



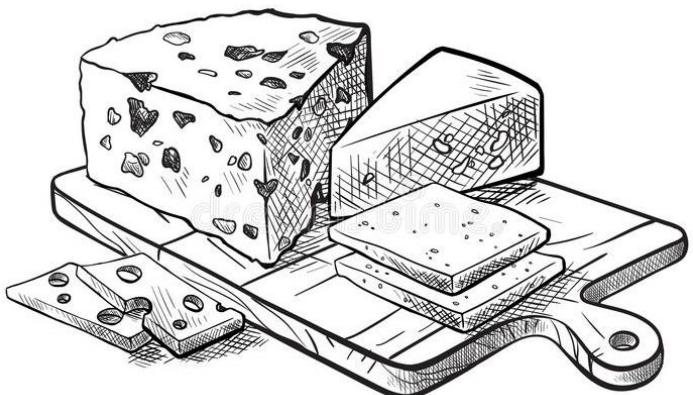
Looking for a **CATERER?**

We got you covered!!!

Great for Numerous Events

MoJo Food Services

Plated Dinners



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 a **suggested/optional** process of how an event could be presented.

Please don't think we're forcing any or all of these items onto you. Thank You for Understanding!

- We would Serve the Beverages via a Beverage Menu throughout the Evening of the event
- The Host or our Servers could greet the Guests and the Host could begin any Lineup or Itinerary they have planned begin the event.
OR
- If the Host wishes to begin the event with no itinerary;
 - We would bring our Full Menu to each guest and have our servers take the guests order once they're ready.
 - Once Appetizers are Prepared, we would place the appetizer in front of each guest.
 - After the guests are done eating, we would remove the dishes from the table and we would begin the next step
- Either an Itinerary could begin or we would move onto the Main Entree
 - Once we are notified regarding the next step (the main Entree) Dinner is served, we would place the Main Entree in front of each guest.
 - After the Guests are done eating, we would remove the dishes from the table and we would begin the next step
- Either an Itinerary could begin or we would move onto Dessert
 - Once we are notified regarding the next step (the Dessert) Dessert is served, we would place the Dessert in front of each guest.
 - After the Guests are done enjoying dessert, we would remove the dishes from the table and begin the next step
- We would frequently visit each table with any refills and keep a record of any refills or beverages on hand for the Final Payment
- 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 any remaining dishes 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 items either picked up at any of your locations or have them dropped off at ours

Deluxe Continental - Served

- Assorted Homemade Muffins
- Yogurt Parfait
- Fruit Skewers
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and Orange)
 - Toddler (0-2): Free
 - Kids (3-8): \$12.00 PP
 - Adults (9+): \$19.70 PP



Pancake Breakfast

- Homemade Pancakes
 - Syrup, Butter, and Homemade Jam
- Scrambled Eggs
- Fruit Skewers
- Sliced Bacon and Maple Sausage
- Fresh Brewed Coffee, Variety of Tea, and Juice (Apple and/or Orange)
 - Toddler (0-2): Free
 - Kids (3-8): \$14.00 PP
 - Adults (9+): \$21.70 PP

Diner Regular 18.25 PP

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

MO JO Special 20.25 PP

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

Farmers Breakfast 24.25 PP

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



Diner Lite 16.00 PP

2 Eggs, Choice of Meat, Hash-browns

'The Big Apple' Breakfast 30.00 PP

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

Simple Breakfast Burrito 14.00 PP

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

Breakfast Burrito Supreme 18.00 PP

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

Farmers Breakfast Sandwich 17.50 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 19.50 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 16.00 PP

Ham, Bell Pepper, Green Onions, and Cheddar Cheese

Ham and Cheese Omelette 12.00 PP

Diced Ham and 2 Cheeses

Greek Omelette 16.00 PP

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

Chilli Cheese, and Bacon Omelette 18.00

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

All-mlette 18.00 PP

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

Veggie Lovers 16.00 PP

Mushrooms, Peppers, Tomatos, Onions, and Herbs

Chicken and Avocado 18.00 PP

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

Philly Cheesesteak 19.00 PP

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

Spinach and Swiss Omelette 16.00 PP

Swiss Cheese, Spinach, Onion, Tomato, and Mushrooms

Skillets

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

Barnyard 16.50 PP

Peppers, Green Onions, Sausage, Ham and Bacon

Ukrainian 16.50 PP

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

Santa Fe 16.50 PP

Chorizo, Bell Pepper, Onion and Mushrooms

Breakfast Poutine 16.50 PP

Bacon, Ham, Sausage and Hollandaise Sauce

Veggie 16.50 PP

Bell Pepper, Onions, Tomato, and Avocado

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 11.00 PP**Cinnamon Roll French Toast 15.00 PP**

