GREAT EVENTS
CATERING

RECEPTION MENU

FRESH, ARTFUL & INSPIRED CUISINE



HORS D'OEUVRES

COLD SELECTION

MINIMUM 3 DOZEN PER ITEM UNLESS OTHERWISE NOTED

DINNERWARE PACKAGE | $2.25 PER PERSON
WHITE CHINA APPETIZER PLATES, STAINLESS STEEL CUTLERY, COCKTAIL NAPKINS, CATERING EQUIPMENT

BEEF, PORK | PER DOZEN

BACON AND ICEBERG SKEWERS | (GF)
crispy pork belly, crisp iceberg, sweet blue cheese drizzle

PEPPERED STEAK BITES | (GF)
green onions and comte cheese

BLT CAKES
double smoked bacon, pickled roma, arugula cream

PAN SEARED BEEF FILET BITES
horseradish crema

BRISKET & PEPPER FLATBREAD
goat cheese, cream and herbs

CHARCUTERIE
selection of meats, cheeses, pickled vegetables and baguette



POULTRY | PER DOZEN

VIETNAMESE LEMONGRASS CHICKEN BANH MI
soy chili aioli drizzle

CHILI BRAISED CHICKEN | (GF)
queso fresca, avocado, charred tomato

OPEN FACED CHICKEN WONTON TACOS | (GF)
japanese aioli

BLUEBERRY BALSAMIC SMOKED DUCK | (GF)
tomato confit

DUCK BREAST POLENTA | (GF)
pinot grigio cherries

SEAFOOD | PER DOZEN

HOUSE MADE SMOKED SALMON | (GF)
caper bisquit, lemon aioli

SESAME TUNA WATERMELON RADISH TACOS | (GF)
spiced soy glaze and green onions

CALIFORNIA ROLLS | (GF)
cucumber and avocado, crab meat with wasabi, pickled ginger and light soya

WEST AFRICAN PRAWNS | (GF)
peanut sauce and arugula (2 shrimp)

CREAMY LOBSTER WONTON CRISPS
burnt lemon avocado

FAR EAST SUSHI | (GF)
sushi, nori maki and california rolls with wasabi, pickled ginger and light soya

SPICY SALMON CRISPY RICE SQUARES | (GF)
wasabi and jalapeño

ORANGE CHILI SHRIMP COCKTAIL | (GF)
with lemon wedges (2 shrimp)

COLD SELECTION

MINIMUM 3 DOZEN PER ITEM UNLESS OTHERWISE NOTED

VEGETARIAN | PER DOZEN

CARAMELIZED ONION & APPLE TART | (GF)
gruyere mousse and thyme

ROASTED BEET SALAD | (GF)
maple goat cheese, candied pecans, wild greens

PLUM DUSTED ST. ANDRE
honey pistachio, salted cracker

ZUCCHINI PANCAKES | (GF)
with wild mushrooms, truffle cream

CAPRESE SALAD SKEWER | (GF)
white balsamic crema

PLANT BASED VEGAN | PER DOZEN

SMOKEY MUSHROOM CRUNCH | (GF)
horseradish and crispy onions

FARMER'S MARKET TACOS
green goddess dressing

AUBERGINE SUSHI | (GF)
avocado mayo

WATERMELON MIMOSA CUBES | (GF)
orange gelee and mint

ROASTED TOMATO & GARLIC HUMMUS TOAST
chili oil, toasted pine nuts

CUCUMBER AND HUMMUS BITES | (GF)
pickled tomato



CANAPÉS AND WRAPS | PER DOZEN

GRILLED CANAPES | CHOICE OF 3

SICILIAN CAPONATA | shaved prosciutto
SMOKED SALMON | spinach cream bread crisp
GORGONZOLA | stone fruit compote and truffle honey (V)
MUHAMMARA | roasted smoked chicken and jalapeño havarti
PESTO | buffalo mozzarella and sundried tomato (V)

GOURMET SHOOTERS

GRILLED SHRIMP | bloody mary puree (GF)
MINI CHICKEN TACO | avocado crema (GF)
OLIVE BRUSCHETTA | feta cheese, crisp (V)
TOMATO GAZPACHO | carne asada, pepper (GF)

