

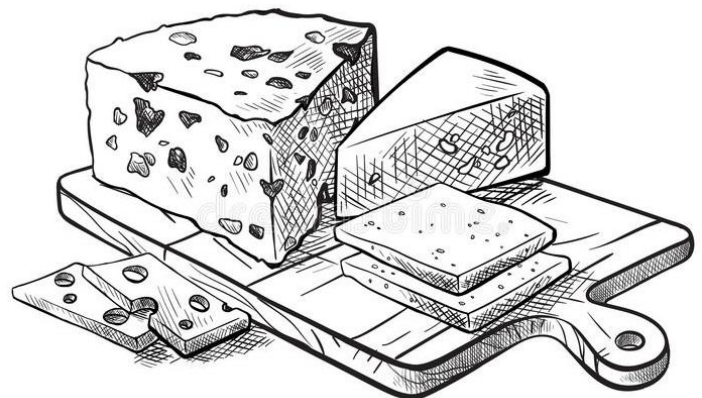


Looking for a **CATERER?**

We got you covered!!!

Great for Numerous Events

MoJo Food Services
(Drop-Off / Pickup)



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.

Light Continental

- Assorted Homemade Muffins
- Fruit Skewers
 - \$7.75 PP

Deluxe Continental

- Assorted Homemade Muffins
- Yogurt Parfait
- Fruit Skewers
 - 8-10 Guests \$140.00
 - 12-15 Guests \$206.25
 - 18-20 Guests \$272.00

Breakfast Charcuterie

- Hard-Boiled Eggs
- Italian Meats
- Variety of Cheese
- Fruit Skewers
- Mini Pancakes with Syrup
- Mini croissants
- Homemade Jam & Butter
 - 8-10 Guests \$150.00
 - 12-15 Guests \$221.25
 - 18-20 Guests \$290.00

Pancake Breakfast

- Homemade Pancakes
 - Syrup, Butter, and Homemade Jam
- Scrambled Eggs
- Fruit Skewers
- Sliced Bacon and Maple Sausage
 - 8-10 Guests \$150.00
 - 12-15 Guests \$221.25
 - 18-20 Guests \$290.00



Diner Regular 18.75 PP

2 Eggs, Choice of Meat, Our Signature Hash-Browns & Toast

MO JO Special 19.75 PP

2 Eggs, Bacon, Ham, Sausage, Our Signature Hash-Browns & Toast

Farmers Breakfast 23.75 PP

French Toast or Pancakes or Waffles, 2 Choice of Meats, 3 Eggs, Toast, and our Signature Hash-Browns



Diner Lite 15.50 PP

2 Eggs, Choice of Meat, Hash-browns

'The Big Apple' Breakfast 29.50 PP

8 oz New York Steak, 3 Eggs, Choice of Meat, Hash browns, and Avocado

Simple Breakfast Burrito 13.50 PP

3 Eggs (Scrambled), Bacon, Cheese, Salsa in a toasted Wrap, Served with Hash browns.

Breakfast Burrito Supreme 17.50 PP

3 Eggs (Scrambled), Bacon, Cheese, Tomato, Avocado and Salsa in a toasted Wrap, Served with Hash browns.

Farmers Breakfast Sandwich 17.00 PP

2 Eggs (Omelette Style), Bacon, Cheddar and Mozzarella Cheese on a toasted Sesame Seed Bun. Served with our Signature Hash-Browns

Ranchers Breakfast Sandwich 19.00 PP

2 Eggs (Omelette Style), Bacon, Cheddar and Mozzarella Cheese, Guacamole, Tomato, Red Onion and Ketchup on a toasted Ciabatta Bun. Served with our Signature Hash-Browns

OMELETTES

Denver Omelette 15.50 PP

Ham, Bell Pepper, Green Onions, and Cheddar Cheese

Ham and Cheese Omelette 11.50 PP

Diced Ham and 2 Cheeses

Greek Omelette 15.50 PP

Tomato, Olives, Bell Pepper, Red Onion, Feta Cheese, and Herbs

Chilli Cheese, and Bacon Omelette 17.50

Ground Beef, Sausages, Tomato, Carrots, Onion, Bell Pepper, Strips of Bacon, and 2 Cheese

All-mlette 17.50 PP

Ham, Mushrooms, Tomatos, Peppers, Onions, 4 Cheeses, and Strips of Bacon

Veggie Lovers 15.50 PP

Mushrooms, Peppers, Tomatos, Onions, and Herbs

Chicken and Avocado 17.50 PP

Grilled Chicken, Smashed Avocado, Peppers, Onions, and 4 Cheese

Philly Cheesesteak 18.50 PP

AAA Beef, Bell Pepper, Onion, Mushrooms, and Swiss Cheese

Spinach and Swiss Omelette 15.50 PP

Swiss Cheese, Spinach, Onion, Tomato, and Mushrooms

Skillets

Bed of Diced Hash-Browns, Topped with 3 Scrambled Eggs and Cheese

Barnyard

Peppers, Green Onions, Sausage, Ham and Bacon

Indi 10⁰⁰ - 2S 14⁰⁰ - 4-6S 24⁰⁰ - 9-12S 50⁰⁰

#S – Number of Servings

Can be Paired with other Dishes

Ukrainian

Smoked Sausage, Onion, Tomato, Sour Cream and Green Onion

Indi 10⁰⁰ - 2S 14⁰⁰ - 4-6S 24⁰⁰ - 9-12S 50⁰⁰

Santa Fe

Chorizo, Bell Pepper, Onion and Mushrooms

Indi 10⁰⁰ - 2S 14⁰⁰ - 4-6S 24⁰⁰ - 9-12S 50⁰⁰

Breakfast Poutine

Bacon, Ham, Sausage and Hollandaise Sauce

Indi 10⁰⁰ - 2S 14⁰⁰ - 4-6S 24⁰⁰ - 9-12S 50⁰⁰

Veggie

Bell Pepper, Onions, Tomato, and Avocado

Indi 10⁰⁰ - 2S 14⁰⁰ - 4-6S 24⁰⁰ - 9-12S 50⁰⁰

French Toast

Your Choice of Bread: -White or Whole Wheat or Rye or Gluten Free

Served with Either Choice of Meat, Fruit, or Hash-Browns

Classic 10.50 PP

Cinnamon Roll French Toast 14.50 PP

4 Dulce de Lèche Cinnamon Rolls

Dulce de Leche French Toast 15.50 PP

3 Dulce de Leche French Toast topped with Brown Sugar, Candied Pecans, and Butter

Banana Foster French Toast 15.50 PP

Fresh Banana, Brown Sugar, and Whipped Butter Sandwiched between French Toast, topped with Brown Sugar, Whip Cream, and Caramel Drizzle

Pancakes

Served with Either Choice of Meat, Fruit, or Hash-Browns
Gluten Sensitive Options (+2⁰⁰ PP)

PANCAKES 10.50 PP

3 Fluffy Homemade Pancakes

BLUEBERRY PANCAKES 11.50 PP

3 Fluffy Homemade Pancakes with Whole Blueberries

CHOCONANA PANCAKES 11.50 PP

3 Fluffy Homemade Pancakes Topped with Choc. Chips, Sliced Banana, and Whipped Cream

STRAWBERRY SHORTCAKES 12.50 PP

Strawberry Sauce and Fresh Whip Cream Sandwiched between 3 Fluffy Homemade Pancakes. Topped with Fresh Strawberries, and Whipped Cream

