

GREAT EVENTS CATERING

BUFFET MENU

FRESH, ARTFUL & INSPIRED CUISINE



ANTIPASTO COURSE

OPTIONAL UPGRADE
SERVED FAMILY OR BUFFET STYLE

ANTIPASTO COURSE

ARTISAN CHARCUTERIE
dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, Spruce Meadows aged cheddar, assorted olives, grainy mustard, port wine jelly, mixed pickled vegetables and olives, baguette (GF available upon request)

CANADIAN CHEESE BOARD
Spruce Meadows white cheddar, Swiss, marble, brie, blue, Monterey jack, Gouda, dried fruit, grapes, gourmet crackers and Raincoast crisps (V/GF available upon request)

PASSED HORS D'OEUVRES

BUTLERED BEFORE DINNER
CHOICE OF 2 HOT OR COLD HORS D'OEUVRES
CHOICE OF 3 HOT OR COLD HORS D'OEUVRES

COLD SELECTION | PASSED HORS D'OEUVRES

CUBAN CHICKEN SANDWICH STICKS
grainy mustard dipping sauce

PROSCIUTTO AND FIGS (GF)
with mascarpone cheese on a designer spoon

IN HOUSE SMOKED SALMON POCKETS (GF)
tarragon cream and fennel

CHINESE EGGPLANT ROLLS (V)
feta mousse and carrot pesto

BRISKET CRISPS
goat cheese cream and shishito pepper

CAESAR MARINATED SHRIMP SKEWER (GF)
with a garlic crema

AUBERGINE SUSHI (VEGAN)
with avocado mayo

OPEN FACE ITALIAN CRISPS | selection of 3
ROASTED TOMATO | goat cheese, basil chiffonade
PORCHETTA | spiced tomato jelly, squash
CRISPY PROSCIUTTO | brie cheese, grilled asparagus
CHARCUTERIE | genoa, ricotta, gem tomato, artichokes
ITALIAN CHICKEN | spiced hummus, olive tapenade

CRISPY TOASTS | selection of 3
ITALIAN | prosciutto, radish, mascarpone ricotta, pistachio
AVOCADO | grilled vegetables, asiago
CAPONATA | goat cheese, green onions
WILD MUSHROOMS | caramelized ramps, feta mousse
CHICKEN CAPRESE | balsamic droplets

CARAMELIZED ONION TARTLETTES
Gruyère mousse and thyme

LEMONGRASS CHICKEN BITES (GF)
pickled cucumber remoulade



PASSED HORS D'OEUVRES

BUTLERED BEFORE DINNER

CHOICE OF 2 HOT OR COLD HORS D'OUEVRES
CHOICE OF 3 HOT OR COLD HORS D'OUEVRES

HOT SELECTION | PASSED HORS D'OEUVRES

* DELIVERY CHARGES MAY APPLY

CHICKEN ARANCINI
smoked tomato jam

CHICKEN, BEEF OR VEGAN GYOZA
with Japanese dipping sauce

GRILLED HAWAIIAN BEEF SKEWER
spiced garlic aioli

MINI SHEPHERD'S PIE
savoury ground beef and vegetables in a light pastry shell topped with mashed potatoes

THAI CHICKEN SATAY
with coconut satay sauce

ADOBO BEEF SHORT RIB BITES (GF)
with poblano corn salsa

COCONUT SHRIMP LOLLIPOPS (GF)
two shrimp with a pepperoncini aioli

CRISPY SHRIMP TEMPURA
with a bang bang sauce

INDO-ASIAN LAMB SATAY
Asian masala glaze

WILD MUSHROOM ARANCINI
smoked tomato jam

CHICKEN, BEEF OR VEGETABLE SAMOSAS
mango balsamic chutney

SWEET POTATO FRITTER (VEGAN)
with Sriracha dip

WILD MUSHROOM TART (V)
with chive royale

REUBEN SAMMY
with Dijon aioli



DINNER BUFFET MENU

BUFFET SERVICE IS PRICED PER PERSON BASED ON ENTRÉE SELECTION(S). BUFFET PRICES ARE 25% OFF FOR CHILDREN AGES 4-12, CHILDREN 3 & UNDER $5.00 PER PERSON

DINNERWARE PACKAGE $2.95 PER PERSON INCLUDES :
WHITE CHINA PLATES, STAINLESS STEEL CUTLERY,
FOLDED LINEN NAPKINS
FAMILY STYLE SERVICE: ADD $3 PER PERSON

DINNER BUFFET INCLUDES:
- artisan breads & butter
- entrée selection(s)
- 2 salads
- starch & vegetable
- dessert table
- ice water service
- coffee & tea service
- chafing dishes & serving utensils

ENTRÉE SELECTION | PRICED PER PERSON | ADDITIONAL PROTEIN

POULTRY

BALSAMIC HERB ROASTED CHICKEN BREAST (GF, Halal)
shallot pan jus

LEMON THYME CHICKEN BREAST (GF, Halal)
lemon thyme butter sauce

SPRING ONION AND SPINACH CHICKEN ROULADE (GF, Halal)
wild onion and paprika sauce