BAJA ROLLS

CARNE ASADA | red onion, tomato, quinoa, queso, cilantro, chili sour cream
SPICY THAI CHICKEN | quinoa, carrots, purple cabbage, thai sweet chili
FIESTA SHRIMP | field greens, black beans, corn, avocado, cheddar, lime vinaigrette
HUMMUS MARKET VEGGIE | red pepper hummus, avocado, spinach, cucumber, quinoa, fresh basil (V)

OPEN FACE ITALIAN CRISPS | CHOICE OF 3

ROASTED TOMATO | goat cheese, basil chiffonade (V)
PORCHETTA | spiced tomato jelly, squash
CRISPY PROCUITTO | brie cheese, grilled asparagus
CHARCUTERIE | genoa, ricotta, gem tomato, artichokes
ITALIAN CHICKEN | spiced hummus, olive tapenade

ARTISAN BREAD SLIDERS

TEMPURA SHRIMP | sweet Asian dressing, pickled onion
CAJUN CHICKEN | salsa verde cream, pea shoots
ITALIAN DELI | jalapeño havarti

VIETNAMESE SALAD ROLLS (GF,V)

bean sprouts, rice noodles, carrots julienne, greenleaf lettuce and fresh mint in a rice paper wrap. Served with japanese dipping sauce

BOARDS & SPREADS

EACH PLATTER SERVES 15 UNLESS OTHERWISE NOTED

CANADIAN CHEESE BOARD 1.4 KG | (V)

Spruce Meadows white cheddar, swiss, marble, brie, blue, monterey jack, gouda, dried fruit, grapes, gourmet crackers and raincoast crisps (GF upon request

INTERNATIONAL CHEESE BOARD | 1.4 KG | (V)

white cheddar, brie, blue, gouda, boursin, St. Paulin, cranberry chevre, oka, dried fruit, gourmet crackers and raincoast crisps (GF upon request)

BALSAMIC CAPRESE BRUSCHETTA | (V)

chopped fresh roma tomatoes with buffalo mozzarella, garlic, basil, olive oil, balsamic and lemon juice with toasted slices of baguette (gf upon request)

CHIMICHURRI YOGURT DIP | (GF, V)

creamy chimichurri yogurt dip served with a selection of different lettuce, radish and grilled vegetables



NATIVE CANDIED SALMON

in house hot smoked candied salmon, cucumber, radish, caper berries, pickled red onions, herb and garlic cheese with crispy fry bread

GRILLED VEGETABLE MEDLEY | (V)

feta, lemon-marinated stuffed olives, roasted eggplant with garlic, fresh asparagus with green onions and balsamic vinaigrette, marinated artichokes with garlic and herbs, roasted red peppers in olive oil, grilled zucchini with balsamic thyme, baguette slices
(GF upon request)

MEDITERRANEAN MEEZE

herbed spiced falafels, lemon hummus, babaganoush, grilled vegetables, artichoke hearts, roasted garlic halves, mixed olives and feta cheese with baked pita chips

ARTISAN CHARCUTERIE | SERVES 15 GF*

dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, selection of cheeses, assorted olives, grainy mustard, port wine jelly, mixed pickles, olives and vegetables with gourmet crackers and baguette
*GF crackers provided

EAST MEETS WEST SEAFOOD

stuffed olives, roasted eggplant, roasted red peppers in olive oil, grilled zucchini with balsamic, garlic marinated mussels and clams, tarragon-poached shrimp, served with a basket of baguette slices
(GF upon request)

WILD TROUT COBB HARVEST BOARD | (GF)

rainbow trout, onions tomato, egg, radish, garlic, mushrooms, bacon, chives, feta, wild greens, dipping sauces

FARMER'S GARDEN VEGETABLE DISPLAY | (GF, V)

roasted garlic, red chili hummus or lemon pepper ranch

TEMPURA GREEN BEANS | (GF, V)

sriracha aioli

HAND CUT TORTILLA CHIPS | (GF, V)

house made salsa and guacamole

HOMEMADE POTATO CHIPS | (V)

loaded baked potato dip

PRETZELS | 500G | (V)

