional Dish)

Sparkling Jello (\$1.75 PP for an Additional Dish)

Homemade Crisp (For an Additional Dish, Please inquire for Price)

- **Served with Fresh Whip Cream or Choice of Ice Cream**
- **Selection of Crisp**
 - Apple
 - Peach
 - Rhubarb
 - Strawberry
 - Strawberry Rhubarb
 - Cherry

Homemade Ice Cream (For an Additional Dish, Please inquire for Price)

Inquire for Variety

Foothills Creamery Ice Cream (For an Additional Dish, Please inquire for Price)

Inquire for Variety

Homemade Fruit or cream pie (For an Additional Dish, Please inquire for Price)

- **Add Fresh Whip Cream or Choice of Ice Cream** (+1.25 PP)
- **Selection of Pie**
 - Apple
 - Strawberry Rhubarb
 - Pumpkin
 - Cherry
 - Blueberry
 - Saskatoon
 - Peach Amaretto Cheese Pie
 - Strawberry Cream
 - Cobbler Pie
 - Mississippi Mud Pie
 - Grasshopper (Chocolate Mint Filling)

Variety of Cookies (Choice of Three) (For an Additional Dish, Please inquire for Price)

- Chocolate Chip
- Gingersnaps
- Marshmallow Drops
- Peanut Butter
- Chunky Chewy Chocolate Chips

- Shortbread Cookies
- Homemade Meringues

Variety of Squares (Choice of Three) (For an Additional Dish, Please inquire for Price)

- Macaroon Squares
- Date Squares
- Nanaimo Bars
- Classic Brownies
- Rocky Road
- Lemon
- Chocolatey S'mores Bar
- Chocolate Maple
- Chocolate Mint Nanaimo
- Irish Cream Nanaimo
- M&M Cookie Dough Fudge
- Mars Bar Squares
- Turtle Bars
- Walnut OH HENRY
- White Chocolate Nanaimo

Fresh Custards / Puddings (For an Additional Dish, Please inquire for Price) Pistachio

- Mocha
- Vanilla
- Chocolate
- Tapioca
- Lemon
- Sticky Toffee Pudding with Caramel Cream
- Baked Pumpkin
- Banana
- Arroz Con Leche (Rice Pudding)
- Lemon Pudding
- Peanut Butter Chocolate

Dessert Trifles (For an Additional Dish, Please inquire for Price)

- Strawberry Shortcake
- Pistachio
- Chocolate
- Tiramisu
- Summer Berry
- Brownie
- Six Fruit
- Lemon
- Oreo
- Mississippi Mud Pie

Charcuterie Boards

Add one or two to your Meal

Simple

(\$75.00 each, Serves 10)

(\$150.00 each, Serves 20)

Includes Garlic Sausage, Spicy Italian Sausage, Salami, Pepperoni, Marble Cheese, Cheddar Cheese, and Mozza Cheese

Presidential Cheese Board

(\$324.00 each, Serves 30)

Includes Baguettes, Gruyere, Sharp Cheddar, Roquefort, Grapes, Bartlett Pear, Honeycrisp Apple, Dried Figs, Butter, Marcona Almonds, Raspberry Jam, Sour Cherry Preserves, Local Honey, Water Crackers, Thinly Sliced Roast Beef, Prosciutto, and Salami

Winter Cheese Board

(\$138.00 each, Serves 10)

(\$276.00 each, Serves 20)

Includes Brie, Gorgonzola, Parmesan, Port Salut, Aged Cheddar, Monterey Jack, Breadsticks, Rosemary Crackers, Apples, Kumquats, Persimmons, Clementines, and Pistachios

Sweet and Salty Fruicuterie

(\$78.00 each, Serves 10)

(\$156.00 each, Serves 20)

Green and Red Grapes, Strawberries, Blueberries, Apples, Dried Apricots, Golden and Thompson Raisins, Gingerbread, Salted Caramels, Homemade Fruit Preserves, Prosciutto, Salami, Pepperoni, Cream Cheese, Brie Cheese, Cheddar Cheese, Olives, Salt Roasted Almonds, Crackers