MUSHROOM CHICKEN BALLOTINE
wild mushroom sauce, caramelized herb mushrooms

TOMATO STUFFED CHICKEN PICATTA (GF)
charred citrus caper sauce

BEEF, LAMB, PORK

HERBED GARLIC, MUSTARD AND MAPLE SIRLOIN (GF)
date syrup demi

CHILI BOURBON BRAISED SHORT RIB (GF)
blackberry pepper sauce

MOSAIC PORCHETTA PORK TENDERLOIN (GF)
orange chimichurri

SLOW ROASTED GARLIC PRIME RIB (GF)
red wine demi-glace

CUMIN CRUSTED LAMB SIRLOIN (GF)
minted green peppercorn sauce

CERTIFIED ANGUS BEEF TENDERLOIN AND RACK OF LAMB | PRICE UPON REQUEST



ENTRÉE SELECTION | PRICED PER PERSON | ADDITIONAL PROTEIN

SEAFOOD

TOMATO AND ONION JAM SALMON FILET (GF)
citrus dill cream sauce

LOBSTER RAVIOLI (4)
add on only, garlic truffle cream sauce

VEGETARIAN | *VEGAN

*PAN SEARED CAULIFLOWER STEAK
tomato cumin gel, moilee, dehydrated cauliflower, mint oil, black garlic, micro greens

*HERBED CAULIFLOWER COUS COUS EGGPLANT ROLLS
tahini cream sauce, roasted pine nuts, crispy garlic

*POMME DAUPHINE DONUT
with turmeric baby carrots, portobello, roasted tomato, tumeric cream sauce, rosemary oil

CAPRESE STUFFED PORTOBELLO
balsamic poached portobello, buffalo mozzarella, roasted house tomato, goat cheese mousse

WILD MUSHROOM AND ONION WELLINGTON
grilled vegetable compote

STARCH SELECTION | CHOICE OF ONE | ADDITIONAL STARCH ADD

LEMON HERB FINGERLING POTATOES

RICE PILAF WITH LEMON RIND

WHIPPED ROASTED GARLIC POTATOES

OVEN ROASTED HERBED POTATOES

TRUFFLE & HERB POTATO STACKER

GARLIC PARMESAN WHIPPED POTATO CAKES

VEGETABLE SELECTION | CHOICE OF ONE

OVEN ROASTED ROSEMARY AND GARLIC VEGETABLES WITH SUMAC

MAPLE SHOYU ROASTED VEGETABLES WITH PINK PEPPERCORN



SALAD SELECTION | CHOICE OF TWO | *VEGAN

CLASSIC CAESAR SALAD
hearts of romaine, herbed croutons, grated grana padano, classic garlic lovers Caesar dressing

*FARMER'S CROP GREEN (GF)
artisanal greens, radicchio, heirloom tomatoes, cucumber and watermelon radish

CHOICE OF 2 DRESSINGS: Swiss shallot dressing | cherry shoyu vinaigrette | white balsamic vinaigrette | orange vinaigrette

*PROVENÇAL SALAD
arugula, watercress, almonds, grapefruit, blueberries, fennel and house-made croutons with a mango curry dressing

*TABBOULEH SALAD (GF)
cucumber, baby gem tomato, green onions, parsley, mint, hemp hearts, lemon pepper vinaigrette

BEANS & GREENS PASTA SALAD
penne pasta, green beans, garbanzo beans, spinach, arugula, green onions, cherry tomato, fresh basil, red wine vinaigrette

BROCCOLI AND APPLE SALAD (GF)
broccoli, apples, sesame seeds, cranberry tossed in a lemon honey yogurt dressing

*TRIO OF BEET SALAD (GF)
red beets, golden beets, striped beet julienne, white onion, pears, grapefruit, pink peppercorn vinaigrette

BABY GEM CAPRESE SALAD (GF)
baby gem tomato, bocconcini pearled cheese, fresh basil, onion petals, balsamic crema vinaigrette

CORN & ARTICHOKE SALAD
fresh corn, cherry tomato, cucumber, Artichoke hearts, red onion, feta cheese, lime pepper vinaigrette

BASIL ORZO SALAD
lemon poached orzo, cannellini beans, bell pepper, onion, parsley, tomato, cucumber tossed in a tahini dressing

*FAVA BEAN AND CHICKPEA SALAD
fava beans, chickpeas, red onion, tomato, chopped parsley with a za'atar spiced vinaigrette



DESSERT TABLE | INCLUDED

MULTI-TIERED DISPLAY SWEET ENDINGS
tortes, assorted pastries, tarts, squares,
gourmet cookies

ORCHARD'S HARVEST
FRESH FRUIT TRAY (GF, VEGAN)

ARABICA COFFEE & HOT TEA SERVICE
regular and decaffeinated
*almond milk or oat milk $7.00 per carton



ADD ONS/UPGRADES

CANADIAN CHEESE BOARD | SERVES 15 (V, GF*)
Spruce Meadows white cheddar, Swiss, marble, brie, Monterey jack, Gouda, dried fruit, grapes, gourmet crackers and Raincoast crisps
(V/GF available upon request)

UPGRADE - PETITE PLEASURES
assortment of mini desserts including mini creme brulée, chocolate covered strawberries, cake pops, éclairs, blueberry lemon tart, Bailey's chocolate mousse tulip cup and fresh fruit skewers, displayed with fancy risers and decorated to complement your event
(based on 4 per person)



TERMS & CONDITIONS



RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.

Notice of dietary considerations (allergies/vegetarian requests etc.) is due 5 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

Please see booking contract for cancellation details. Minimum order is for 40 people. If less than 40 guests are in attendance, a $180.00 flat rate surcharge and a 4 hour minimum labour charge will apply.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated. Liquor service is not permitted before 10:00am and after 1:00am. Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age.

ALLERGY INFORMATION

Menu items may contain or come into contact with wheat, eggs, nuts and dairy products. Due to the nature of some allergies and intolerances, we strongly recommend ordering a separate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event. Great Events cannot guarantee that the provided food items have not come into contact with other foods.

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: $35.00 per hour
Labour charges supervisors: $40.00 per hour
Labour charges chefs: $45.00 per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges

CONTACT US FOR MORE INFORMATION:
Great Events Catering: 403.256.7150
Email: info@greateventsgroup.com
greateventscatering.ca

GREAT EVENTS CATERING