

YORKSHIRE
Pudding
CATERING

BUFFET MENU

PROTEINS

PLEASE CHOOSE ANY TWO:

HERB-RUBBED ROASTED BEEF TENDERLOIN  

fully cooked served with thyme-infused horseradish, salsa verde - add \$6

warm served with thyme-infused horseradish, beef jus - add \$6

ONTARIO PAN-SEARED PICKEREL   

brown butter, sauteed mushrooms, leek, toasted hazelnuts *only available warm

SKEWERED & GRILLED GARLIC AND CHILI SHRIMP  

citrus remoulade

GRILLED PIRI PIRI CHICKEN KEBABS  

sweet peppers, vidalia onions, lime aioli

PAN-SEARED SALMON, LEMON|MUSTARD|TUMERIC AIOLI  

heirloom radish and Pink Lady apple slaw

RED-WINE BRAISED SHORT RIB  

natrual jus.- add \$6 *only available warm

TUSCAN CHICKEN BREAST  

marinated in lemon, garlic and rosemary, rosemary aioli

SEARED AAA FLAT IRON  

butternut squash puree, grilled treviso, chives - add \$3

POTATO "CANNELLONI"  

jerusalem artichoke & butternut squash filling, carrot fennel jus *only available warm

LEMON DILL SALMON  

herbed lemon aioli, shallots

SHAWARMA CAULIFLOWER  

spiced & roasted cauliflower, labneh, beet hummus, green tahini (vegan without labneh)



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

STARCH AND VEG

PLEASE CHOOSE ONE OF EACH:

ORZO ARUGULA SALAD

caramelized shallots, toasted walnuts, shaved parm,
lemon olive oil

YUKON GOLD POTATO & CELERIAC MASH

milk, butter, chives *available warm only

CREAMY BUTTERNUT SQUASH PENNE

sage walnut crumb topping

CREAMER POTATO & CHARRED CORN SALAD

roasted creamers, field beans, charred corn, semi-dried
tomatoes, herb vinaigrette

ROASTED FINGERLINGS

paprika, thyme, parsley, lemon, olive oil

BASMATI WILD RICE PILAF

aromatic vegetables, spring peas, herbs *available
warm only

QUINOA AND LENTIL SALAD

dried cranberry, crisp celery, cucumber, lemon
vinaigrette *available cool only

POTATO & BRIE GALETTE

caramelized onion, thyme *available warm only

CHARRED BROCCOLINI W/ CHILI RELISH

toasted garlic chips

MISO-BUTTER ROASTED BROCCOLI

lime, sesame seeds *available warm only

ROASTED CAULIFLOWER, CARROT & FENNEL

red onion, toasted fennel seed, lemon

GREEN GODDESS ROASTED ROOTS

carrot, radish and beets, creamy green goddess
dressing, leek hay

SPRING PEA SAUTEE

sugar snap, snow peas, english peas, butter, mint
and sea salt *available warm only

ROASTED BRUSSEL SPROUTS

pancetta, shallots, orange zest *available warm
only

BASIL-RUBBED GRILLED & ROASTED VEGETABLES

may include: sweet peppers, onions, zucchini,
mushrooms, yams, etc.



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



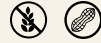
VEGAN



SALADS

PLEASE CHOOSE ONE:

SWEET & BITTER GREENS WITH GORGONZOLA



crisp pear, candied walnuts, red wine vinaigrette

GREENS & BLACK KALE SALAD



crisp apple, carrot, shaved brussel sprouts, dried cranberries, poppyseed onion vinaigrette

CLASSIC CAESAR

crisp romaine, pancetta, herbed croutons, shaved parmesan, roasted garlic dressing

BOSTON LETTUCE, WATERMELON RADISH AND CHERRY TOMATOES



sunflower seeds, sherry vinaigrette

SPINACH & FRISEE SALAD



apple, candied walnuts, double smoked bacon, cider vinaigrette

BABY ARUGULA & ROASTED BEET SALAD

pepitos, chevre, herbed croutons, beet vinaigrette

BABY SPINACH & FENNEL SALAD



citrus segments, torn mint, almonds, orange vinaigrette

GAZPACHO SALAD



tri-coloured peppers, ripe tomatoes, cucumbers, red onion, cilantro vinaigrette



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CONTAINS NUTS



VEGAN

DESSERTS

PLEASE CHOOSE ONE:

CARAMELIZED APPLE SPICED GATEAU

candied walnut, maple creme anglaise

FLOURLESS CHOCOLATE TORTE

hazelnuts, citrus, orange Cointreau crema - add \$3

SIGNATURE CAKE SELECTION (UPON REQUEST)

choice of: French orange, triple chocolate fudge, spiced carrot or lemon, buttercream and seasonal garnish

BLOOD ORANGE TARTLET

dark chocolate sauce, candied zest - add \$3

GOURMET BITE-SIZE DESSERTS (UPON REQUEST)

dark chocolate raspberry ganache cups, lemon tartlets with torched meringue, mini cupcakes (3 pcs per)

STUFFED SHIRAZ POACHED PEAR

spiced nut and dried fruit filling, dark chocolate sauce - add \$2

ASSORTED BITE-SIZE DESSERTS (UPON REQUEST)

Chef's choice of squares, cookies, cupcakes and tarts (4 pcs per)

FRESH SLICED FRUITS

seasonal fruits and berries, artfully presented

SELECTION OF PREMIUM & ARTISANAL CHEESES

imported and premium cheese, fresh and dried fruits, assorted crisps and crackers - add \$4



GLUTEN FREE



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CONTAINS NUTS



VEGAN



FAQ

ARE THE FOODS SERVED WARM OR COOL?

All items on our buffet menu are created to be served either warm or cool unless otherwise noted. The time of year and available oven space should be considered when deciding whether or not to serve foods warm or at room temperature. Please discuss how you would like your foods served with your event planner.

HOW MUCH FOOD AM I GETTING?

Each guest will receive 4 oz. of each of the 2 proteins (8 oz total) plus the starch, vegetable and salad. This is a generous portion of food for most.

HOW DOES THE BUFFET LOOK?

Depending on the menu, staff and rentals involved, buffet items would be served on a combination of porcelain platters and bowls and chafing dishes. There is also the option to have foods delivered cool on recyclable caterware if you are looking for drop off foods or are looking to keep rental costs to a minimum. We do not provide decor but can arrange for this if desired.

IS THERE A MINIMUM GUEST COUNT?

Yes, there is a minimum guest count of 10 people to order a buffet. For events with fewer than 10 guests, a \$15 pp surcharge will apply.

WHAT ABOUT BREAD & BUTTER, COFFEE & TEA?

We've found that these items are no longer as popular as they once were. So in the interest of reducing overall costs, we have opted not to include these items on our standard menu; They are however available as an add-on. Should you like, please discuss including them with your event planner.



YORKSHIRE PUDDING

FINE CATERING & EVENTS