

A hand in a white glove holding a silver tray. The hand is positioned in the lower half of the frame, with the tray held horizontally. The background is white.

tabletalk
CATERING

TABLETALK CATERING PACKAGE

TABLE OF CONTENTS

Catering Menu	Pg. 02
Holiday Menu	Pg. 11
Social Menu	Pg. 14
Wedding Menu	Pg. 15
Summer BBQ Menu	Pg. 20



CATERING MENU

BREAKFAST MENUS

Traditional Continental Breakfast

- Mini Croissants
- Mini Muffins
- Cinnamon Buns
- Assorted Mini Danishes
- Mini Bagels with Cream Cheese
- Accompaniments to include: Butter & Assorted Jams
- Seasonal Fresh Fruit Platter
- Gourmet Coffee, Tea and Assorted Juices

*Additions To Continental Breakfast

- Farm Fresh Scrambled Eggs with Cheese and Scallions
- Cranberry Raisin Focaccia French Toast served with Pure Maple Syrup
- Individual Frittata with Sun Dried Tomato, Jalapeño Pepper and Goat Cheese
- Yogurt, Granola and Fresh Berry Parfait
- Nutella, Pistachio and Ricotta Cheese Parfait
- Homemade Trail Mix Bar
- Made to order Omelets with a Wide Array of Fillings: Smoked Salmon, Baby Shrimp, Cheddar Cheese, Black Forest Ham, Mushroom, Peppers, Onions, & Tomatoes
- Fresh Seasonal Berries, Whipped Cream, Maple Syrup and Fruit Compote

Thank Goodness It's Friday

- Chive Infused Scrambled Eggs
- Buttermilk & Chocolate Chip Pancakes
- Texas Toast (White & Whole Wheat)
- Breakfast Sausage and Crispy Bacon
- Lightly Seasoned Home Fries
- Seasonal Fruit Platter
- Yogurt & Granola Parfait
- Accompaniments to include: Assorted Jams, Syrups and Ketchup
- Gourmet Coffee, Tea and Assorted Juices

Savory Breakfast Turnovers

- Individual Puff Pastry Turnovers with Egg, Ham & Cheese; Egg, Bacon & Cheese; or Egg & Cheese

Breakfast Sandwiches

Served on Whole Grain Pumpkin Seed Bread, Multigrain Croissants, English Muffins and Whole Wheat Wraps Fillings to include:

- Poached Egg with Peameal Bacon & Aged Cheddar
- BLT: Peameal Bacon, Roma Tomatoes, & Bib Lettuce
- Western: Onions, Peppers, & Ham
- Turkey Sausage, Scrambled Eggs & Cheese
- CLT: Aged Cheddar, Bib Lettuce, & Roma Tomatoes

Cocktail Breakfast

- Mini Muffins
- Mini Assorted Filled Croissants
- Assorted Petite Quiche
- Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers and Red Onions
- Individual Granola, Berries, & Yogurt Parfait
- Fresh Fruit Platter
- Assorted Juices & Bottled Water

Breakfast Box

- Breakfast Pastries: Choose one of the following: Muffins, Croissants, Danishes or Tea Biscuits
- Individual Yogurt
- Fresh Fruit Salad
- Homemade Trail Mix Bar
- Assorted Juice

Bagel & Bread Basket

The following will be served with: Preserves, Whipped Butter, & Cream Cheese

- Assorted Bagels
- Sliced Cranberry Raisin Flax Bread
- Raisin Walnut Bread
- Fig Almond Bread



SANDWICHES

Boardroom Sandwiches

Served on Ace Bakery Organic Sliced Breads - Fillings to include:

- In House Smoked & Roasted Meats (Preservative Free & Nitrate Free), Roasted Turkey Breast with Jalapeno Havarti & Cranberry Mayo, Smoked Ham with Swiss Cheese & Apricot Pommery Mustard, Vodka Cured Salmon with Dill Caper Cream Cheese, Roast Beef with Cheddar Cheese & Dijon Horseradish Mayo, Grilled Vegetables with Pesto and Goat Cheese

Gourmet Sandwiches

Served on a Variety of Ace Bakery Organic Sliced Breads - Fillings to include:

- Arugula, Prosciutto with Fig Butter; Ham, Swiss Cheese, & Watercress with Dijon Butter; White Cheddar, Green Apples, & Walnut Butter; Chicken Salad with Tarragon, Lemon, & Seedlings; Smoked Salmon with Dill Caper Cream Cheese

Deli & Dairy Sandwiches

Served On: Homemade Focaccia, Panini Buns, Sliced Bread, & Wraps - Fillings to include:

- Ham & Swiss, Roasted Beef & Crispy Onions, Smoked Salmon, Assorted Grilled Vegetables with Goat Cheese, Egg Salad, Tuna Salad, Roasted Turkey, Rapini and Feta Cheese

