

GREAT EVENTS CATERING

PLATED FALL/WINTER

FRESH, ARTFUL & INSPIRED CUISINE



HORS D'OEUVRES

ARTISAN CHARCUTERIE | PER PERSON
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 | PER PERSON
aged 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

BASED ON 2 PIECES PER PERSON
BASED ON 3 PIECES PER PERSON

COLD SELECTION | PASSED HORS D'OEUVRES

CRANBERRY GOAT CHEESE BITES (V)
with truffle honey and thyme

SWEET POTATO & APPLE SHOOTERS (GF/V)
with caramelized pumpkin seeds

PEAR AND PROSCUITTO BITES (GF)
with cherry balsamic glaze

CRANBERRY PECAN CHEESE TRUFFLES (GF/V)
with lavender honey

CHEESE GOUGERES (V)
with maple whiskey apples

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

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

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

ROASTED PEAR AND GORGONZOLA SALAD CUP (GF/V)
toasted pecan and maple drizzle

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

ANTIPASTO STICKS (GF/V)
grilled squash ribbons, prosciutto, mozzarella

MUSHROOM & SPINACH PUFF PASTRY
with marinated arugula

CARAMELIZED ONION TARTLETTES (V)
gruyère mousse and thyme



PASSED HORS D'OEUVRES

BUTLERED BEFORE DINNER

BASED ON 2 PIECES PER PERSON
BASED ON 3 PIECES PER PERSON

HOT SELECTION | PASSED HORS D'OEUVRES

MINI TURKEY SWEET POTATO PIES
with sugared cranberries

TURKEY DINNER STUFFED MUSHROOM CAPS (GF)
with marjoram crumb

BEEF WELLINGTON BITES
with a horseradish crema

APPLE CIDER BRAISED BEEF TART (GF)
with gruyere fonue

FALL HARVEST TURKEY MEATBALLS (GF)
with a caramelized onion dip

SPINACH & PEPPERONCINI ARANCINI (GF)
artichoke dip

HARVEST CHICKEN SLIDERS
with cranberry aioli and provolone cheese

SWEET POTATO FRITTER (VEGAN)
with Sriracha dip

WHISKEY PEACH CHICKEN SATAY (GF)
Calabrian pepper aioli

CHICKEN, BEEF OR VEGAN GYOZA
with Japanese dipping sauce

CHARDONNAY SAUSAGE BITES (GF)
grainy mustard sauce

CRISPY SHRIMP TEMPURA
bang bang sauce

ZUCCHINI PAKORA (GF/V)
Indian-style vegetable fritters with yogurt dip

CHICKEN, BEEF OR VEGETARIAN SAMOSAS
mango balsamic chutney

REUBAN SAMMY
with dijon aioli



PLATED DINNER MENU

MENU PACKAGE INCLUDES YOUR CHOICE OF A MINIMUM 3 COURSE DINNER AND THE FOLLOWING

ARTISAN BREADS & BUTTER
ICE WATER SERVICE
COFFEE & TEA SERVICE
CATERING EQUIPMENT & UTENSILS

DINNERWARE PACKAGE | PER PERSON
WHITE CHINA PLATES, STAINLESS STEEL CUTLERY,
AND FOLDED LINEN NAPKINS



SOUP SELECTION | CHOICE OF ONE

CREAM OF WILD MUSHROOM SOUP (GF/V)
brunoise of grilled mushroom and drizzle of herb infused oil

CAULIFLOWER & LEEK (GF/V)
crispy leek, charred cauliflower, green onion oil

YELLOW LENTIL AND BASIL (GF/DF/Vegan)
toasted crispy lentils, basil oil, pepper flakes

CREAMY CARROT & TOMATO (GF)
turmeric aioli, candied carrot, fresh herbs

SALAD SELECTION | CHOICE OF ONE

WINTER GREENS (GF/DF, Vegan)
shaved fennel, baby gem tomatoes, red beets, toasted almonds, quinoa crumble with a sugared lemon rind and coriander emulsion

FALL CAPRESE SALAD (GF/V)
vine ripened tomatoes, bocconcini carpaccio, smoked tomato jam, Charred onions, fresh basil, lime balsamico drizzle

ROASTED BUTTERNUT SQUASH (GF/V)
roasted thyme butternut squash, burrata cheese, arugula, toasted pinenuts, pomegranate, and a pomegranate maple molasses dressing

