

GREAT EVENTS
CATERING

HOLIDAY HORS D'OEUVRES

FRESH, ARTFUL & INSPIRED CUISINE



ACTION STATIONS

PRICED PER PERSON MORE OPTIONS AVAILALBE UPON REQUEST

TURKEYTINI | PER PERSON
herbed mini turkey roulade served with brown butter whipped potatoes, crispy sprouts and stuffing bites and topped with rich summer savoury jus, fresh sage chiffonade and buttery crumb (GF, Veg available)

SAMMIES AND SIPS | PER PERSON
mini brie cheese and turkey sandwiches, pan fried to golden brown, with guests choice of tomato bisque or roasted butternut squash soup shooter, served with seasoned potato sticks (GF, DF available)

HOT HORS D'OEUVRES

MINI TURKEY SWEET POTATO PIES
wtih sugared cranberries

TURKEY DINNER STUFFED MUSHROOM CAPS (GF)
with marjoram crumb

MINI BEEF WELLINGTON SQUARES (DF)
with Dijon cream drizzle

CHARDONNAY SAUSAGE BITES (GF, DF)
grainy mustard sauce

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

SWEET POTATO PAKORA (GF/V)
cardamom yogurt

SPINACH & PEPPERONI ARANCINI (GF/V)
artichoke dip

COLD HORS D'OEUVRES

CRANBERRY GOAT CHEESE CRISPS (V)
with basil mint compote

SAVOURY TURKEY & GRUYERE (GF)
with sage poached apples

CHEESE GOUGERES (V)
with maple whiskey apples

MINI PRIME RIB SANDWICHES

horseradish crema and pickled fennel

GARLIC SHRIMP & AVOCADO (GF/DF)

GOAT CHEESE AND BACON (GF)
on a sweet potato crisp, with chives

BRIE & CRANBERRY CROSTINI (V)
thyme and micro greens

PEPPERONI CAPRESE BITES (GF)
with a herbed compote

SWEET POTAO & APPLE SHOOTERS (GF)
beet carpaccio, goat cheese, bread crumble

MUSHROOM & SPINACH PASTRY
with marinated arugula

DESSERTS

WINTER SHOOTERS
black forest cake, gingerbread cheesecake, candy cane mousse

MINI PIES
pumpkin, pecan, cranberry apple

HOLIDAY CHOCOLATE CUPS
mint chocolate mousse, white chocolate cranberry, buttered rum

MINI GINGERBREAD MAN COOKIES

EUROPEAN DELIGHTS
empire cookies, fruit cake, chocolate gingerbread spitzkuchen, marzipan dominos, mini almond horns



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