Executive Sandwiches

- BBQ Chicken Breast, Grilled Peppers, Cheddar Cheese and Chipotle Mayo on a Ciabatta Bun
- Steak Spiced Beef Tenderloin with Sautéed Mushrooms, Onions, Swiss Cheese, & Dijon Horseradish Mayo on a Baguette
- Smoked Salmon with Red Onions, Bib Lettuce, & Caper Dill Cream Cheese on a Multigrain Panini
- Turkey Breast With Artichoke, Provolone Cheese, & Pesto On A Swiss Triangle Bun
- Grilled Vegetables, Pesto, & Goat Cheese on a Multigrain Panini

Sandwiches Lunch Package

- Mixed Green Salad with Balsamic Vinaigrette
- Grilled Vegetable and Pasta Salad with Pesto Vinaigrette
- Assorted Deli and Dairy Sandwiches (1 sandwich per person)
Served on Herbed Focaccia, Ace Bakery Buns, Italian Paninis and Tortilla Wraps. Fillings To Include: Ham & Swiss; Roast Beef & Crispy Onions; Smoked Salmon; Assorted Grilled Vegetables with Goat Cheese; Egg Salad; Tuna Salad; and Roasted Turkey
- Gourmet Dessert Platter to include Assorted Gourmet Cookies and Dessert Squares



BOXED LUNCHES

All the boxed lunches include your choice of Bottled Water, Juice, or Soft Drinks. Minimum of 10 orders per variety.

Menu #1

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes, and Cucumber Tossed in Roasted Garlic & Honey Lemon Dressing
- Herb Marinated Supreme of Chicken Cooked to Perfection
- Chocolate Dipped Strawberries
- Fresh Fruit Salad

Menu #2: Deli

- Trio of Sandwiches: Egg Salad, Tuna Salad, & Grilled Vegetables with Pesto
- Coleslaw with Vinaigrette Dressing
- Chocolate Chip Cookie
- Apple

Menu #3: Asian

- Soya Ginger Glazed Salmon
- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress in Sweet Chili Dressing
- Fresh Fruit Salad
- Almond Tart

Menu #4: Greek

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad with Feta Cheese and Oregano
- Baklava
- Fresh Fruit Salad

Menu #5: Entrée Salad

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Hearts of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes, and Cucumber Tossed In Roasted Garlic & Honey Lemon Dressing
- With your choice of: Grilled Chicken Breast; Pesto Marinated Salmon; or Grilled Beef Tenderloin



WORKING LUNCHESES

Italian

- Garlic Bread & Focaccia
- Grilled Vegetable Platter
- Mixed Greens with Cucumber, Cherry Tomatoes in Balsamic Vinaigrette
- Penne Pasta with Julienne Vegetables in Rose Sauce
- Pan Seared Veal Scallopini with Marsala Mushroom Sauce
- Assorted Italian Pastries and Biscotti

Greek

- Grilled Pita and Lalagides with Hummus
- Greek Village Salad with Cucumbers, Tomatoes, Black Olives, Red Onions, Feta Cheese with an Oregano Dressing
- Mediterranean Orzo Salad with Olives, Roasted Red Pepper and Edamame Beans
- Grilled Chicken Souvlaki with Tzatziki Sauce
- Feta & Spinach Spanakopita
- Lemon Roasted Potatoes
- Homemade Baklava & Chocolate Dipped Baklava

French

- Slice Baguette with Whipped Butter
 - Baby Arugula & Frisée Salad with Roasted Beets, Shaved Almonds & Goat Cheese in Lemon Vinaigrette
 - Beef Bourguignon: “AAA” Beef Tenderloin Tips Slow Cooked in Red Wine with Glazed Pearl Onions and Sautéed Mushrooms
- OR
- Coq Au Vin: Boneless Chicken Breast Pieces with Mushroom & Onions in White Wine Sauce
 - Roasted Garlic Mashed Potatoes
 - Butter & Parsley Glazed Stem on Carrots and French Beans
 - French Pastries & Tarts



WORKING LUNCHES (CONTINUED)

Chinese

- Noodle & Vegetable Salad with Sweetened Rice Wine Vinaigrette
- Nappa Cabbage & Bean Sprout Salad with Sweet Chili Vinaigrette
- Coriander Scented Chicken Stir Fry
- Chinese Barbecued Szechwan Beef
- Stir Fry Vegetables & Tofu in Black Bean Sauce
- Vegetable Fried Rice
- Almond & Lemon Tarts

Mexican

- Platter of Tortilla Chips with Salsa, Sour Cream and Guacamole
- Fiesta Salad with Tomato, Avocado, Cucumber, Red Onion & Peppers in Cilantro & Cumin Vinaigrette
- Chicken Quesadilla: Tortilla Shells Filled with Grilled Chicken, Sautéed Peppers & Onion, Cheddar & Jack Cheese
- Black Bean Enchiladas: Sweet Corn, Black Beans, Cheddar & Jack Cheese with Salsa Rolled in Soft Flour Tortilla
- Apple Cinnamon Enchiladas with Caramel Sauce

East Indian

- Garlic Butter Brushed Naan Bread
- Chickpea & Cucumber Salad
- Tomato, Radish & Red Onion Salad
- Butter Chicken – Tender Pieces of Boneless Chicken Breast in a Rich Indian Spiced Creamy Tomato Sauce
- Chickpea Curry – Chickpea Braised in Mild Cilantro and Cumin Curry Sauce
- Basmati Rice
- Cardamom & Pistachio Scented Rice Pudding