BANANA OATCAKES 13.50 PP

Waffle Batter (Egg, Almond Milk, Vanilla, Rolled Oats, and Spices) Fried with Coconut Oil Topped with Fresh Bananas and Strawberries, Whipped Cream, and Bacon Maple Syrup

Waffle(s)

Served with Either Choice of Meat, Fruit, or Hash-Browns
Gluten Sensitive Options (+2⁰⁰ PP)

WAFFLES 10.50 PP

3 Fluffy Homemade Waffles

BLUEBERRY WAFFLES 11.50 PP

3 Fluffy Homemade Waffles with Whole Blueberries

CHOCONANA WAFFLES 11.50 PP

3 Fluffy Homemade Waffles Topped with Choc. Chips, Sliced Banana, and Whipped Cream

STRAWBERRY SHORTCAKES 12.50 PP

Strawberry Sauce and Fresh Whip Cream Sandwiched between 3 Fluffy Homemade Waffles. Topped with Fresh Strawberries, and Whipped Cream

BANANA OATCAKES 13.50 PP

Waffle Batter (Egg, Almond Milk, Vanilla, Rolled Oats, and Spices) Fried with Coconut Oil Topped with Fresh Bananas and Strawberries, Whipped Cream, and Bacon Maple Syrup

Homemade Soup

Served with Garlic Toast

Loaded Potato

Hamburger

Borscht

Lasagna

Cheddar Broccoli

Chicken Noodle

Beef Barley

5⁰⁰ – 9⁰⁰ – 14⁵⁰

8oz 16oz 32oz

SALAD CHOICES

Caesar Salad (Priced as a Side Dish)

Dressing on the Side

Add Crispy or Grilled Chicken for \$3.00

Add Garlic Toast/Bread +1⁰⁰ per

5⁰⁰ per Guest

25⁰⁰ / Tray, Feeds 10

45⁰⁰ / Tray, Feeds 20

112¹/₂ / Tray, Feeds 50

GARDEN SALAD (Priced as a Side Dish)

Romain, Tomato, Pepper, Onion, Carrot, and Cucumber. Variety/Choice of Dressings

5⁰⁰ per Guest

17¹/₂ / Tray, Feeds 10

35⁰⁰ / Tray, Feeds 20

80⁰⁰ / Tray, Feeds 50

TACO SALAD (Priced as a main Meal)

Romain, Tomato, Pepper, Onion, Olives, Kidney Beans, Mixed Cheese, Doritos, Taco Meat (Beef), and Trio Sauces. Meat on Side

10⁰⁰ per Guest

80⁰⁰ / Tray, Feeds 10

160⁰⁰ / Tray, Feeds 20

375⁰⁰ / Tray, Feeds 50

APPLE CHICKEN PECAN SALAD (Priced as a main Meal)

Field Greens, Grilled Chicken, Candied Pecans, Tomato, Red Onion, Blue Cheese, and Sliced Apple. House Dressing

12⁰⁰ per Guest

100⁰⁰ / Tray, Feeds 10

200⁰⁰ / Tray, Feeds 20

450⁰⁰ / Tray, Feeds 50

BLTC SALAD (Priced as a main Meal)

Lettuce, Bacon, Tomato, Grilled Chicken, and a Mayo-Based Dressing

12⁰⁰ per Guest

100⁰⁰ / Tray, Feeds 10

200⁰⁰ / Tray, Feeds 20

450⁰⁰ / Tray, Feeds 50

STRAWBERRY SPINACH SALAD (Priced as a Side Dish)

5½ per Guest

55⁰⁰ / Tray, Feeds 10

105⁰⁰ / Tray, Feeds 20

260⁰⁰ / Tray, Feeds 50

GREEK SALAD (Priced as a Side Dish)

Cucumber, Bell Pepper, Cherry Tomato, Feta Cheese, Red Onion, Black and Green Olives, Vinaigrette

5⁰⁰ per Guest

30⁰⁰ / Tray, Feeds 10

60⁰⁰ / Tray, Feeds 20

137½ / Tray, Feeds 50

POTATO SALAD (Priced as a Side Dish)

Classic Potato Salad: Potato, Mustard, Mayo, etc.

5⁰⁰ per Guest

20⁰⁰ / Tray, Feeds 10

39⁰⁰ / Tray, Feeds 20

90⁰⁰ / Tray, Feeds 50

CHEF SALAD (Priced as a Main Meal)

Field Greens, Hard-Boiled Eggs, Bacon, Swiss Cheese, Ham, Pepperoni, Salami, Chicken, Cucumber, Tomato, and Croutons.

13⁰⁰ per Guest

120⁰⁰ / Tray, Feeds 10

220⁰⁰ / Tray, Feeds 20

550⁰⁰ / Tray, Feeds 50

SOUTHWEST SALAD (Priced as a Main Meal)

Seasoned Chicken, Corn, Black Beans, Avocado, Cheddar Cheese, Mozzarella Cheese, Quinoa, Romain Lettuce, Tomatos, and Green Onions. Lime Vinaigrette

12⁰⁰ per Guest

120⁰⁰ / Tray, Feeds 10

220⁰⁰ / Tray, Feeds 20

550⁰⁰ / Tray, Feeds 50

JAPANESE CABBAGE SALAD (Priced as a Main Meal)

Candied Almonds, Sesame Seeds, Cabbage, Bean Sprouts, Green Onions, Sunflower Seeds, Ramen Noodles, Crispy Fried Noodles

11⁰⁰ per Guest

110⁰⁰ / Tray, Feeds 10

200⁰⁰ / Tray, Feeds 20

500⁰⁰ / Tray, Feeds 50

BLT Pasta (Priced as a Main Meal)

Rotini Pasta, Tomato, Cheddar Cheese, Romaine Lettuce, Bacon, Avocado, Red Onion, and a Mayo-Based Dressing

12⁰⁰ per Guest

120⁰⁰ / Tray, Feeds 10

220⁰⁰ / Tray, Feeds 20

550⁰⁰ / Tray, Feeds 50

Marinated Vegetables (Priced as a Side Dish)

Carrots, Celery, Cucumbers, Broccoli, Cauliflower, Tomato, Red Onion and a Herbed Vinaigrette

20⁰⁰ / Tray, Feeds 10

40⁰⁰ / Tray, Feeds 20

87½ / Tray, Feeds 50

Pasta (Priced as a Side Dish)

Rotini Pasta, Tomato, Cucumber, Feta Cheese, Celery, Bell Pepper, Summer Sausage, and Herbed Dressing

30⁰⁰ / Tray, Feeds 10

60⁰⁰ / Tray, Feeds 20

137½ / Tray, Feeds 50

Corn Salad (Priced as a Side Dish)

Corn, Tomato, Cucumber, Bell Pepper, and Herbed Dressing

20⁰⁰ / Tray, Feeds 10

40⁰⁰ / Tray, Feeds 20

87½ / Tray, Feeds 50

Seven Layer (Priced as a Side Dish)

Romaine Lettuce, Bacon, Cheddar and Mozzarella Cheese, Tomato, Green Peas, Cauliflower, Celery, Red Onion, and a Mayo-Based Dressing