HOT SELECTION

MINIMUM 3 DOZEN PER ITEM UNLESS OTHERWISE NOTED

POULTRY | PER DOZEN

BUTTER CHICKEN LOLLIPOP
cilantro cream drizzle

CRISPY CHICKEN POT STICKERS
dumplings filled with chicken and vegetables, soy sesame dipping sauce

LEMONGRASS CHICKEN SATAYS | (GF)
sugared lime compote

MALAYSIAN CHICKEN SATAY | (GF)
sambal olek aioli

MINI CHICKEN POT PIE |
chicken, vegetables and cream sauce baked in a light pastry crust

PESTO CHICKEN BITES | (GF)
poached green onion drizzle

CHICKEN ARANCINI |
smoked tomato jam

SWEET CHICKEN BACON WRAPS | (GF)
spiced maple drizzle

BUFFALO CHICKEN MEATBALLS | (GF)
savoury herb dipping sauce

BEEF | PER DOZEN

HOISIN GINGER MEATBALLS | (GF)
toasty sesame glaze

BEEF AND GRUYERE SAVOURY TARTS
with chives

BOURBON BEEF SATAY | (GF)
horseradish gin cocktail

KOREAN BEEF & ONION SATAYS | (GF)
smoked tomato gelee

VENEZUELAN BEEF EMPANADAS
fire roasted salsa

FLANK STEAK ARANCINI
caramelized onions

PANCETTA WRAPPED BEEF STUFFED MUSHROOMS
blue cheese cream

INDONESIAN BEEF SATAY | (GF)
tahini dipping sauce

CHILI LIME STEAK BITES | (GF)
horseradish cream sauce



HOT SELECTION

MINIMUM 3 DOZEN PER ITEM UNLESS OTHERWISE NOTED

PORK | PER DOZEN

CREOLE PORK BELLYBITES | (GF)
tangy pickle crema

PORK DIM SUM |
steamed pork dumplings, sesame soy glaze

PORK DUMPLINGS
mirin sesame soy sauce

PULLED PORK STUFFED MUSHROOMS | (GF)
bbq shoyu glaze

ASIAN PORK BELLY RISOTTO BITES | (GF)
korean bbq sauce



SEAFOOD | PER DOZEN

BACON WRAPPED SCALLOPS | (GF)
cajun cream sauce

SHRIMP TEMPURA
sweet and spicy asian dipping sauce

SPICY LOBSTER BITES
pickled onion salsa

MANGO HABANERO SPECK WRAPPED SHRIMP | (GF)
two shrimp with lemon rind mignonette

CRAB CAKE BITES
creole dip

CANDIED SALMON SKEWERS | (GF)
dill shallot sauce

LAMB | PER DOZEN

HERBED LAMB MEATBALLS | (GF)
chimichurri sauce

INDO-ASIAN LAMB SATAY | (GF)
Asian masala glaze

MOROCCAN LAMB LOLLIPOPS | (GF)
mint aioli

HOT SELECTION

MINIMUM 3 DOZEN PER ITEM UNLESS OTHERWISE NOTED
* MINIMUM 4 DOZEN PER ITEM, CHEF REQUIRED AT $40/HOUR (MINIMUM 4 HOURS)

VEGETARIAN | PER DOZEN

JALAPEÑO POPPER STUFFED MUSHROOMS | (GF)
with chives

WILD MUSHROOM TART
chive royale

VEGETABLE POTSTICKERS
chopped herb vinegar

HOT HONEY BAKED CAULIFLOWER | (GF)
bang bang sauce

SPANAKOPITA TRIANGLES
cucumber cream



PLANT BASED VEGAN | PER DOZEN

BBQ VEGAN MEATBALLS | (GF)
caramelized onions

WILD MUSHROOM BITES | (GF)
vegan demi-glace

VEGAN HOMESTYLE CRAB CAKES
red pepper remoulade

SWEET POTATO FRITTER | (GF)
sriracha dip

CAULIFLOWER BITES | (GF)
korean bbq sauce

CHEF ATTENDED ACTION STATIONS

THESE ITEMS REQUIRE AN ATTENDING CHEF. A $40 PER HOUR LABOUR CHARGE APPLIES FOR MINIMUM OF 4 HOURS MINIMUM 50 GUESTS AND APPROPRIATE FLOOR SPACE FOR PREP STATION REQUIRED. EQUIPMENT AND BUFFET STATION DÉCOR INCLUDED. PRICES PER PERSON UNLESS OTHERWISE STATED.