Comfort Food

- Caesar Salad
- Crudités Platter
- Individual Chicken Pot Pie – Tender Chicken Breast Pieces with Mushrooms, Peppers, & Sweet Peas in Creamy Sauce Wrapped in Flaky Pastry with Traditional Homemade Gravy
- Mac N' Cheese – White Cheddar, Oka & Smoked Gouda and Baked with Crunchy Panko Bread Crumbs and Parmesan Cheese Topping
- Potato Skins with Green Onions, Cheddar Cheese, Diced Tomatoes and Sour Cream
- Old Fashioned Apple Pie with Vanilla Cream Anglaise

PLATTERS

Peppercorn Crusted Beef Tenderloin Platter (Serves 10-12 people)

- Dijon Mustard and Peppercorn Crusted Thinly Sliced Beef Tenderloin served with Gourmet Mustards, Horseradish, Caramelized Onion and Thyme Chutney and Assorted Rolls

Oven Roasted Turkey Breast Platter (Serves 20-25 people)

- Sliced Roasted Turkey Breast served with Cranberry Chutney, Grainy Mustard, Chipotle Mayo and Breads

Smoked Ham Platter (Serves 20-25 people)

- Sliced Smoked Ham Platter with Red Current & Chipotle Jelly, Gourmet Mustards and Breads

Cold Poached Salmon

- One side of Salmon poached with White Wine and Fresh Lemon. Served with Dijon Honey Dill Sauce

In House Smoked Salmon Platter

- Side Of Salmon Smoked and Cured in house. Served with Capers, Red Onion, Cream Cheese, Dijon Honey Dill Sauce and Rye Bread. Please Allow 48 Hours for this item

Mediterranean Dip Platter

- Hummus, Tzatziki and Olive Tapenade served with Grilled Pita Bread, Focaccia Spears, Flat Bread and Lalagides

Crudités And Dip

- Market Fresh Vegetables to include Carrot, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Homemade Dip

Cheese And Cracker Platter

- Assorted Cheese Garnished with Strawberries, Seedless Grapes, Dried Fruit, Nuts & Fig Compote
- Platter of Crackers & French Baguette

Chip And Dip Platter

- Tortilla Chips served with Salsa, Guacamole and Sour Cream

Antipasto Platter

- Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Dried Italian Hot & Mild Sausages, Caprese Salad, Parmigiano Chunks, & Marinated Artichokes

* Upgrade with: Cold Seafood Salad, House Smoked Salmon, Shrimp Cocktail

Gourmet Pizza & Focaccia Platter (Served at room temperature)

- Miniature Gourmet Vegetarian & Pepperoni Pizza Squares, Freshly Baked Sun Dried Tomato OR Rosemary & Olive Focaccia

Fresh Fruit Platter

- Seasonal Fresh Fruit and Berries

Gourmet Dessert Platter

- Selection to include Mini Pastries, Gourmet Cookies, Assorted Dessert Squares & Chocolate Dipped Strawberries

Traditional Tea Sandwich (Per Dozen, Minimum 3 Dozen)

- Served on White, Whole Wheat & Rye Bread
- Fillings to include a variety of the following: Egg Salad; Tuna Salad; Smoked Salmon; Ham & Swiss; Chicken Salad; and Cucumber and Cream Cheese

Small (10-12) | Medium (16-18) | Large (24-30)



HORS D'OEUVRES

Hot

- BBQ Duck & Shiitake Mushroom Turnover
- Surf & Turf Kebob – Grilled Jumbo Shrimp & Beef Tenderloin
- Sausage en Croute – Homemade Pork, Apple & Thyme in Puff Pastry with Honey Mustard
- Braised Pork, Black Bean, Red Pepper Wellington with Chimichurri
- Spicy Lamb Popsicle with Yogurt Mint Dip
- Wild Mushrooms, Chianti Braised Red Onion & Thyme Baklava
- Almond Coated Baked Goat Cheese with Cranberry & Hot Peppers Compote
- Phyllo Crispy Shrimp Cigar with Lemon Dill Aioli
- Beef Tenderloin on Mini Yorkshire Pudding & Horseradish Cream
- Tandoori Chicken Skewers with Cucumber Yogurt Dip
- Mini Smoked Chicken Quesadilla with Salsa
- Hawaiian Shrimp – Coconut Breaded Shrimp with Sweet Chili Sauce
- Spanakopita Spinach & Feta Cheese Triangles
- Warm Profiteroles Filled with Goat Cheese, Avocado & Sun-dried Tomatoes
- Steak au Poinçonné - Pan Seared Tenderloin with Green Peppercorn Cognac Sauce on Garlic Crostini

