



Catered Affaire
CUISINE AND EVENT DESIGN



Platter Menu

All Platters small, medium, large (S/M/L) and serve (8-10), (15-20) & (20-25).

MEDITERRANEAN GRILL PLATTER

An assortment of market vegetables grilled and drizzled with balsamic vinaigrette. Bocconcini cheese pearls in roasted red pepper sauce. Grilled slices of hot and sweet Italian sausages. Prosciutto, capicola and provolone. Chili spiced calamato olives served with rolls and breads. \$73.00/ platter

ITALIAN ANTIPASTO PLATTER

Grilled Zucchini and Eggplant with Balsamic Drizzle. Bocconcini cheese pearls in roasted red pepper sauce. Prosciutto, capicola and provolone. Sliced honeydew and cantaloupe melon wedges. Chili spiced calamata olives served with rolls & breads. \$68.00/ platter

CHEESE PLATTER

An assortment of Canadian and imported fine cheeses with fresh seasonal fruit garnish and assorted biscuits. \$49/79/\$98

CARMELIZED WHEEL OF BRIE PLATTER

A wheel of six inch Canadian Brie topped with pecans and crunchy caramel drizzle, Fresh seasonal fruit garnish and assorted biscuits. \$54

GOURMET CHEESE BOARD

Rounds and wedges of premium imported cheeses including stilton, herbed crusted chevre, assorted havarti flavours, gorgonzola and petite French selections garnished with Tete de moines cheese flowers, and fresh fruit served with biscuits and sliced baguette. \$70/\$135/\$189

SELECTION OF PATE

Peppercorn pâté, smoked salmon mousse and our house pâté (chicken liver and cognac). Served on a variety of crackers, biscuits and fruit garnish. \$44/\$70/\$90



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Breakfast & Luncheon Corporate Menus

CORN CHIP AND SALSA BASKETS

White and blue corn chips with your choice of mild, medium or spicy salsa. \$30/\$45/\$70

FRESH FRUIT PLATTERS

We use only the finest seasonal fruit to create a colourful and sweet tasting break in your day. A selection of sliced, gold pineapple, strawberries, melons and more. \$45/\$75/\$95

BRUSCHETTA

Fresh sun ripened tomatoes, diced and gently tossed with olive oil, fresh basil, onion and garlic. Served with baguette toasts brushed with seasoned olive oil. \$38/\$56/\$80

SHRIMP THREE WAYS

Poached jumbo shrimp marinated in orange and dill, oven roasted Indian biryani with sweet and sour mango and spicy Caribbean jerk with lime coconut sauce, 3 per person. \$8.55 per person / \$85/\$154/\$214

COSMOPOLITAN CRUDITÉ

Our signature presentation of clear glass vases each brimming with five seasonally available vegetables and our house dip. Served in two triple glass rectangulars . (2) serves 30 persons \$60

CRUDITÉ PLATTERS

Fresh market crudités: sweet peppers, celery, broccoli and cauliflower fleurettes, sweet carrots and other seasonal additions as they come to market. \$32/\$52/\$72

SAVOURY DIP PLATTER

A combination display of three of our four most popular chunky dips and spreads; Roasted garlic hoummous, grilled red pepper, olive tapenade, fire roasted babaganoush, roasted artichoke, curried white bean, Southwest black bean and herbed cream cheese. Served with plenty of sliced baguette and pita points. \$39/\$63/\$88



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Breakfast & Luncheon Corporate Menus

OUR CATERED AFFARE'S SIGNATURE, MAPLE BRAIDED SALMON

A side of fresh Atlantic salmon, marinated in maple and rye and hot roasted on a cedar plank. Dusted with maple syrup and sugar and artfully garnished. Served with wild rice and cranberry scones, sliced baguettes and apple butter mayonnaise. \$132

SIDE OF SMOKED SALMON

A full side of smoked salmon, thinly sliced and displayed in slices and rosettes with Boursin, herbed cream cheese, onions, lemon and sliced baguettes \$125

BEEF TENDERLOIN

Dry aged roasted tenderloin of beef glazed with our secret honey mustard sauce, rolled in peppercorns and presented with sliced baguettes \$275

CARMELIZED WHEEL OF BRIE

Nine inch wheel of brie with carmelized pecans and fruit garnish, sliced baquette \$110

CRANBERRY PHYLLO WHEEL OF BRIE

Cranberry Compote or Pear Preserve in a Phyllo bundle, served with baquette slices \$110



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