4 Dulce de Lèche Cinnamon Rolls

Dulce de Leche French Toast 16.00 PP

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

Banana Foster French Toast 16.00 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 11.00 PP

3 Fluffy Homemade Pancakes

BLUEBERRY PANCAKES 12.00 PP

3 Fluffy Buttermilk Pancakes with Whole Blueberries

CHOCONANA PANCAKES 12.00 PP

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

STRAWBERRY SHORTCAKES 13.00 PP

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

BANANA OATCAKES 14.00 PP

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 11.00 PP

3 Fluffy Homemade Waffles

BLUEBERRY WAFFLES 12.00 PP

3 Fluffy Homemade Waffles with Whole Blueberries

CHOCONANA WAFFLES 12.00 PP

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

STRAWBERRY SHORTCAKES 13.00 PP

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

BANANA OATCAKES 14.00 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
5.50 – 9.50 – 15⁰⁰
8oz 16oz 32oz

SALAD CHOICES

CAESAR SALAD 9.00 PP

Served with Garlic Toast
Add Crispy or Grilled Chicken for \$3.00

GARDEN SALAD 9.00 PP

Romain, Tomato, Pepper, Onion, Carrot, Cucumber
Choice of Dressing

TACO SALAD 12.00 PP

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

APPLE CHICKEN PECAN SALAD 14.00 PP

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

BLTC SALAD 14.00 PP

Bacon, Lettuce, Tomato, and Chicken

STRAWBERRY SPINACH SALAD 10.00 PP**GREEK SALAD 10.00 PP**

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

POTATO SALAD 9.00 PP

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

CHEF SALAD 15.00 PP

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

SOUTHWEST SALAD 14.00 PP

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

JAPANESE CABBAGE SALAD 13.00 PP

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

BLT Pasta 14.00 PP

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

Seven Layer 12.00 PP

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

Broccoli 9.00 PP

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

SANDWICHES

All Come with Choice of Hand-Cut Fries, or Salad, or Soup

Host can Substitute any or all for choice of Mozza Sticks / Onion Rings / Zucchini Sticks / Poutine / Deep Fried Pickles / Sweet Potato Fries / Truffle Fries / Baked Potato / Mac n' Cheese \$2.50

Grilled Cheese - 11.00 PP

Marble Cheese on Choice of Toast

Tuna Salad - 12.00 PP

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

Denver - 13.00 PP

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

Egg Salad - 12.00 PP

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

Grilled Ham & Cheese - 12.50 PP

Sliced Ham, Marble Cheese, on Choice of Toast

BLT - 14.00

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

Tuna Melt 13.00 PP

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

Clubhouse 17.00 PP

Single - 15.75

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

Meatloaf Sandwich 17.00 PP

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

Smoky Beef Dip 20.00 PP

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 11⁰⁰ea

Smoked Gouda, Mushrooms, Green Onions, and Bell Peppers 17⁰⁰ea

Texas BBQ Pulled Pork 17⁰⁰ea

Chicken, Corn, Black Beans and Crispy Fried Onions 17⁰⁰ea

Chicken Tinga 17⁰⁰ea

Mushroom 17⁰⁰ea

Mexican Style Beef 17⁰⁰ea

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

Monte Cristo - 14.00 PP

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

Reuben – 15.00 PP

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

Chicken Spiedie – 14.00 PP

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 – 13.00 PP

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

Pulled Pork – 13.00 PP

Sloppy Joes – 13.00 PP

Donair – 14.00 PP

Philly Cheesesteak – 16.00 PP

Chicken Tacos (3x) 20⁰⁰/Order

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

Shrimp Taco (3x) 20⁰⁰/Order

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

Pastor Style Tacos (3x) 20⁰⁰/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) 20⁰⁰/Order