30⁰⁰ / Tray, Feeds 10

60⁰⁰ / Tray, Feeds 20

137½ / Tray, Feeds 50

Broccoli (Priced as a Side Dish)

Broccoli, Dried Cranberries, Bacon Bits, Sunflower Seeds, and a Mayo-Based Dressing

27¹/₂ / Tray, Feeds 10

55⁰⁰ / Tray, Feeds 20

132¹/₂ / Tray, Feeds 50

Ambrosia (Priced as a Side Dish)

Marshmallows, Pineapple, Oranges, Maraschino Cherries, Whipped Cream, and Mayonnaise

19⁰⁰ / Tray, Feeds 10

38⁰⁰ / Tray, Feeds 20

90⁰⁰ / Tray, Feeds 50

HANDHELDS

Host can add the following items as Sides (for each dish, separately)

Hand-Cut Fries (5⁰⁰) - Garden or Caesar Salad (5⁰⁰) - Soup (5⁰⁰) - Mozza Sticks (7⁰⁰)

Onion Rings (7⁰⁰) - Zucchini Sticks (6⁰⁰) - Poutine (7⁰⁰) - Deep Fried Pickles (7⁰⁰)

Sweet Potato Fries (7⁰⁰) - Truffle Fries (8⁰⁰) - Baked Potato (7⁰⁰)

Grilled Cheese - 7⁰⁰ea

Marble Cheese on Choice of Toast

Tuna Salad – 8⁰⁰ea

Tuna, Mayo, and Green Onions, Open Face on a Brioche Bun

Denver – 9⁰⁰ea

Diced Green Onions and Bell Peppers, Eggs, Mayo on Choice of Bread

Egg Salad – 8⁰⁰ea

Eggs, Mayo, Green Onion, Spices, Open Face on a Brioche Bun

Grilled Ham & Cheese – 8⁵⁰ea

Sliced Ham, Marble Cheese, on Choice of Toast

BLT – 9⁰⁰ea

Bacon, Romaine Lettuce, and Sliced Tomato on Choice of Toast

Tuna Melt 9⁰⁰ea

Mozzarella Cheese Melted over Tuna, Mayonnaise, and Green Onions.

Clubhouse 13⁰⁰ea

Single – 11³/₄ea

Tomato, Lettuce, Marble Cheese, Guacamole, Bacon, Ham, and Real Turkey or Smoked Brisket

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

Meatloaf Sandwich 13⁰⁰ea

Meatloaf, Sauteed Red Onion, Tomato Glaze, Marble Cheese, MoJo Pickles, Bacon, and Onion Rings. All on a Toasted Ciabatta Bun.

Smoked Beef Dip 13⁰⁰ea

Smoked Tender Brisket, Sauteed Red Onion, Sauteed Mushrooms, Mozza Cheese and Onion Rings. All on a Toasted Artisan Bun along with a Side of Horseradish Aioli and Au Jus

Quesadilla

Choice of the Following;

Cheese 6⁰⁰ea

Smoked Gouda, Mushrooms, Green Onions, and Bell Peppers 12⁰⁰ea

Texas BBQ Pulled Pork 12⁰⁰ea

Chicken, Corn, Black Beans and Crispy Fried Onions 12⁰⁰ea

Chicken Tinga 12⁰⁰ea

Mushroom 12⁰⁰ea

Mexican Style Beef 12⁰⁰ea

Monte Cristo – 10⁰⁰ea

Savoury French Toast, Sliced Ham, and Swiss Cheese, Served with Homemade Raspberry Jam

Reuben – 11⁰⁰ea

Corned Beef, Sauerkraut, Russian Dressing, and Swiss Cheese on Toasted Rye Bread

Chicken Spiedie – 10⁰⁰ea

SO WHAT IS A CHICKEN SPIEDIE?

So glad you asked. Pronounced like “speedy,” this simple sandwich is made of caramelized, cubed meat stuffed into a French Roll.

Chuckwagon Chilli on a Bun – 9⁰⁰ea

Ground Beef, Sausages, Tomato, and Spices served over a Kaiser bun topped with Coleslaw

Pulled Pork on a Bun – 9⁰⁰ea

Sloppy Joes – 9⁰⁰ea

Donair – 10⁰⁰ea

Philly Cheesesteak – 12⁰⁰ea

Chicken Tacos (3x) 15⁰⁰/Order

Crispy Chicken, Coleslaw, Mozzarella, Tomatoes, Chipotle Mayo, and Cilantro on Corn Tortillas

Shrimp Taco (3x) 15⁰⁰/Order

Fried Shrimp, Coleslaw, Mozzarella, Tomatoes, Chipotle Mayo, and Cilantro on Corn Tortillas

Pastor Style Tacos (3x) 15⁰⁰/Order

(Mexican Cuisine)

Pork, Sweet Guajillo Sauce, Pineapple, White Onion, and Cilantro on a Corn Tortilla
Served with Lemon and Hot Sauce (Homemade)

Barbacoa Tacos (3x) 15⁰⁰/Order

(Mexican Cuisine)

Roast Beef, Herbs, Cilantro and Onion on a Corn Tortilla
Served with Lemon and Hot Sauce (Homemade)

Crispy Tacos (3x) 12⁰⁰/Order

(Mexican Cuisine)

Hosts choice of either Chicken, Beef or Pork
Protein Rolled in a Corn Tortilla and Deep Fried
Topped with Shredded Lettuce, Sour Cream, and Feta Cheese

Burrito 8⁰⁰ea

(Mexican Cuisine)

(Refried Beans, Shredded Cheese, Ground Beef, and Diced Onions)

Chimichangas (2) 12⁰⁰/Order

(Mexican Cuisine)

Ham and Cheese Deep Fried in a Flour Tortilla
Topped with Shredded Lettuce, Sour Cream, and
Guacamole

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

Burgers

Quarter Pound 100% Canadian Beef, and Real Cheese

All Served with Pickle, Lettuce, Onion and Tomato

Host can add the following items as Sides (for each dish, separately)

Hand-Cut Fries (5⁰⁰) - Garden or Caesar Salad (5⁰⁰) - Soup (5⁰⁰) - Mozza Sticks (7⁰⁰)

Onion Rings (7⁰⁰) - Zucchini Sticks (6⁰⁰) - Poutine (7⁰⁰) - Deep Fried Pickles (7⁰⁰)

Sweet Potato Fries (7⁰⁰) - Truffle Fries (8⁰⁰) - Baked Potato (7⁰⁰)

Jane/John Doe 7½ea

(No Pickles, Lettuce, Onion, or Tomato)