Cold

- Goat Cheese Grape Pistachio Truffle
- Caprese Salad Lollipop – Mini Bocconcini & Heirloom Grape Tomatoes with Pesto
- Smoked Salmon & Avocado Pinwheel on Pumpnickel Rounds
- Greek Salad Skewer – Cucumber, Red Onion, Tomatoes, Black Olives & Feta Cheese
- Seasoned Beef Carpaccio with Truffle Oil, Balsamic Reduction & Capers On Crostini
- In House Smoked Trout on Corn Pancake with Chives & Horseradish Cream
- Sesame Rice Cracker Topped with Seared Rare Tuna, Chili Mayo & Tobiko
- Beef Tenderloin over Truffle Pancake & Crispy Onions
- Beef Strip-loin Roulade filled with Mushroom Duxelle & Horseradish Cream on Crostini
- Balsamic Marinated Grilled Vegetables in Phyllo Cup Topped with Asiago Cheese
- Greek Chicken Salad with Pine Nuts & Apricots in Cucumber Cup
- Salmon Tartar with Crunchy Daikon, Cucumber, Red Onion, Ginger & Ponza Dressing
- Arugula Pesto Limed Tartlet Filled with Chevre & Cranberry Mousse & Toasted Pecan

Premium Hors D'oeuvres

- Pan Seared Foie Gras Served over Potato Pancake & Quail Egg
- Signature Shrimp Cocktail – Jumbo Shrimp Marinated in Peppered Vodka & Spices
- Marinated Grilled Mini Lamb Chops
- Blackened Sea Scallops served with Tropical Salsa



LIVE INTERACTIVE STATIONS

Sushi Hut

Sushi Chef to Prepare Maki Sushi Rolls of Salmon, Tuna, Spicy Crab, Shrimp, Vegetable & California Rolls with Ginger, Wasabi, Soya Sauce & Chop Sticks

Steak Station

AAA Beef Sirloin Cooked to Perfection with Whisky Peppercorn Sauce & Horseradish Aioli. Served with Freshly Baked Mini Kaiser Buns, Crispy Onions, & Sautéed Mushrooms

Indian

Papadums, Naan Bread, Mango Chutney Achar & Raita Crispy Vegetable Samosas with Tamarind Dipping Sauce. Chick Peas Cooked Pindi Style. Butter Chicken with Jeweled Vegetable Biryani

Burgers & Shakes

Mini Kobe Beef Burgers, Cheese Burger & Portobello Mushroom Burger Sliders. Served with Salt & Vinegar Chips. Individual Strawberry & Chocolate Milkshakes in Shot Glasses

Comfort Food Station

Meat Loaf & Mashed Potatoes: Sliced Mini Meat Loaf on a Bed of Yukon Gold Mashed Potatoes Drowned with Red Wine Reduction & Crispy Onions. Chicken Pot Pie: Mini Pot Pie Filled With Chicken, Mushrooms, Peppers, & Sweet Peas in Light Cream Sauce

Grilled Cheese & Soup Station

Sour Dough Bread with Aged White Cheddar, Sliced Apples, & Pan Seared in Truffle Brown Butter Served Alongside Smoked Tomato & Gin Bisque

Salad Martini Bar

Salads shaken by Chef Live from Selection of Assorted Gourmet Greens, Toppings, & Vinaigrettes. Served in Cosmo Martini Glasses

Perogie Bar

Assorted Perogies served Pan Seared with Traditional Condiments in Martini Glasses

Greek Station

Feta & Spinach Spanakopitas, Greek Village Salad, Marinated Olives, Grilled Pita with Tzatziki, Chicken or Pork Souvlaki over Rice Pilaf

* Minimum 50 People

* Pricing based on individual station set-up. Multiple * station pricing available

LIVE INTERACTIVE STATIONS (CONTINUED)

Asian

Nappa Cabbage & Asian Vegetable Salad. Steamed Assorted Dim Sum. Pan Fried Dumplings with Ponzu Sauce. Stir Fried Beef & Broccoli in Black Bean Sauce. Egg Fried Rice

Prosciutto & Parmigiano Reggiano Station (Minimum of 50 people)

Fresh Sliced Prosciutto, Parmigiano Reggiano, Home Spiced Olives, Traditional Focaccia & Lalagides, Tomato & Fresh Basil Bruschetta with Aged Balsamic Vinegar

Pasta Station

Penne, Fusilli & Cheese Spinach Agnolotti with Choice of Tomato, Vodka or Pesto Sauce and Julienne Vegetables

Mediterranean Station

Grilled Mini Chicken Skewers, Grilled Lamb Chops with Fresh Lemon, Grilled Brazilian Marinated Mini Beef Skewers with Chimichurri Sauce, Tomatoes & Cucumber Salad with Oregano Vinaigrette, Three Bean Salad, Pita Triangles and Tzatziki

Carving Station

Herbed Crusted Rack of Lamb with a Red Wine & Rosemary Reduction served Martin Style over a Yukon Gold Mashed Potato

Seafood Station

Sautéed Black Tiger Shrimp & Sea Scallops with Creamy Black Peppercorn & Sambuca Sauce. Served over a Bed Of Basmati & Wild Rice with Confetti Vegetables

Shanghai Noodles

Wok-Fried Noodles with Vegetables & Chicken, Beef or Shrimp Served in Individual Chinese Take-Away Boxes with Chopsticks