LIVING GREENS SALAD STAND | (GF)
living greens cut fresh and tossed with guests choice of chicken, shrimp, eggs, tomato, cucumber, carrots, corn, peppers, feta, goat cheese, mushrooms, onions, a selection of dressings, salad toppers and clipped micro greens

THAI MANGO LEMONGRASS SHRIMP FRY
wok fried lemongrass shrimp with diced mango, white onion, peppers, green onions and coconut mik, flambéed with tequila and served with chili sauce, rice pilaf and crispy Asian noodles

MOROCCAN CHICKEN KABOB
mini Moroccan chicken kabobs served with warm pita rounds, garlic mousse, cucumber, tomato, lettuce served with Mediterranean chickpea salad (GF available upon request)

GERMAN PRETZEL BAR
crispy turkey schnitzel slider on a rustic roll, bavarian pretzel tree, grainy mustard, and house made beer dip

SUSHI STATION | 3 PIECES | (GF)
assorted maki rolls, nigiri sushi and california rolls with wasabi, fresh ginger, soy sauce and chopsticks. prepared in front of guests

AHI TUNA NACHOS
freshly chopped shoyu Ahi tuna tossed with avocado and diced red onion, served with shredded cucumber, julienne nori, green onion and a ginger garlic aioli and crispy fried wonton

SOUS VIDE PORK BELLY HAND ROLLS | (GF)
Korean sous vide pork belly wrapped in a sesame soy sheet with sushi seasoned brown rice, and micro greens with a Korean hoisin dipping sauce



CHEF ATTENDED ACTION STATIONS

THESE ITEMS REQUIRE AN ATTENDING CHEF. A $40 PER HOUR LABOUR CHARGE APPLIES FOR MINIMUM OF 4 HOURS MINIMUM 50 GUESTS AND APPROPRIATE FLOOR SPACE FOR PREP STATION REQUIRED. EQUIPMENT AND BUFFET STATION DÉCOR INCLUDED. PRICES PER PERSON UNLESS OTHERWISE STATED.

A TASTE OF SICILY
insalata caprese, flatbread rosario, fettucine arrabiata or gnocchi with wild mushrooms, served with grill breads, olives, parmigiana reggiano, balsamic reductions

HAWAIIAN LUAU CHICKEN | (GF)
huli huli smoked BBQ chicken thighs served with sticky rice, grilled pineapples, grilled corn, onion cilantro toamto salad and served with a sweet and savoury dipping sauce

STREET SIDE TACOS |
guest's choice of shredded beef short rib or tomato poached chicken in a pan fried soft corn taco with onions, queso, fresh cilantro and a tomato onion pepper dip (GF available upon request)

DIM SUM BAR | 5 PIECES
shrimp har gau, pork sui mai, bbq pork steamed buns, vegetable medley, chicken dumplings

CAMPFIRE BURGER BAR
selection of charred cheeseburgers and vegan burgers served on a mini soft bun. guests choice of toppings,- served with cajun chippers

SAVOURY PEROGY STATION
3 PIECES | traditional cheese and potato potato, mushroom and caramelized onion philly cheesesteak perogies toppings: onion bacon jam, spiced sausage crumble, roasted crispy kale, chive sour cream, masala gravy, herbed cucumber yogurt.