Hamburger 9⁰⁰ea

Cheese 10⁰⁰ea

Marble Cheese

Bacon Cheese 11⁰⁰ea

Bacon and Marble Cheese

BBQ Bacon Cheeseburger 12⁰⁰ea**Hawaiian Cheese 14⁰⁰ea**

Grilled Pineapple, Ham, Mozza, Sriracha Mayo, and a Teriyaki Sauce

Chili Cheeseburger 12⁰⁰ea

Homemade Chili, Marble Cheese, and a Couple Onion Rings

Breakfast Burger 12⁰⁰ea

Sunny Side Egg, Bacon, Marble Cheese, and a Chili Pepper Ketchup

Mushroom Mozzarella 11½ea

Mushrooms, Mozzarella Cheese, and Mayonnaise

Mushroom Bacon Cheese 12½ea

Bacon, Mushrooms, and Marble Cheese

Ranchers Choice 15⁰⁰ea

Marble Cheese, Bacon, Onion Rings, and BBQ Sauce on a Ciabatta Bun

Hungry Hunter 17⁰⁰ea

2 Beef Patties, Bacon, Mushrooms, and Marble Cheese

Kansas City 18⁰⁰ea

Pulled Pork, Potato Chips, Coleslaw, Mozza Cheese and BBQ Sauce

Pioneer 16⁰⁰ea

Mushrooms, Bacon, Garlic and Rosemary Aioli, Mozza

Farmer John 16⁰⁰ea

Bacon, Onion Rings, Sunny Side Egg, BBQ Sauce, and Mozza Cheese

Classic Chicken Burger 12⁰⁰ea

Grilled or Crispy Chicken and Mayo on a Ciabatta Bun

California Chicken Burger 15½ea

Grilled or Crispy Chicken

Bacon, Guacamole, and Marble Cheese on a Ciabatta Bun

Pesto Club Burger 15⁰⁰ea

Grilled or Crispy Chicken

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

Bacon, Marble Cheese, and Homemade Pesto Mayo

Cordon Bleu 15⁰⁰ea

Grilled or Crispy Chicken

Ham, Mozza, and a Honey Mustard Glaze

Applewood Smoked Salmon 19⁰⁰ea

Smoky Applewood Sauce on a Ciabatta Bun

Bison Cheese 12⁰⁰ea

Marble Cheese

(Add Bacon +1⁰⁰)

Albino 18⁰⁰ea

All Beef Patty Topped with Marble Cheese, Bacon, Guacamole and Mushrooms on a Gluten Sensitive Bun

Garden 18⁰⁰ea

Beyond Meat Patty Topped with Mushrooms, Mozzarella, and Mayo on a Ciabatta Bun

Hot Dogs 5⁰⁰ea

Cheddar Cheese Smoky 7⁰⁰ea

ENTREES

Comes with Hand-Cut Fries or Whipped Garlic Potato

***Chicken Fingers 16³/₄*ea**

(Choice of Dipping Sauce)

***Fish and Chips* 19³/₄ea**

2 Large Fillets of Pollock in a Homemade Batter

***Hot Hamburger* 19¹/₄ea**

Served with Sautéed Onions and Mushrooms over Garlic Toast Topped with Gravy. Served with Choice of Veggies

***Applewood Salmon Dinner* 19³/₄**

Applewood Smoked Salmon Fillet Served over Leafy Greens with Choice of Potato, and Veggies

***Meatloaf Dinner* 19³/₄**

(Seared, and Topped with a Tomato Puree)

Served with Garlic Toast, and Veggies

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

PORK CUTLETTE DINNER 17⁰⁰ea

(Sliced and Tenderized Pork Chop, Seasoned, and Fried to Perfection)
(Served with Fries and Coleslaw)

Poutines

Taco 16⁰⁰ea

Taco Meat (Beef), Bell Peppers, Green Onions, Tomato, Beans,
Tortilla Chips, Shredded Cheese, and Variety of Sauces

4 Cheese and Bacon 12⁰⁰ea

Mozzarella, Gouda, Parmesan, Provolone Cheese, Diced Bacon,
and Rich Gravy

Perogi 15⁰⁰ea

Diced Bacon, Cheddar, Mozzarella, Crispy Fried Red Onion, Sauteed Mushrooms, Gravy, Sour Cream, and Green Onions

Butter Chicken 16⁰⁰ea

Crispy Chicken, Mozzarella, Gouda, Provolone, Parmesan, Curried Tomato Sauce, Crispy Fried Onion, Green Onions, and Sour Cream

Donair 15⁰⁰ea

Homemade Donair Meat & Donair Sauce, Red Onion, Mozzarella, Gouda, Provolone, Parmesan, and Diced Tomato

Smoky BBQ Poutine 16⁰⁰ea

Smoked Beef, Smoky BBQ Sauce, Sauteed Onions, Blend of Italian Cheese, and Green Onions
Served with a Side of Horseradish Aioli

Sugar Shack 17⁰⁰ea

Bacon, Spicy Salami, Eggs, Mozzarella, Gouda, Provolone, Parmesan, Green Onions, Onion Rings, Sweet Syrup

Pulled Pork 16⁰⁰ea

Tender Pulled Pork, Mozzarella, Gouda, Provolone, Parmesan, Bold BBQ Sauce, and Couple Onion Rings.

Philly Cheese 16⁰⁰ea

Tender Pulled Pork, Mozzarella, Gouda, Provolone, Parmesan, Bold BBQ Sauce, and Couple Onion Rings.

Mexican Fusion 18⁰⁰ea

Chorizo Sausage, Huevos Ranchero Sauce, Jalapenos, Olives, Tomato, Corn, Cheddar Chile Queso, Feta Cheese, Salsa, and Sour Cream

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

HANDCRAFTED PIZZA

Homemade Pizza Crust

Homemade Marinara

10 Inch – Feeds 1-2 Guests

14 Inch – Feeds 5-6 Guests

ALL MEAT

Pepperoni, Sausage, Hamburger, Ham, Bacon, Marinara, and Italian Cheese

10 Inch 17¾ – 14 Inch 25¼

CANADIAN

Pepperoni, Bacon, Mushrooms, Marinara and Italian Cheese

10 Inch 15¾ – 14 Inch 23¼

ROYAL HAWAIIAN

Ham, Pineapple, Marinara, Bacon, Red Onion, Honey Garlic, Italian Cheese, and Toasted Sesame Seeds

10 Inch 17¾ – 14 Inch 23¼

BBQ CHICKEN

Grilled Chicken, Red Onion, Bell Pepper, Bold BBQ Sauce, Cheddar and Mozzarella

10 Inch 16¾ – 14 Inch 23¼

CHEESE

Double Dose of Italian Cheese and Marinara

10 Inch 14¾ – 14 Inch 18¾

SUPREME

Pepperoni, Sausage, Hamburger, Bell Pepper, Mushrooms,
Red Onion, and Italian Cheese

10 Inch 19¾ – 14 Inch 27¼

BACON CHEESEBURGER

Hamburger, Bacon, Red Onion, Mustard, Ketchup, Marinara, Cheddar, and Mozzarella

10 Inch 19¾ – 14 Inch 27¼

Breadsticks

Served with Marinara Sauce

10 Inch 10¾ – 14 Inch 15¼

Add Italian Cheese +3¾ / 10"

+9¼ / 14"

Kid's Menu

DINER LITE 11¾

(2 EGGS, CHOICE OF MEAT AND TOAST)

2 PANCAKES OR 2 FRENCH TOAST 10¾

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

(COMES WITH CHOICE OF MEAT)

2 EGG OMELETTE, 1/2 HASH AND 1 PIECE TOAST

(2 FILLINGS)

12⁰⁰

ADDITIONAL FILLINGS +1 EACH

Mushrooms – Peppers – Onions – Olives

Bacon – Ham – Sausage– Kidney Beans

ONE PIECE FISH* - 14³/₄

ALL SERVED WITH FRIES*

ONE PIECE CHICKEN FINGER* - 10³/₄

(CHOICE OF DIPPING SAUCE)