(Mexican Cuisine)

Roast Beef, Herbs, Cilantro and Onion on a Corn Tortilla

Served with Lemon and Hot Sauce (Homemade)

Crispy Tacos (3x) 17⁰⁰/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 13⁰⁰ea

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 Cuisine)

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

Chimichangas (2) 17⁰⁰/Order

(Mexican Cuisine)

Ham and Cheese Deep Fried in a Flour Tortilla

Topped with Shredded Lettuce, Sour Cream, and Guacamole

Burgers

Quarter Pound 100% Canadian Beef, and Real Cheese

All Served with Pickle, Lettuce, Onion and Tomato

All Come with Choice of Hand-Cut Fries, or Salad, or Soup

Host can Substitute any or all for choice of Mozza Sticks / Onion Rings / Zucchini Sticks / Poutine / Deep Fried Pickles / Sweet Potato Fries / Truffle Fries / Baked Potato / Mac n' Cheese \$2.50

Jane/John Doe \$12.50 PP

(No Pickles, Lettuce, Onion, or Tomato)

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

Hamburger \$17.50 PP

Cheese \$15.00 PP

Marble Cheese

Bacon Cheese \$16.00 PP

Bacon and Marble Cheese

BBQ Bacon Cheeseburger 17⁰⁰ PP

Hawaiian Cheese 19⁰⁰ PP

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

Chili Cheeseburger 17⁰⁰ PP

Homemade Chili, Marble Cheese, and a Couple Onion Rings

Breakfast Burger 17⁰⁰ PP

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

Mushroom Mozzarella 16½ PP

Mushrooms, Mozzarella Cheese, and Mayonnaise

Mushroom Bacon Cheese 17½ PP

Bacon, Mushrooms, and Marble Cheese

Ranchers Choice 20⁰⁰ PP

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

Hungry Hunter 22⁰⁰ PP

2 Beef Patties, Bacon, Mushrooms, and Marble Cheese

Kansas City 23⁰⁰ PP

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

Pioneer 21⁰⁰ PP

Mushrooms, Bacon, Garlic and Rosemary Aioli, Mozza

Farmer John 21⁰⁰ PP

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

Classic Chicken Burger 17⁰⁰ PP

Grilled or Crispy Chicken and Mayo on a Ciabatta Bun

California Chicken Burger 20½ PP

Grilled or Crispy Chicken

Bacon, Guacamole, and Marble Cheese on a Ciabatta Bun

Pesto Club Burger 20⁰⁰ PP

Grilled or Crispy Chicken

Bacon, Marble Cheese, and Homemade Pesto Mayo

Cordon Bleu 20⁰⁰ PP

Grilled or Crispy Chicken

Ham, Mozza, and a Honey Mustard Glaze

Applewood Smoked Salmon 24⁰⁰ PP

Smoky Applewood Sauce on a Ciabatta Bun

Bison Cheese 17⁰⁰ PP

Marble Cheese

(Add Bacon +1⁰⁰)

Albino 23⁰⁰ PP

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

Garden 23⁰⁰ PP

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

Hot Dogs 10⁰⁰ 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

Cheddar Cheese Smoky 11.00 PP

ENTREES

Comes with Hand-Cut Fries or Mashed Potato

***Chicken Fingers 17.00* PP**

(Choice of Dipping 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

***Fish and Chips* 20.25PP**

2 Large Fillets of Pollock in a Homemade Batter

***Hot Hamburger* 19.75 PP**

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

***Applewood Salmon Dinner* 20.25 PP**

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

***Meatloaf Dinner*19.75 PP**

(Seared, and Topped with a Tomato Puree)

Served with Garlic Toast, and Veggies

***Smoked Beef Dinner* 20.00 PP**

(9oz Smoked Tender Brisket)

Served with Garlic Toast, Veggies, and Horseradish Aioli

8 oz New York Steak

(Served with Fries and Coleslaw)

Market Price PP

Steak Bites

(Sauteed in Garlic Butter, Olive Oil and Freshly Pressed Salt and Pepper)

(Served with Fries and Coleslaw)

Market Price PP

PORK CUTLETTE DINNER 15.00 PP

(Sliced and Tenderized Pork Chop, Seasoned, and Fried to Perfection)