FALL BEET SALAD (GF/V)
wine soaked red beets, golden beets, goat cheese mousse, baby gem cherry tomatoes, candied pine nuts, chioggia beets, beet-root syrup vinaigrette, baby sorrel

PALATE CLEANSER | CHOICE OF ONE | UPGRADE ONLY

CRANBERRY SORBET
candied mint leaves

BLOOD ORANGE AND CHAMPAGNE SORBETTO

ENTRÉE SELECTION

PRICED PER PERSON

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACE CARDS WITH MEAL INDICATORS

SLOW ROASTED SAVOURY ROASTED TURKEY
apple and vegetable stuffing, natural savoury gravy, house-made cranberry chutney

APPLEWOOD BACON-WRAPPED TURKEY ROULADE
sweet potato and vegetable stuffing, savoury jus, house-made cranberry chutney

APPLE AND GOAT CHEESE STUFFED CHICKEN BREAST (GF/Halal)
thyme pan jus

AUTUMN APPLE HONEY DIJON ROASTED CHICKEN BREAST (GF/Halal)
with maple cream sauce

HERB AND PEPPERCORN CRUSTED BEEF SIRLOIN (GF/DF)
wild caramelized onion demi-glace

7 OZ ALBERTA STRIPLOIN STEAK (GF/DF)
wild mushrooms and pink peppercorn jus

MARBELLA SLOW ROASTED SHORT RIB (GF/DF)
with a reduced red wine demi, olives and prunes

RED WINE BRAISED LAMB SHANK (GF/DF)
black garlic lamb jus

ORANGE AND THYME SALMON FILET (GF)
with wasabi cream sauce and braised sprouts

CERTIFIED ANGUS BEEF TENDERLOIN AND
PRIME RIB | AVAILABLE UPON REQUEST



VEGETARIAN | *VEGAN

*STUFFED ROASTED BUTTERNUT SQUASH (DF)
stuffed with seasoned bread, diced vegetables and white onion demi

*TANDOORI CAULIFLOWER STEAK (GF/DF)
with cilantro pepper compote

STARCH SELECTION | CHOICE OF ONE

ROASTED GARLIC AND SHALLOT BABY POTATOES (GF/DF/Vegan)

BROWN BUTTER MASHED YUKON GOLD POTATOES (GF/V)

HERB POTATO WAFFLES (V)

SPICED RICE PILAF WITH HERBS (GF/DF/Vegan)

POTATOES AU GRATIN (GF/V)

TRUFFLE POTATO STACKER (GF/Vegan)

VEGETABLE SELECTION | CHOICE OF ONE

OPTION 1 (GF/DF/Vegan)
ROASTED MAPLE MARINATED CARROTS, BAKED CARAMELIZED CAULIFLOWER STEAKS, ITALIAN SPICED BUTTERNUT SQUASH

OPTION 2 (GF/DF/Vegan)
GRILLED ASPARAGUS WITH FRESH LEMON GRE-MOLATA, ROASTED HERBED BABY PEPPERS, AND MINTED GREEN BEANS WITH MALDON SALT



DESSERT SELECTION | CHOICE OF ONE

BAKED ORANGE AND CRANBERRY CRÈME BRÛLÉE (GF)
port essence fruits

STRAWBERRY AND PISTACIO TART
sweet tart filled with pistachio cream, mascarpone, roasted strawberries, and strawberry slices with fresh berries and mint granules

PUMPKIN CHEESECAKE
with caramel mousse, ginger spiced cubes

FERRERO ROCHE DOME
decadent chocolate hazelnut mousse

HAZLENUT PRALINE TARTE TATIN
with hazelnut cream, praline, cinnamon crema, blueberry puree, fresh mint

CLASSIC ROSSO TIRAMISU
masala poached cherries

FESTIVE DESSERT DISPLAY
(SERVED BUFFET STYLE)
assortment of mini desserts including mini orange cranberry crème brûlée (GF), festive cookies, candy cane cheesecake bites, pumpkin mini pies, black forest cake shooters and fresh fruit skewers. Displayed buffet style with fancy risers and holiday décor (based on 4 per person)



FESTIVE BEVERAGES

HOT CHOCOLATE | 30 CUP

HOT APPLE CIDER | 30 CUP

HOT MULLED WINE | 30 CUP

LOADED HOT CHOCOLATE BAR PER PERSON
decadent hot chocolate served with chantilly cream, marshmallows, sprinkles, caramel and chocolate sauce

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: $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