ALL SERVED WITH FRIES*

FOUR CHICKEN WINGS*- 10³/₄

(BONE-IN OR BONELESS)

(CHOICE OF SAUCE)

ALL SERVED WITH FRIES*

2 oz BEEF BURGER*- 9³/₄

ALL SERVED WITH FRIES*

ONE PIECE CRISPY CHICKEN* - 10³/₄

ALL SERVED WITH FRIES*

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

Feasts

Add an Appetizer to any of these Dinners for \$3.00 per Guest

Simple Pasta Dinner

- Choice of Pasta Dish
- Garlic Toast and Variety of Breads
- Sweet Mo Jo Pickles, Dill Pickles
- Caesar and Garden Salad Bar
 - 8-10 Guests \$214.00
 - 12-15 Guests \$319.50
 - 18-20 Guests \$425.00

Pasta Dinner

- Choice of 3 Compound Salad (1 Choice PP)
- Choice of Pasta Dish
- Garlic Toast and Variety of Breads (For Table)
- Sweet Mo Jo Pickles and Dill Pickles
- Dessert - Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$213.40
 - 12-15 Guests \$320.10
 - 18-20 Guests \$424.00

Pasta Bar

- Variety of 3 Pasta Noodles
- Variety of Pasta Sauces (Bolognese, Marinara, and Alfredo Sauce)
- Choice of 2 Baked Pastas
- Garlic Toast and Variety of Breads
- Sweet Mo Jo and Dill Pickles
- Choice of 2 Compound Salads
- Caesar and Garden Salad Bar
- Choice of 3 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - 8-10 Guests \$333.40
 - 12-15 Guests \$500.10
 - 18-20 Guests \$662.80



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

AAA Beef Dinner

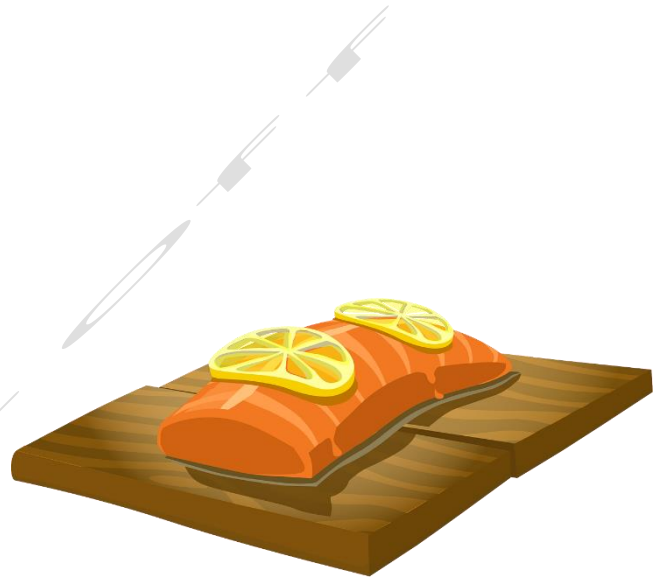
- Choice of 3 Compound Salad (1 Choice PP)
- AAA Sliced Beef
- Choice of Starch
- Choice of 2 Hot Vegetables (1 Choice PP)
- Homemade Dinner Rolls & Butter
- Dessert - Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$328.00
 - 12-15 Guests \$492.00
 - 18-20 Guests \$620.00

Smoked Beef Dinner

- Choice of 3 Compound Salad (1 Choice PP)
- Tender Smoked Beef
- Choice of Starch
- Choice of 2 Hot Vegetables (1 Choice PP)
- Homemade Dinner Rolls & Butter (For Table)
- Dessert - Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$338.00
 - 12-15 Guests \$507.00
 - 18-20 Guests \$640.00

Surf and Turf

- Choice of 3 Compound Salad (1 Choice PP)
- AAA Beef Inside Round
- Applewood Smoked Salmon Fillet (One Per Person)
- Choice of Starch
- Choice of 2 Hot Vegetables
- Homemade Dinner Rolls & Butter (For Table)
- Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$378.00
 - 12-15 Guests \$567.00
 - 18-20 Guests \$730.00



Prime Rib Dinner

- Choice of 3 Compound Salad (1 Choice PP)
- Chef Carved AAA Prime Rib (A La Carte)
 - Homestyle Gravy, and Horseradish
- Choice of Starch
- Choice of 2 Hot Vegetables
- Homemade Dinner Rolls & Butter (For Table)
- Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$438.00
 - 12-15 Guests \$657.00
 - 18-20 Guests \$850.00

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

Beef and Chicken Dinner

- Choice of 3 Compound Salad (1 Choice PP)
- AAA Sliced Beef
- 1 Choices of Chicken (See Below, 1 Choice PP)
- Choice of 2 Starch
- Choice of Two Hot Vegetable
- Homemade Dinner Rolls & Butter (For Table)
- Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$368.00
 - 12-15 Guests \$552.00
 - 18-20 Guests \$710.00



Variety of Chicken

- ❖ Rosemary
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

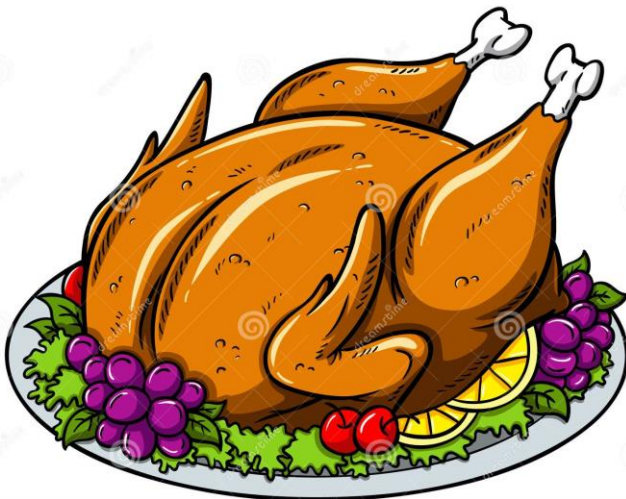
Upgrade Your Dinner to Include the Following Items

- 1 Choice of Compound Salad (Replaces Desserts)
- 1 Choice of Appetizer (Salad Bar Included)
- 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

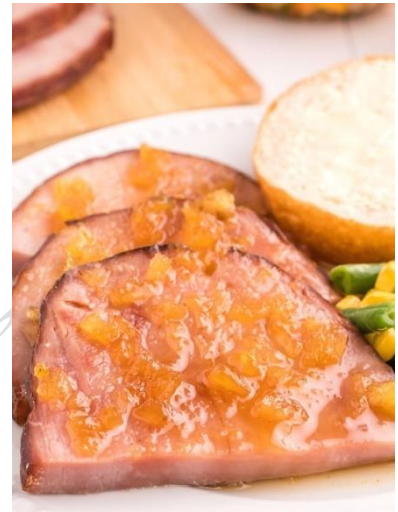
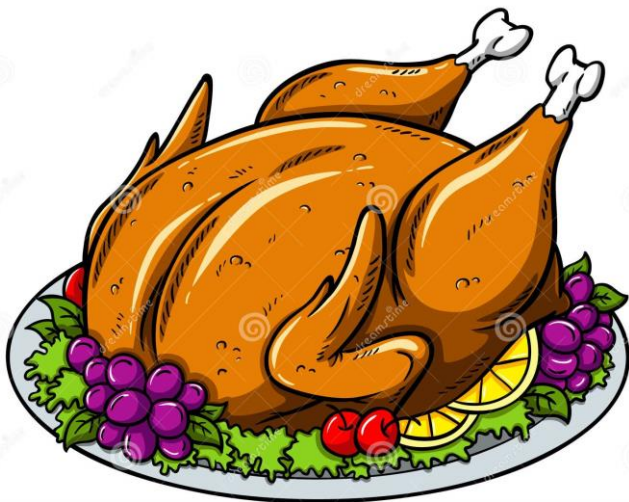
Festive Dinner