Silver Platter

(\$93.75 each, Serves 10)

(\$150.00 each, Serves 20)

Includes Summer Sausage, Prosciutto, Peanuts, Raspberries, Grapes, Sweet MoJo Pickles, Dill Pickles, Breadsticks, Orange Marmalade, Hummus, Olives, Camembert, Pepper Jack Cheese, Dried Apricots, and Melba Toast

Fruicuterie

(\$112.50 / each, Serves 10)

(\$150.00 / each, Serves 20)

Includes Bleu Cheese, Goat Cheese, Brie, Kiwi, Mango, Grape, Cherry, Fig, Peach, Apricot, Plum, Watermelon, Cantaloupe, Strawberry, Blackberry, and Raspberry

Midwest

(\$81.00 each, Serves 10)

(\$162.00 each, Serves 20)

Dijon Mustard, Red Pepper Jelly, Dill Dip, Fresh Veggies, Black Olives, Grapes, Cocktail Sausages, Mini Cheeseballs, Ham, Mozza Cheese, Cheese Curds, Ritz Crackers, Candied Pecans, Edible Flowers, and Sliced Baguette

Need Help Setting Up? We can assist with;	\$3.20 / Guest (If our Catering Services are Utilized)
<ul style="list-style-type: none">• Setting up;<ul style="list-style-type: none">○ Table and Chairs○ Tablecloths○ Dinnerware (China, Cutlery, Cups, etc.)	\$5.30 / Guest (If our Catering Services aren't Utilized)
	Distance from our Location would Vary this Price

We are able to Provide Dishes, Glasses, Cups, Cutlery, and Tablecloths

- Ceramic Dishware, Plastic Glasses (Hard Plastic), Ceramic Cups, Silverware, and Napkins (2.30 / Person)
- Paper/Styro Plates, Plastic Glasses, Paper Cups, and Plastic Cutlery (3.15 / Person)
- Cloth Tablecloths (Round, \$2.25 each)
- Disposable Tablecloth with Protective Covering (Rectangle or Square, \$4.75)

ALTERNATE MENU CHOICES ARE LISTED BELOW. FEEL FREE TO CHANGE ANY ITEM FOR ANOTHER. WE TAILOR YOUR MENU TO YOUR EVENT - ALWAYS!

SOME MENU ALTERNATES MAY INCREASE OR DECREASE THE PRICE. PLEASE DISCUSS WITH YOUR SALES ASSOCIATE. THANK YOU.

GST WILL BE CHARGED AT THE CURRENT GOVERNMENT RATE.

HEAD TABLE SERVICE

WHEN A HEAD TABLE IS REQUESTED, WE OFFER THE OPTION OF PERSONALIZED, PLATED SERVICE FOR \$7.50 / GUEST.

BOOKING POLICIES

- To confirm the Booking, the greater of 40% of your estimate total will be required. As we frequently book out dates in advance.
- We encourage you to have your Deposits in, to assure your Reservation.
- A 20% Gratuity will be added to the final price.
- Pricing does not include GST which will be charged at the Current Rate. They will show as a separate item on your invoice.
- Rates will increase by 10% for your event if it falls on Statutory Holidays as we pay our staff overtime as the Alberta Labour Standards.
- For Events that require a Pre-Set at a Specific Time on a Specific Day, a \$100.00 charge will be levied.

- Loss of Rented of Dinnerware or Tableware will require a Replacement Fee which would be at the Caterer's discretion. We recommend the Host(s) to be present at time of pickup to ensure all rented Items are present.

TASTING POLICIES

- Private Tastings will be priced at 25% more than the Set Menu Prices
- We would greatly appreciate the side dishes of each menu to be chosen upon request of a private tasting.
- 40% of your tasting quote should be paid in advance, 1-1/2 weeks prior to tasting
- There's no minimum or maximum guests required for a tasting.

CANCELLATION POLICY

- For Cancellations, Two weeks or less, prior to your Event Date, we will retain the 80% of the Deposit paid.