Fajitas Station

Sante Fe Marinated Beef Tenderloin & Chicken Breast Strips, A Variety of Tortilla Shells: Whole Wheat, Regular, Red Pepper, & Spinach. Caramelized Onions, Sautéed Peppers, Freshly Grated Aged Cheddar Cheese, Shredded Lettuce. Flavored Nacho Chips with Salsa. Homemade Guacamole, Sour Cream & Chives, Diced Tomatoes

Porchetta Station (Minimum of 40 people)

Slow Roasted Pork Shoulder Carved, served with Mini Italian Buns, & Roasted Peppers or Pita Bread, Tzatziki, Diced Tomatoes, Hot Banana Peppers, Shredded Lettuce & Onions

Antipasto Station

Grilled Vegetables, Marinated Olives, Roasted Peppers, Marinated Mushrooms, Dried Hot & Mild Italian Sausages, Caprese Salad, Parmigiano Chunks & Marinated Artichokes

* Upgrade Your Station with Cold Seafood Salad, House Smoked Salmon, and/or Shrimp Cocktail

* Minimum 50 People

* Pricing based on individual station set-up. Multiple * station pricing available



HOLIDAY MENU

DROP OFF LUNCHES

Lunch #1

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Mediterranean Dip Platter Homemade Focaccia, Grilled Pita, Lalagides & Flatbread, with Roasted Red Pepper Hummus, Tzatziki & Baba Ganoush

Pinwheel Wraps Assorted Wraps with a Variety of Fillings to Include Egg Salad, Tuna Salad, Roast Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese (1/2 wrap per person)

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

Lunch #2

Garden Fresh Crudité Platter Fresh Cut Carrots, Celery, Cucumber, Sweet Peppers, Cauliflower, Broccoli, Cherry Tomatoes & Asparagus with Homemade Creamy Dip

Cocktail Sandwiches Mini Sandwiches on White, Whole Wheat & Rye Bread with Fillings to Include Egg Salad, Tuna Salad, Roast Turkey, Ham & Cheese, Smoked Salmon, Grilled Vegetables & Goat Cheese

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Crostini and Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

Lunch #3

Signature Garden Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Assorted Focaccia & Panini Sandwiches Fillings to Include Cajun Chicken Breast, Smoked Turkey, Black Forest Ham, Smoked Salmon and Grilled Vegetables with Goat Cheese

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides & Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Dessert Platter Chocolate Dipped Strawberries, Assorted Pastries & Dessert Squares



COCKTAIL PARTY

Cocktail #1

Sushi Platter Assorted Maki & California Rolls served with Wasabi, Pickled Ginger & Soya Sauce (2 pcs. per person)

Signature Shrimp Cocktail Vodka Marinated Large Shrimp Cocktail with Cocktail Sauce (2 pcs. per person)

Gourmet Cheese & Cracker Platter Aged Cheddar, Brie, Blue Cheese, Havarti and Goat Cheese served with Assorted Crackers, Lalagides & Fig Compote, Garnished with Strawberries, Grapes, Dried Fruit & Seasoned Nuts

Mediterranean Dip Platters Homemade Focaccia, Grilled Pita, Lalagides & Flatbread, with Roasted Red Pepper Hummus, Tzatziki & Baba Ganoush

Gourmet Pizza Platter Pizza Toppings to Include: Anna's Pizza - Sliced Tomatoes, Torn Basil & Balsamic Reduction; and Peter's Pizza - Thinly Sliced Potatoes with Rock Sea Salt & "My Mother's Olive Oil"

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

Cocktail #2

Hors D'oeuvres Selection of Hot & Cold (4 pcs. per person)

Pasta Station Whole Wheat Pasta with Julienne Vegetables in Pesto Sauce with Goat Cheese or in a Tomato Basil Sauce, Butternut Squash Agnolotti or Cheese & Spinach Agnolotti in Rose Sauce

Slider Station Slider Selection to Include Turkey with Apple, Cheddar & Cranberry Dijon; South Western Beef with Monterey Jack & Salsa; and Crab Cake with Chipotle Tarter Sauce, All served with Mixed Root Chips

Fajita Station Santa Fe Spiced Chicken Breast Strips Wrapped in Soft Tortilla Shells, Filled with Sautéed Onion, Sautéed Peppers & Aged Cheddar Cheese, Served with Tortilla Chips, Homemade Guacamole, Sour Cream & Salsa Arranged in Individual Corn Chip Cups

Gourmet Dessert Platters Cheesecake Lollipop, Mini Bread Pudding, Pastries & Chocolate Dipped Strawberries

Cocktail #3

Hors D'oeuvres Selections of Hot & Cold (4 pcs. per person)

All items below are served individually in Ramekins:

Individual Festive Turkey Dinner Turkey Breast with Stuffing, Sage Scented Gravy, Topped with Mashed Potatoes and Cranberry Sauce

Individual Shepherd's Pie Lean Ground Beef & Peas Topped with Mashed Potatoes

Individual Chili With Romano Beans Ground Chicken & Romano Bean Chili

Individual Macaroni And Cheese Macaroni Pasta with White Cheddar, Smoked Gouda & Oka Cheese

Apple Pear Crumble Apple, Pear, & Cranberry Brown Sugar Crumble

Dark Chocolate And Cherry Bread Pudding Dark Chocolate, Kahlua, & Sour Cherry Bread Pudding