- Choice of 3 Compound Salad (1 Choice PP)
- Rosemary Turkey
- Pineapple Glazed Ham
- Choice of Starch
- Choice of Vegetable
- Bacon Cheddar Perogis in a Garlic Cream Sauce
- Tomato Braised Cabbage Rolls
- Herbed Dressing
- Homemade Dinner Rolls & Butter (For Table)
- Choice of 3 Desserts (1 Choice PP)
 - 8-10 Guests \$378.00
 - 12-15 Guests \$567.00
 - 18-20 Guests \$730.00



Simple Festive Dinner

- Rosemary Turkey or Pineapple Glazed Ham
- Choice of Starch
- Butter Glazed Carrots
 - 8-10 Guests \$247.50
 - 12-15 Guests \$370.50
 - 18-20 Guests \$470.00



- 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

Mexican Buffet (Authentic Mexican Cuisine)

Choice of 4 of the Following (Mexican Rice and Farmers Beans Included)

- 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

- 8-10 Guests \$230.40
- 12-15 Guests \$345.60
- 18-20 Guests \$460.80



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 Mexican Buffet (Authentic Mexican Cuisine)

Choice of 4 of the Following (Mexican Rice and Farmers Beans Included)

- 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**

- 8-10 Guests \$210.00
- 12-15 Guests \$315.00
- 18-20 Guests \$410.00



Beef on a Bun

- Thin Sliced Beef
 - Served with mustards, mayonnaise and horseradish aioli
- Marinated Onions
 - Onion / Celery Seed / Vinegar
- Cabbage Slaw
- Brioche Dinner Rolls
 - 10 Buns - \$90.00
 - 15 Buns - \$135.00
 - 20 Buns PP - \$170.00

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

- 1 Choice of Compound Salad
- 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

Exquisite Lunch

- Variety Open and Closed Sandwiches (Tuna; Egg; and Ham Salad, Deli, Ham & Cheese, and BLT)
- Variety of Pickles (Cucumber, Onion, and Carrot)
- Variety of Cold Vegetables
- Variety of Fruit
- Variety of Meat, Cheese and Crackers
- Variety of Squares, Cookies, and Cinnamon Buns (For the Table)
 - 8-10 Guests - \$245.00
 - 14-15 Guests - \$367.500
 - 18-20 Guests - \$475.00



Chuckwagon Chilli

- Chuckwagon Chilli
- Homemade Dinner Rolls & Butter
- Caesar and Garden Salad Bar
- Choice of 2 Desserts
 - 8-10 Guests \$230.00
 - 12-15 Guests \$345.00
 - 18-20 Guests \$440.00



Salad Buffet

- Choice of 3 Compound Salads
- Caesar and Garden Salad Bar
- Sweet Mo Jo and Dill Pickles
- Cheese and Cracker Charcuterie Board
- Choice of 3 Desserts
 - 8-10 Guests \$268.40
 - 12-15 Guests \$402.50
 - 18-20 Guests \$536.80

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

Butter Chicken Dinner

- 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
 - 8-10 Guests \$298.40
 - 12-15 Guests \$447.60
 - 18-20 Guests \$545.00



Ukrainian Dinner

- Kubasa (Garlic Sausge)
- Chicken Kiev
- Perogies (Cheddar Bacon)
- Holubtsi (Cabbage Rolls)
- Borscht Soup
- Palyanytsya Bread
- Choice of 2 Desserts
 - 8-10 Guests \$353.00
 - 12-15 Guests \$529.50
 - 18-20 Guests \$676.00



Dessert Buffet

- Variety of Fruit
- Choices of 2 Cakes
- Choice 5 Individual Desserts
 - 8-10 Guests \$170.00
 - 12-15 Guests \$255.00
 - 18-20 Guests \$340.00



ENTREES

Available in 5 Convenient Serving Sizes;

- Small - Serves 1, with a Smaller Appetite
- Medium - Serves 1, with a Larger Appetite
 - Serves 2, with a Side Dish Added)
- Large - Serves 2, with a Larger Appetite
 - Serves 3, with a Side Dish Added)
- Family - Serves 4, with a Larger Appetite
 - Serves 6, with a Side Dish Added)
- Corporate - Serves 9, with a Larger Appetite
 - Serves 12, with a couple Side Dishes Added)

Proteins (Additional)

Classic Lasagna

Pasta layered between rows of Delicious Tomato Sauce, Creamy Cottage Cheese, and 4 Cheese Italian Cheese

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Veggie Lasagna

This vegetarian lasagna is cheesy (of course), and loaded with vegetables, spinach and a simple tomato sauce.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Baked Spaghetti and Meat Sauce

Spaghetti Noodles in a Bolognese Sauce, Topped with a Blend of Italian Cheese

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Spaghetti and Meatballs

Noodles of the Spaghetti Variety in a Rich Tomato Sauce, Seasoned to Perfection.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Sweet and Sour Meatballs (With Rice)

Hand-Rolled Meatballs on a Bed of Rice, Topped with Sweet and Sour Sauce

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Beef and Corn Bake

Beef, Pasta, Corn, Tomato, Cheddar, and Mozzarella Cheese

Small 8½ - Medium 12½ - Large 16½ - Family 27⁰⁰ - Corporate 60⁰⁰

Cottage Pie (Shepherds Pie)

A Medley of Vegetables, Ground Beef and Herbs in a Red Wine Sauce, under a be of whipped potato.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Chicken Pot Pie

A well seasoned medley of Chicken and vegetables in a Crisp Crust.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Beef Pot Pie

A well seasoned medley of Chicken and vegetables in a Crisp Crust.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Smoked Meatless Meatballs

A Combination of Chickpeas and Onions, Smoked at a low temperature, and tossed with Herbed Tomato Sauce.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Cabbage Rolls

Beef and Rice Mixture in a Hand Rolled Cabbage Casing. Braised in a herbed tomato sauce.

2rolls 7½ - 3rolls 10½ - 6rolls 16½ - 12rolls 35⁰⁰ - 32rolls 90⁰⁰

Taco Pie

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.

5Inch 7⁰⁰ - 9Inch 18½ - Family 28⁰⁰ - Corporate 55⁰⁰

Bacon Cheeseburger Pie

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Cheeseburger Casserole

With ingredients like Lean Ground Beef, Diced Onions, Tomatos, Garlic, and Spices – you'll never forget it!

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Crescent Roll Taco Bake

Taco Pie! Shaped like a pie, and filled with Taco ingredients, you will go back for seconds!

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Sloppy Joes

The classic meal that's featured in every household.

8oz 8⁰⁰ - 16oz 11½ - 32oz 18⁰⁰

Taco Casserole

This Taco Casserole Recipe is loaded with all of your Mexican favorites and topped with Doritos!