BURRATA AND CHARCUTERIE STATION
a selection of cured and dried meats, pâtés and terrines, carved proscuitto, fresh burrata cheese with truffle honey, roasted hot house tomatoes, marinated vegetables, bruschetta, dried fruits, artisan breads and crackers, orange chili olives, roasted vegetables and fresh fruit (GF available upon request)

CARVED TEXAN BRISKET CORNBREAD
in house hickory and sugared apple brisket with jalapeño cheddar cornbread muffins, chili and agave baked beans and an agave shoyu bbq sauce (gf available upon request)

EAST MEETS WEST OYSTER SAMPLING |PER DOZEN | (GF)
a selection of shucked east and west coast oysters, served with a selection of mignonettes, lemon wedges and hot sauces | ice carving quote available upon request

CERTIFIED BEEF® STRIPLOIN

CERTIFIED ANGUS BEEF® TENDERLOIN | UPON REQUEST
carved, whole-roasted with creamy horseradish, dijon mustard. served with rustic rolls or crispy yorkies (GF available upon request)



DESSERTS TABLE

PRICED PER DOZEN UNLESS OTHERWISE STATED. MINIMUM 3 DOZEN PER ITEM * MINIMUM 30 GUESTS

*DESSERT TABLE | 3 PIECES
MINI DESSERT SHOOTERS
tiramisu, strawberry lemon, blood orange
FRENCH PASTRIES
CAKE POPS

ASSORTED GOURMET COOKIES

TWO BITE DESSERT SQUARES

DECADENT FRENCH PASTRIES

ASSORTED FRENCH MACARONS | (GF)

MINI CHOCOLATE TULIP CUPS | (GF)
strawberry, baileys, orange blossom

TRIO OF TARTS
blueberry, chocolate caramel, frangipane, lemon meringue

CHEESECAKE BITES
orange blossom, salted caramel and raspberry

CAKE POPS
cheesecake and brownie lollipops, dipped with dark and white chocolate

MINI BEIGNETS
chocolate hazelnut, red berry

MINI ÉCLAIR
pistachio, salted caramel, praline, coconut, orange cream, strawberry

TRIO OF TARTS

LAYERED PIE IN A MASON JAR
apple cinnamon, blueberry, strawberry rhubarb

GOURMET CUPCAKES
MINI | LARGE
pecan caramel, strawberry, double chocolate

MINI CRÈME BRÛLÉE | CHOICE OF 2 (GF)
french vanilla, dark chocolate, lavender

DESSERT SHOOTERS | CHOICE OF 3
tiramisu, chocolate brownie, salted caramel, blueberry, strawberry lemon, blood orange

WARM CRUMBLE IN A JAR
apple crumble | strawberry rhubarb

PETITE FLORENTINE COOKIES | (GF)
italian cookie with nuts, fruit and chocolate

MINI CHOCOLATE MARQUISE
bite sized chocolate paté

CHOCOLATE DIPPED STRAWBERRIES

MINI FRUIT SKEWER | (GF)

CHOCOLATE FONDUE | MINIMUM 30 GUESTS
choice of dark, milk or white chocolate, an array of fresh seasonal fruit, pineapple, strawberries, melons, bananas and biscottis

CHOCOLATE FOUNTAIN
available upon request



DESSERT CHEF ATTENDED ACTION STATIONS

THESE ITEMS REQUIRE AN ATTENDING CHEF. A $40 PER HOUR LABOUR CHARGE APPLIES FOR MINIMUM OF 4 HOURS MINIMUM 50 GUESTS AND APPROPRIATE FLOOR SPACE FOR PREP STATION REQUIRED. EQUIPMENT AND BUFFET STATION DÉCOR INCLUDED. PRICES PER PERSON UNLESS OTHERWISE STATED.

SUNDAE BAR

ICE CREAM | vanilla, chocolate, strawberry

SAUCES | chocolate, strawberry, caramel

TOPPINGS | sprinkles, coconut flakes, cookie crumble, smarties, assorted fresh fruit and berries (GF options)

MINI SUGAR WAFFLE STATION

fresh made waffles garnished with hot sour cherries, hot chocolate and caramel sauces, whipped vanilla cream, fresh berries, nuts, bananas, pineapple, selection of ice cream

GOURMET PIE BAR

a selection of traditional, graham, and chocolate pie crusts filled to order with chef made fillings, served with fresh Italian meringue, whipped creams and crumbles for toppings, accompanied by amarena cherries, candied fruits and chocolate crumble, chocolate, caramel and strawberry drizzle

GELATO STATION

our chef will scoop a selection of gelato flavours in an ice cream cone or bowl for your guests (GF options)



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 seperate 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: $30.00 per hour
Labour charges supervisors: $35.00 per hour
Labour charges chefs: $40.00 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