(Served with Fries and Coleslaw)

Poutines

Taco \$16.50 PP

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

4 Cheese and Bacon \$12.50 PP

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

Perogi \$15.50 PP

Diced Bacon, Cheddar, Mozzarella, Crispy Fried Red Onion, Sautéed Mushrooms, Gravy, and Green Onions. Side of Sour Cream

Butter Chicken \$16.50 PP

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

Donair \$14.50 PP

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

Smoky BBQ Poutine \$16.50 PP

House Fries Topped with Smoked Brisket, Smoky BBQ Sauce, Sautéed Onions, Blend of Italian Cheese, and Green Onions
Served with a Side of Horseradish Aioli

Sugar Shack \$17.50 PP

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

Pulled Pork \$16.50 PP

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

Philly Cheese \$16.50 PP

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

Mexican Fusion \$17.50 PP

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

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 18.75 – 14 Inch 26.25

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

CANADIAN

Pepperoni, Bacon, Mushrooms, Marinara and Italian Cheese

10 Inch 16.75 – 14 Inch 24.25

ROYAL HAWAIIAN

Ham, Pineapple, Marinara, Bacon, Red Onion, Honey Garlic, Italian Cheese, and Toasted Sesame Seeds
10 Inch 18.75 – 14 Inch 24.25

BBQ CHICKEN

Grilled Chicken, Red Onion, Bell Pepper, Bold BBQ Sauce, Cheddar and Mozzarella
10 Inch 17.75 – 14 Inch 24.25

CHEESE

Double Dose of Italian Cheese and Marinara
10 Inch 15.75 – 14 Inch 19.25

SUPREME

Pepperoni, Sausage, Hamburger, Bell Pepper, Mushrooms, Red Onion, and Italian Cheese
10 Inch 20.75 – 14 Inch 28.25

BACON CHEESEBURGER

Hamburger, Bacon, Red Onion, Mustard, Ketchup, Marinara, Cheddar, and Mozzarella
10 Inch 20.75 – 14 Inch 28.25

Breadsticks

Served with Marinara Sauce
10 Inch 10.75 – 14 Inch 15.25
Add Italian Cheese +3.25 / 10"
+9.75 / 14"

Kid's Menu

DINER LITE 11.25

(2 EGGS, CHOICE OF MEAT AND TOAST)

2 PANCAKES OR 2 FRENCH TOAST 11.25

(COMES WITH CHOICE OF MEAT)

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

(2 FILLINGS)

12.50

ADDITIONAL FILLINGS \$1 EACH

Mushrooms – Peppers – Onions – Olives

Bacon – Ham – Sausage – Kidney Beans

ONE PIECE FISH* - 15.25

ALL SERVED WITH FRIES*

ONE PIECE CHICKEN FINGER* - 11.25

(CHOICE OF DIPPING SAUCE)

ALL SERVED WITH FRIES*

FOUR CHICKEN WINGS* - 10.25

(BONE-IN OR BONELESS)

(CHOICE OF SAUCE)

ALL SERVED WITH FRIES*

2 oz BEEF BURGER* - 10.25

ALL SERVED WITH FRIES*

ONE PIECE CRISPY CHICKEN* - 11.25

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

Dinners

Pasta Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Beverage - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$17.50 PP
 - Adults (9+): \$28.25 PP



AAA Beef Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - AAA Sliced 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)
- Beverage - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$27.50 PP
 - Adults (9+): \$32.25 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)

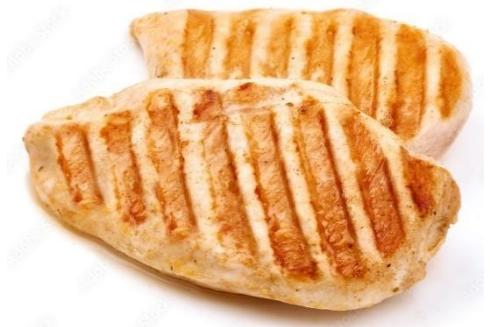
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Smoked Beef Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Beverage - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$17.50 PP
 - Adults (9+): \$31.25 PP

Beef and Chicken Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Dessert - Choice of 3 Desserts (1 Choice PP)
- Beverage - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$20.50 PP
 - Adults (9+): \$34.25 PP