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

White Cheese Chicken Lasagna

This white sauce Chicken Lasagna is so satisfying with layers of lasagna noodles and tender chicken in a creamy spinach sauce.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Shipwreck Dinner

Lean Ground Beef, Macaroni and Cheese, Diced Tomatos, Mixed Veggies, and Cheddar Cheese, Baked to Perfection

Small 8½ - Medium 11½ - Large 14½ - Family 26⁰⁰ - Corporate 52⁰⁰

Chuckwagon Chilli

Ground Beef, Beans, Sausages, Carrots, Diced Onion, and Seasons made to perfection.

8oz 8⁰⁰ - 16oz 12½ - 32oz 18⁰⁰

Pulled Pork

Tender Pulled Pork in a Seasoned Smokey BBQ Sauce

Served with Dinner Rolls

8oz 9⁰⁰ - 16oz 14½ - 32oz 22⁰⁰

Choice of Starch (Additional or Side Dishes)

Rustic Russet Mashed Potato

Creamy, buttery potatoes that get great texture from leaving the skins on.

Indi. 2⁵⁰ - 4S 8⁵⁰ - 9S 15⁵⁰ - 18-20S 30⁰⁰

Russet Whipped Potato

These Potatoes are whipped to perfection blended with cream, and butter.

Indi. 2⁷⁵ - 4S 9⁰⁰ - 9S 16⁵⁰ - 18-20S 32⁰⁰

Garlic Whipped Potato

These Potatoes are whipped to perfection blended with Garlic, cream, and butter.

Indi. 2⁷⁵ - 4S 9⁰⁰ - 9S 16⁵⁰ - 18-20S 32⁰⁰

Au Gratin

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.

Small 10½ - Medium 14½ - Large 18½ - Family 30⁰⁰ - Corporate 70⁰⁰

Potato Pancakes

These classic pancakes are made from mashed potatoes, Cheese, and a crisp coating.

2Pieces 4⁵⁰ - 4Pieces 8⁰⁰ - 8Pieces 15⁵⁰ - 18Pieces 30⁰⁰ - 40Pieces 65⁰⁰

Duchesse Potatoes

Russet Potatoes whipped, piped into Stars and Baked to a Golden Perfection

Indi. 4⁰⁰ - 4S 14⁰⁰ - 9S 30⁰⁰ - 18-20S 65⁰⁰

Twice Baked Potatoes

Twice Baked Potato topped with Bacon, Green Onion, Nacho Cheese and served with a side of Sour Cream.

2Pieces 6⁵⁰ - 4Pieces 12⁰⁰ - 8Pieces 24⁰⁰ - 18Pieces 50⁰⁰ - 40Pieces 110⁰⁰

Sweet Mashed Potato

Sweet Potato

With a creamy texture and delicious buttery flavor, this dish is the perfect side dish for any meal!

Indi. 4⁵⁰ - 4S 16⁰⁰ - 9S 35⁰⁰ - 18-20S 75⁰⁰

Sweet Potato Casserole

Whipped Sweet Potato, with a creamy texture and delicious buttery flavor, topped with Marshmallows, and Pecans

Indi. 5⁵⁰ - 4S 22⁰⁰ - 9S 45⁰⁰ - 18-20S 85⁰⁰

Hash-Brown Casserole

Small 5⁵⁰ - Medium 11⁰⁰ - Large 14⁰⁰ - Family 30⁰⁰ - Corporate 55⁰⁰

Cheese and Bacon Perogies

Served in a Bold Buttery Glaze a Rich Mushroom Sauce

2S 5⁵⁰ - 4S 10⁰⁰ - 8S 20⁰⁰ - 18-20S 50⁰⁰

Dill Perogies

Potato Cheddar Perogies served in a Creamy Dill Sauce

2S 5⁵⁰ - 4S 10⁰⁰ - 8S 20⁰⁰ - 18-20S 50⁰⁰

Fully Loaded Perogies

Bacon Cheddar Perogies served in a Bold Creamy Sauce Topped with Bacon, Green Onions, and Bell Pepper

2S 8⁵⁰ - 4S 15⁵⁰ - 8S 32⁰⁰ - 18-20S 75⁰⁰

Rustic Homestyle Dressing

Cubes of White and Whole Wheat Bread, tossed in a blend of Vegetables, Herbs and Chicken Stock,

Indi. 3⁵⁰ - 4S 13⁰⁰ - 9S 26⁰⁰ - 18-20S 55⁰⁰

Sausage Dressing

Cubes of Italian Bread tossed with Sliced Italian Sausage, a medley of vegetables and tossed in Chicken Stock.
Garnished with Parsley.

Indi. 4⁵⁰ - 4S 17⁰⁰ - 9S 35⁰⁰ - 18-20S 75⁰⁰

Onion Pie

Similar to a quiche, but with lots of sautéed onions and melted cheese, this onion pie is one amazing side dish.

5Inch 6⁵⁰ - 9Inch 17⁰⁰ - Family 26⁰⁰ - Corporate 42⁰⁰

Quebec Style Beans

A classic staple for any meal, whether it be a BBQ or a Three Course Dinner.

Classic 8oz 4⁵⁰ - 16oz 9⁰⁰ - 32oz 16⁰⁰

With Bacon 8oz 5²⁵ - 16oz 10⁵⁰ - 32oz 20⁰⁰

With Sausage 8oz 5²⁵ - 16oz 10⁵⁰ - 32oz 20⁰⁰

Buffalo Chicken Mac and Cheese

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Wisconsin Five-Cheese Bake

Mozzarella, Swiss, Parmesan, provolone, and Gouda Cheese all combine to create this irresistible macaroni bake.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Lobster Mac and Cheese

Rich mac and cheese — made with Cheddar, Gruyere, and Romano — combines with lobster meat and is baked to golden perfection.

Small 8⁵⁰ - Medium 12⁵⁰ - Large 17⁰⁰ - Family 34⁰⁰ - Corporate 75⁰⁰

Four-Cheese Truffled Macaroni and Cheese

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Smoked Gouda Mac and Cheese

This dish is given a fancy twist when smoky Gouda steps in to replace traditional Cheddar.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

'South-of-the-Border' Mac and Cheese

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Shrimp Mac and Cheese

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.

Small 8⁵⁰ - Medium 12⁵⁰ - Large 17⁰⁰ - Family 34⁰⁰ - Corporate 75⁰⁰

Smoky Four Cheese Macaroni Bake

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

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Pumpkin Macaroni and Cheese

Pumpkin may sound like an odd addition to macaroni and cheese, but once pureed, pumpkin creates a luxuriously rich sauce.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Garlic Chicken Mac and Cheese

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Macaroni and Cheese with Bacon and Onions

The sweetness of caramelized onions is balanced out with salty bacon in this wow-worthy mac and cheese.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Macaroni and Cheese Gratin

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Mock Sou Boreg (Armenian Macaroni and Cheese)

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Reuben Mac

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.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Lobster-Bacon Macaroni and Cheese

Smoky bacon, rich lobster, and a melty cheese sauce make this a real stand-out macaroni dish.

Small 9⁰⁰ - Medium 13⁵⁰ - Large 18⁰⁰ - Family 39⁰⁰ - Corporate 80⁰⁰

Baked Gnocchi Mac and Cheese

A rich and creamy gnocchi, a tender pasta dumpling made from potatoes.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Baked Mac 'n Cheese Rosé

A Rich and Creamy Sauce prepared from a Marinara and Alfredo Sauce, Baked to a golden perfection.

