

GREAT EVENTS CATERING

BUFFET 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 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



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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



DINNER BUFFET MENU

BUFFET SERVICE INCLUDES:

ARTISAN BREADS & BUTTER
2 SALADS
ENTREE SELECTION/S
2 HOT SIDE SELECTIONS
ICE WATER SERVICE
COFFEE & TEA SERVICE
CHAFING DISHES & SERVING UTENSILS
DESSERT TABLE

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

SALAD SELECTION | CHOICE OF TWO | *VEGAN

FALL APPLE & PECAN SALAD (GF/DF/VEGAN)
mixed harvest greens topped with pears, white onion, pecans and tomatoes with a pomegranate molasses vinaigrette

CAESAR SALAD (V)
hearts of romaine, herbed croutons, crispy capers grated grana padano, classic garlic Caesar dressing

WINTER HEALTH SALAD (GF/DF/VEGAN)
dinosaur kale, oven roasted herb quinoa, navel oranges, chopped fresh parsley, charred orange sesame drizzle

ROASTED AUTUMN HARVEST CHICKPEA (GF/V)
arugula, watercress, roasted chickpeas, hemp, cranberries and feta tossed in apple balsamic drizzle

ROASTED HEIRLOOM CARROT SALAD (GF/DF/VEGAN)
roasted heirloom carrots, roasted fennel and garlic tossed in a fennel cumin vinaigrette

BLACKENED BUTTERNUT SQUASH SALAD (GF/V)
butternut squash, mixed greens, radicchio, pomegranate arils, goat cheese, candied pistachios and a citrus dressing

BEET AND SWEET SALAD (GF/V)
roasted beets and sweet potatoes, rustic leaves, candied pecans, goat cheese and a maple vinaigrette

CHARRED BROCCOLI SALAD (GF/V)
crisp charred broccoli, Apples, sliced red onions, pumpkin seeds in a creamy yogurt dressing



ENTRÉE SELECTION

PRICED PER PERSON

ADDITIONAL PROTEIN

DIETARY RESTRICTIONS CAN BE ACCOMMODATED
CHILDREN AGES 4-12 | BUFFET PRICES ARE 25% OFF
CHILDREN 3 AND UNDER | $5.00 PER PERSON

POULTRY

TRADITIONAL ROASTED TURKEY
white onion crock pot stuffing, natural savoury pan jus, house-made cranberry chutney (GF without stuffing)

BLACK GARLIC AND HERB DUCK LEG CONFIT (GF/DF)
minted onion pan jus

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

BEEF, LAMB, PORK

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

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

COMPOUND BUTTER ROASTED ALBERTA STRIPLOIN (GF)
marsala mushroom sauce and mini yorkies

BOURBON MUSTARD GLAZED PORK TENDERLOIN (GF/DF)
apple cider pear compote

GARLIC HERB CRUSTED PRIME RIB (GF)
horseradish demi and mini yorkies

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

CERTIFIED ANGUS BEEF® TENDERLOIN
PRICE UPON REQUEST

SEAFOOD

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

TUMERIC AND PARIKA SOLE FILET (GF/DF)
with a white wine tomato sauce

VEGETARIAN | *VEGAN

SHEMJI AND CARAMELIZED ONION GNOCCHI
with a butternut squash herbed butter sage

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



STARCH SELECTION | CHOICE OF ONE | ADDITIONAL STARCH ADD

MASHED BROWN BUTTER YUKON POTATOES (GF)
ROASTED SHALLOT & GARLIC FINGERLINGS (GF/DF)
HERBED RICE WITH GRILLED VEGETABLES (GF/DF)
HERB POTATO WAFFLES
POTATO GRATIN STACK (GF)

VEGETABLE SELECTION | CHOICE OF ONE

OPTION 1 (GF/DF)
ROASTED WINTER VEGETABLES WITH SALTED THYME OIL

OPTION 2 (GF/DF)
HARVEST ROOT VEGETABLES TOSSED IN HOUSE BLEND SEASONING AND DRIZZLED IN OLIVE OIL

OPTION 3 (GF)
TRIO OF CARROTS AND ACORN SQUASH WITH MAPLE BUTTER

DESSERT TABLE | INCLUDED

SWEET ENDINGS
fancy tortes, assorted French pastries, festive cookies, squares and Orchard's Harvest fruit tray

UPGRADE - PETITE PLEASURES
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)
*GF and DF options available

ADD ONS

CANADIAN CHEESE BOARD | PER PERSON
white cheddar, swiss, marble, brie, blue, monterey jack, gouda, dried fruit, grapes, gourmet crackers, raincoast crisps

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

MINI CRÉME BRÛLÉE | DOZEN
french vanilla | dark chocolate

GOURMET CUPCAKES | DOZEN | MINI | LARGE

PIE IN A JAR | DOZEN
apple cinnamon | pumpkin | baked in mason jars

FESTIVE BEVERAGES

HOT CHOCOLATE | 30 CUP
HOT APPLE CIDER | 30 CUP
HOT MULLED WINE | 30 CUP



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:
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