Belgian Chocolate Mousse Dark Chocolate Mousse Garnished with Shaved Chocolate & Fresh Raspberry

FESTIVE BUFFET

Buffet # 1

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Oven Roasted Turkey (Served Pre Carved) With Apple Sage Stuffing, Homemade Gravy & Cranberry Compote, Yukon Gold Mashed Potatoes & Medley of Seasonal Vegetables

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

Buffet #2

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flatbread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Herb Roasted Chicken with Pan Gravy

Slow Roasted Beef Top Sirloin Roast With Gravy

Herb Roasted Potatoes and Seasonal Vegetable Medley

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

Buffet #3

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

8 oz. Slow Roasted Prime Rib of Beef With Roasted Garlic & Whipped Mashed Potatoes, Glazed Carrots & Buttered Green Beans

Holiday Dessert Platter Selection of Shortbread Cookies, Mince Tarts & Mini Plum Pudding

Buffet #4

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flat Bread

Signature Salad Romaine Hearts, Radicchio, Red Leaf Lettuce, Pomegranate, Clementine Segments, Sliced Strawberries, Sunflower Seeds, & Sun Dried Cranberries in Roasted Garlic & Honey Lemon Vinaigrette

Pasta With Julienne Vegetables In Rose Sauce

Slow Roasted Beef Top Sirloin Roast With Gravy

Oven Roasted Turkey (Served Pre Carved) Apple & Sage Stuffing, served with Yukon Gold Mashed Potatoes and a Medley of Seasonal Vegetables

Signature Dessert Platter Selection of Holiday Cookies & Dessert Squares

SIT DOWN DINNER

Dinner #1

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flat Bread

- Cucumber Wrapped Arugula & Endive Salad with Fresh Berries, Sliced Almonds & Cranberry Vinaigrette Dressing
- Pan Fried Gnocchi with Oven Dried Cherry Tomatoes, Red Onions, Peas & Prosciutto in Sage Scented Browned Butter
- Turkey Breast Roulade Filled with Chestnut & Apricot Stuffing, served with Herb Roasted Fingerling Potatoes & Grilled Vegetable Bundle
- White Chocolate, Sun Dried Cranberry & Pistachio Bread Pudding Drizzled with Dark Chocolate Sauce

Dinner #2

Gourmet Bread Basket To Include, Homemade Focaccia, Assorted Rolls, Lalagides & Flat Bread

- Chestnut & Lentil Soup with Crème Fraiche & Apple Crisps
- Baby Spinach Salad with Cucumber, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries & Lemon Herb Vinaigrette
- Grilled "AAA" Beef Tenderloin Topped with 2 Jumbo Shrimps & Port Wine Reduction Sauce, served with Garlic Whipped Mashed Potatoes, Baby Carrots & Asparagus
- Apple Cardamom Coffee Cake served with Toffee Sauce



SOCIAL MENU

COCKTAIL PARTY

Stationary Platters

Hors d'oeuvres (4 pcs. per person)

- Selection of Hot and Cold

Assorted Maki Sushi Platter

- Assorted Maki Sushi & California Rolls accompanied by Pickled Ginger, Wasabi & Soya Sauce

Antipasto Platter

- Grilled Vegetables, Dry Italian Sausage, Marinated Bocconcini, Parmigiano Reggiano, Spiced Olives & Marinated Mushrooms

Shrimp Cocktail Platter

- Large Tiger Shrimps served with Saffron Aioli and Horseradish Cocktail Sauce

Gourmet Cheese Platter

- Aged Cheddar, Provolone, Blue Cheese, Havarti and Swiss Cheese with Assorted Crackers, Garnished with Strawberries, Grapes, Dried Fruit & Assorted Seasoned Nuts

Mediterranean Dip Platter

- Homemade Focaccia, Grilled Pita & Flatbreads with Eggplant Caviar, Artichoke and Chickpea Hummus & Goat Cheese & Olive Tapenade

Assorted Dessert Platter

- Homemade Cookies, Dessert Squares & Pastries

Live Stations

Hors d'oeuvres (4 pcs. per person)

- Selection of Hot and Cold

Carving Station

- Peppercorn Crusted Beef on Roasted Garlic Whipped Mashed Potatoes, Red Wine Sauce & Garnished with Crispy Onions

Pasta Station

- Penne Pasta with Julienne Vegetables in Pesto Sauce with Goat Cheese or Tomato Basil Sauce
- Cheese and Spinach filled Agnolotti served in Vodka Rose Sauce

Fajita Station

- Santa Fe Marinated Beef Tenderloin & Chicken Breast Strips
- A variety of Tortilla Shells: Whole Wheat, Regular, Red Pepper and Spinach, Caramelized Onions, Sautéed Peppers, freshly Grated Aged Cheddar Cheese, Shredded Lettuce, Homemade Guacamole, Sour Cream & Chives, Diced Tomatoes

Flavored Nacho Chips with Salsa

Gourmet Dessert Platter

- Italian Pastries, Cheesecake Lollipop, Brownie Lollipop & Chocolate Dipped Strawberries