Small 9½ - Medium 13½ - Large 17½ - Family 28⁰⁰ - Corporate 65⁰⁰

Monterey Spaghetti

Whole Wheat Spaghetti in a blend of Spinach, sour Cream and French Fried Onions.

Small 6⁵⁰ - Medium 9⁵⁰ - Large 14⁰⁰ - Family 26⁰⁰ - Corporate 50⁰⁰

Hot Vegetable

Butter Glazed Carrots

Sliced Carrots in a Buttery Glaze

Indi. 2⁵⁰ - 4S 8⁰⁰ - 9S 17⁵⁰ - 18-20S 30⁰⁰

Green Bean Mediterranean

Whole Green Beans, Steamed and Tossed in Olive Oil, Garlic and Basil.

Indi. 3⁰⁰ - 4S 9⁰⁰ - 9S 21⁵⁰ - 18-20S 35⁰⁰

Orange Glazed Carrots with Ginger & Dill

Sliced Carrots, Cooked With Orange Juice, Ginger and Dill

Indi. 3⁵⁰ - 4S 12⁰⁰ - 9S 27⁰⁰ - 18-20S 53⁰⁰

Garlic Butter Mushrooms

Button Mushrooms Sauteed in a Seasoned Butter and Glazed to a Golden Color.

Indi. 3⁵⁰ - 4S 12⁰⁰ - 9S 27⁰⁰ - 18-20S 53⁰⁰

Garden Green Peas

Garden Peas tossed with seasoned Butter.

Indi. 1⁷⁵ - 4S 5⁷⁵ - 9S 14²⁵ - 18-20S 27⁰⁰

Garden Peas and Carrots

Garden Peas and Carrots tossed with seasoned Butter.

Indi. 1⁷⁵ - 4S 5⁷⁵ - 9S 14²⁵ - 18-20S 27⁰⁰

Steamed Cauliflower

Florets of Steamed Cauliflower, Served with a side of a Bold Homemade Cheddar Sauce.

Indi. 3⁰⁰ - 4S 9⁰⁰ - 9S 21⁵⁰ - 18-20S 35⁰⁰

Kettle Kernel Corn

Kernels of Corn tossed in Melted Butter, Served with Lemon Pepper Seasoning.

Indi. 1⁷⁵ - 4S 5⁷⁵ - 9S 14²⁵ - 18-20S 27⁰⁰

Braised Asparagus

Heads of Green Asparagus Tossed in Butter and Fresh Garlic.

Indi. 3⁵⁰ - 4S 12⁰⁰ - 9S 27⁰⁰ - 18-20S 53⁰⁰

Oven Braised Brussel Sprouts

Sprouts Seasoned with our blend of Spices, topped with Specs of Bacon, Bread Crumbs and Pecorino Romano Cheese.

Indi. 3⁵⁰ - 4S 12⁰⁰ - 9S 27⁰⁰ - 18-20S 53⁰⁰

Creamed Peas

Garden Peas tossed in a Garlicky Cream Sauce

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 15⁵⁰ - 18-20S 31⁰⁰

Creamed Corn

Garden Kernel Corn tossed in a Home-made (Like the rest of our Products) Garlicky Sauce

Indi. 2⁰⁰ - 4S 7⁰⁰ - 9S 15⁵⁰ - 18-20S 31⁰⁰

Surprise Dips

Add one or two to your Meal

****Served with Choice of either Crackers or Variety of Vegetables or Tortilla Chips**



Layered Seafood Dip 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25**

A creamy base layered with Cocktail Sauce, Bell Pepper, Green Onion, Tomato, Crab, Shrimp, and Italian Cheese.

**Pepperoni Pizza Dip 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25**

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

Dill Benedictine Dip 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25**

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

**Caramel Apple Dip 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25**

Creamy Brown Sugar Base Layered with Caramel, Skor, Chocolate, Candy Covered Chocolates
Served with Sliced Apples, and Graham Crackers



Cowboy Caviar 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25**

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



**Spinach Dip 16⁰⁰ / Dish, Feeds 10
37½ / Dish, Feeds 25**

Creamy Spinach Dip Served with Sourdough Bread

**S'mores Dip 21⁰⁰ / Dish, Feeds 10
50⁰⁰ / Dish, Feeds 25**

Creamy Marshmallow Base, Layered with Milk Chocolate, and Graham Crackers. Served with Graham Crackers and Variety of Fruit

**Lasagna Dip 21¾ / Dish, Feeds 10
51¾ / Dish, Feeds 25**

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

BLT Dip 19½ / Dish, Feeds 10
46¼ / Dish, Feeds 25**

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

7 Layer Dip** 19¾ / Dish, Feeds 10
47¾ / Dish, Feeds 25

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

Peanut Butter Cup Cheesecake Dip 21¾ / Dish, Feeds 10
51¾ / Dish, Feeds 25

Creamy Peanut Butter Base, Layered with Whip Cream, Peanut Butter Cups, and Chocolate Syrup.
Served with Variety of Graham Crackers and Variety of Fruit

Reuben Dip 21¾ / Dish, Feeds 10
51¾ / Dish, Feeds 25

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

Beef Enchilada Dip** 21⁰⁰ / Dish, Feeds 10
50⁰⁰ / Dish, Feeds 25

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



Southwest Dip** 18⁰⁰ / Dish, Feeds 10
42½ / Dish, Feeds 25

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

Caramelized Onion, Bacon, and Gruyere Dip 19½ / Dish, Feeds 10
46¼ / Dish, Feeds 25

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

Million Dollar Dip** 23¼ / Dish, Feeds 10
55½ / Dish, Feeds 25

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

Club Sandwich Dip 21¾ / Dish, Feeds 10
51¾ / Dish, Feeds 25

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 18⁰⁰ / Dish, Feeds 10

42½ / Dish, Feeds 25

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

Served with Tortilla Chips



Appetizers

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

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)

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

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)

Deep-Fried Wontons filled with Cream Cheese, and Crab Meat

5Servings 26²⁵ - 10Servings 52⁵⁰ - 20Servings 105⁰⁰ - 40Servings 210⁰⁰

Choice of Desserts

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
- Goopy 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)

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 (3 per Serving)

“After Eight Dinner Mints” (3 per Serving)

Homemade Creme Brulee

Homemade Yeast Doughnut(s)

Apple Strudels

Chocolate Covered Strawberries

Cinnamon Rolls

Sparkling Jello

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**
- **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;

- Setting up;
 - Table and Chairs
 - Tablecloths
 - Dinnerware (China, Cutlery, Cups, etc.)

\$3.20 / Guest (If our Catering Services are Utilized)

\$5.30 / Guest (If our Catering Services aren't Utilized)

Distance from our Location would
Vary this Price

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

- Ceramic Dishware, Plastic Glasses (Hard Plastic), Ceramic Cups, Silverware, and Napkins
- 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)

(2.30 / Person)

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.

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.

BOOKING POLICIES

- To confirm the Booking, the greater of 25% 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 15% 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.

CANCELLATION POLICY

- For Cancellations, Two weeks or less, prior to your Function Date, we will retain the 50% Deposit paid.