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 Sautéed 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

Surf and Turf

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Dessert - Choice of 3 Desserts (1 Choice PP)
- Beverage - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$22.50 PP
 - Adults (9+): \$35.25 PP



Prime Rib Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Dessert - Choice of 3 Desserts (1 Choice PP)
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$23.50 PP
 - Adults (9+): \$41.25 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

Festive Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - 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)
- Dessert - Choice of 3 Desserts (1 Choice PP)
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$22.50 PP
 - Adults (9+): \$35.25 PP





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

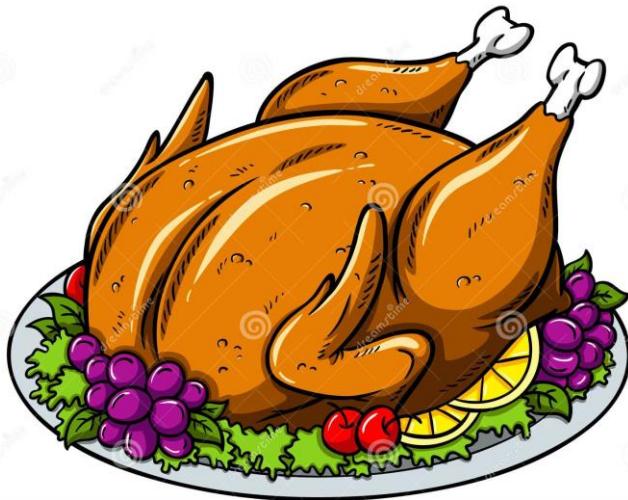
- 1 Choice of Compound Salad
(Salad Bar Included)
- 1 Choice of Appetizer
- Coleslaw
- Variety of Pickles
- 1 Choice of Cake
- 1 Choice of Trifle
- Variety of Squares and Cookies
- After Eight Dinner Mints (3pp)

+\$12.00 PP

Simple Festive Dinner

- Appe - Choice of 3 Compound Salad (1 Choice PP)
- Main - Rosemary Turkey
- Pineapple Glazed Ham

- Whipped Potato
Gravy
- Glazed Carrots
- Homemade Dinner Rolls & Butter (For Table)
- Dessert - Choice of 3 Desserts (1 Choice PP)
- Beverages - Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$25.50 PP
 - Adults (9+): \$33.25 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

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)

- **Appe** - Choice of Appetizer
 - Choice of 3 Compound Salads (1 PP)
- **Main** - Choice of 2 Proteins
 - Choice of 3 Starch Dishes (2 Choices PP)
 - Choice of 2 Hot Vegetables (1 Choice PP)
 - Coleslaw
 - Variety of Pickles
 - Homemade Dinner Rolls & Butter (For Table)
- **Dessert** - Choice of 3 Desserts (1 Choice PP)
 - After Eight Dinner Mints (3 PP)
- **Beverage** - 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)

Host's Party (PP)

Toddler (0-2): Free

Kids (3-8): \$61.50

Adults (9+): \$81.25

Guests (PP)

Toddler (0-2): Free

Kids (3-8): \$59.50

Adults (9+): \$72.25

Beef on a Bun

- Thin Siced Beef
 - Served with mustards, mayonnaise and horseradish aioli
- Marinated Onions
 - Onion / Celery Seed / Vinegar
- Cabbage Slaw
- Brioche Dinner Rolls
 - 1.5 Buns PP – \$16.00
 - 2 Buns PP – \$19.75

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

Chuckwagon Chilli

- Chuckwagon Chilli
- Homemade Dinner Rolls & Butter
- Caesar and Garden Salad Bar
- Choice of 2 Desserts
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$15.00 PP



- Adults (9+): \$22.70 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
- Fresh Brewed Coffee, Variety of Tea, and Juice
 - Toddler (0-2): Free
 - Kids (3-8): \$15.00 PP
 - Adults (9+): \$29.70 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

- 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
 - Toddler (0-2): Free
 - Kids (3-8): \$21.00 PP
 - Adults (9+): \$32.70 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 bed 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, Tomatoes, 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

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

(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, Sautéed 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 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)

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)

- Setting up;

- 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 Excited 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 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.

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 Function Date, we will retain the 50% Deposit paid.