WEDDING MENU

BEFORE CHURCH RECEPTION

Option #1

- Morning Pastry Platters: Mini Butter & Chocolate Croissants, Mini Muffins, Mini Cinnamon Buns
- Accompaniments to Include: Preserves and Sweet Butter
- Seasonal Fresh Fruit Platter
- Selection Fruit Juices, Gourmet Coffee, & Imported Teas

Option #2: Live Omelet Station

- Our chef will prepare a la minute, Omelets with your choice of:
- Green Onions, Diced Bacon, Smoked Salmon, Baby Shrimp, Crab, Ham, Aged Canadian Cheddar, Brie, Crispy Pancetta, Chopped Tomatoes, Chopped Roasted Peppers, Mushrooms, Fresh Herbs, Caramelized Onions & Diced Potatoes (White Egg Omelets & Scrambled Eggs available upon request)
- Morning Pastry Platters, Mini Chocolate & Butter Croissants, Mini Fruit Danishes, Mini Bagels with Cream Cheese, Preserved and Sweet Butter
- Fresh Fruit with Berry Yogurt Dip
- Select Fruit Juices, Gourmet Coffee & Imported Teas

Option#3: Cocktail Breakfast Platters

- Assorted Mini Muffins, Mini Assorted Filled Croissants, Assorted Petite Quiche
- Smoked Salmon Platter with: Mini Bagels, Cream Cheese, Capers, & Red Onions
- Individual Granola, Berries, & Yogurt Parfait
- Fresh Fruit Platter
- Assorted Juices, & Bottled Water

AFTER CEREMONY MENUS

Option #1:

Antipasto Platter

- Grilled Marinated Vegetables, Roasted Peppers, Marinated Mushrooms, Black & Green Olives, Caprese Salad, Parmigiano Chunks, & Dried Hot & Mild Italian Sausage

Assorted Cold Cut Tray (Sent freshly sliced for guests to arrange on site)

- Mortadella, Capicola, Salami, Black Forest Ham, Roasted Chicken, Smoked Turkey, & Sliced Provolone Cheese

Pre Sliced Italian Panini Buns

- Assorted Panini Buns, Accompanied by Gourmet Mustards, Sliced Tomatoes, Sliced Pickles, Hot Banana Peppers, & Shredded Lettuce

Traditional Focaccia & Pizza Squares

- Various Toppings
- Served Room Temperature

Market Fresh Cut Vegetables Platter

- Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Ranch Dip

Seasonal Fresh Fruit Platter

Dessert Platter

- Cookies, Squares & Biscotti
-

Option #2:

Assorted Deli & Dairy Tea Sandwiches

- Served on White, Whole Wheat, & Rye Bread
- Fillings to Include: Egg Salad, Tuna Salad, Smoked Salmon, Ham & Swiss Cheese, Chicken Salad, & Tomato & Cucumber

Cheese & Cracker Platter

- Assorted Cheese Garnished with Strawberries, Grapes, & Dried Fruit

Market Fresh Cut Vegetables Platter

- Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Cucumber, Sweet Peppers, Cherry Tomatoes & Ranch Dip

Seasonal Fresh Fruit Platter

Dessert Platter

- Cookies, Squares & Biscotti

AFTER CEREMONY MENUS (CONTINUED)

Option #3:

Hot Off The Grill

- Grilled Spiedini (Chicken, Pork, Lamb, & Beef) with Fresh Lemon
- Grilled Cocktail Size Italian Sausage with Pommery Mustard
- Grilled Corn Bread With Mediterranean Bruschetta

Grilled Seasonal Marinated Vegetables Platter

- Sicilian Eggplant, Green & Yellow Zucchini, Trio Colour of Peppers, Wild Mushrooms, Sweet Red Onions, Fennel with Balsamic Reduction

Caprese Salad Platter

- Plum Vine Ripened Tomatoes with Buffalo Bocconcini Drizzled with Fresh Olive Oil & Shredded Basil

Mixed Greens Salad

- With a Lemon Herb or Balsamic Vinaigrette

Seasonal Fresh Fruit Platter

Dessert Platter

- Cookies, Squares, Biscotti & Chocolate Dipped Strawberries
-

Option#4

Peppercorn Crusted Beef Tenderloin Platter

- Dijon Mustard & Peppercorn Crusted Thinly Sliced Beef Tenderloin
- Served With Gourmet Mustards, Horseradish, Caramelized Onions, Thyme Chutney and Assorted Rolls

In House Smoked Salmon Platter

- Smoked Salmon Cured In House Served with Capers, Red Onion, Cream Cheese, Dijon Honey Dill Sauce and Rye Bread

Cheese & Cracker Platter

- Assorted Cheese Garnished with Strawberries, Grapes and Dried Fruit

Grilled Seasonal Marinated Vegetables Platter

- Sicilian Eggplant, Green & Yellow Zucchini, Trio Colour of Peppers, Wild Mushrooms, Sweet Red Onions, Fennel with Balsamic Reduction

Seasonal Fresh Fruit Platter

Dessert Platter

- Cookies, Squares, Biscotti & Chocolate Dipped Strawberries

PLATED DINNER

Option #1:

- Homemade Dinner Rolls (Multigrain, Lalagides, Focaccia, Black Olive & Whole Wheat)
- “My Mother’s” Olive Oil
- Lemon Scented Hot Towels
- Mixed Greens with Shaved Carrots, Cucumber, Cherry Tomatoes in a Balsamic Fig Vinaigrette
- Grilled Beef Tenderloin with a Brandy Peppercorn Sauce
- Fingerling Potatoes
- Grilled Vegetable Bundles

Trio Dessert Plate

- Long Stem Chocolate Dipped Strawberry
- Mini Chocolate Mousse with Raspberry
- Ricotta & Nutella Cheesecake

Option #2:

- Homemade Dinner Rolls (Multigrain, Lalagides, Focaccia, Black Olive & Whole Wheat)
- “My Mother’s” Olive Oil
- Lemon Scented Hot Towels
- Baby Arugula & Frisée Salad with Roasted Beets, Shaved Almonds & Goat Cheese in Lemon Vinaigrette
- Supreme Chicken Stuffed with Spinach, Mushrooms and Sun Dried Tomatoes
- Sautéed Vegetables
- Medallions of new Red Roasted Potatoes
- Individual Dessert: Apple Blossom with Caramel Sauce and Dulce De Leche

Option #3:

- Bread Basket to Include: Lalagides, Focaccia with Assorted Dinner Rolls
- Lemon Scented Hot Towels
- Romaine, Radicchio, & Belgian Endive Salad with Candied Pecans And Balsamic Vinaigrette
- Surf N’ Turf: 6oz. Grilled Beef Medallion with Two 6/8 Jumbo Herb & Garlic Marinated Shrimps
- Mushrooms Risotto Cake & Grilled Vegetables Stacks
- Individual Dessert: Chocolate Espresso Cheesecake with Whipped Cream and Fresh Berries

Option #4: Buffet

- Bread Basket with Homemade Assorted Dinner Rolls, Rosemary Focaccia and Flat Breads
- Lemon Scented Hot Towels
- Baby Spinach Salad with Cucumbers, Cherry Tomatoes, Radish, Pumpkin Seeds, Sun Dried Cranberries and Lemon Herb Vinaigrette
- Greek Salad with Roma Tomatoes, Olives, Red Onion, Peppers and Feta Cheese
- Mustard and Herb Crusted Chicken Breast with Merlot Jus
- Grilled Salmon Filled with Sun-dried Tomatoes and Caper Cream Sauce
- Oven Roasted Potatoes
- Seasonal Vegetables
- Dessert (Based on one platter per table) Assorted Pastries, Cookies, & Squares
- Seasonal Fresh Fruit Platter



LIMO/BUS BRIDAL PARTY LUNCHES

All of the following to be packaged in individual boxes

Deluxe Sandwiches Or Tea Sandwiches

Choose from one of the following selections (based on 1 sandwich per person)

- Focaccia & Italian Panini Sandwiches with Assorted Cold Cuts to Include: Smoked Chicken, Roasted Turkey, Black Forest Ham, Mortadella, Salami & Capicola with Traditional Accompaniments

OR

- Assorted Sliced Bread Sandwiches with Assorted Fillings to Include: Egg Salad, Tuna Salad, Smoked Salmon, Ham & Swiss Cheese, Chicken Salad and Tomato & Cucumber

Crudité with Ranch Dip

Chocolate Dipped Strawberry

Seasonal Fruit Salad

Assorted Cold Beverages

- Choose From Juice, Pop, or Water (Based on one per person)

ADDITIONAL SERVICES AVAILABLE FOR SOCIAL & WEDDING PACKAGES

Fully Experience Coordination Services

- Site Inspections, Customized Menus, Specialized Cocktails, Rentals, Flowers, Wedding Cakes, Valet, Tents, Décor, Venue Selection, Etc.
- Can cater in any venue and on any site which accepts Tabletalk as an outside caterer
- Liquor License & Liability
- Professional Event Staff: Supervisor, Chefs, Certified Bartenders, Service Staff
- Disc Jockey Services
- Entertainers (Live Bands, Dancers, Etc.)
- Photography
- Videography

- Menu Cards
- Table Numbers
- Thank You Cards
- Invitations
- Bridal Party "Thank You" Gifts
- Bridal Accessories & Bomboniere
- Thank You Gifts For Your Guests
- Dance Floors
- Portable Washrooms & Washroom Trailers
- Espresso Bars
- Specialty Linens & Napkins
- Lounge Furniture



SUMMER BBQ MENU

Option#1

- 4oz. Homemade Burger: Our own Classic Burger
- Hot Dogs: Traditional All-Beef Dogs
- Vegetarian Option: Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil
Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions Pickles And Tomato, Lettuce
- New Potato Salad with Sour Cream Dijon Dressing: Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing
- Country Coleslaw: Shaved Cabbage and Carrots in Vinaigrette Dressing
- Sliced Watermelon Platter
- Assorted Cookies

Option#2

- 4oz. Homemade Burger: Our own Classic Burger
- Chicken Souvlaki: 4oz. Lemon and Oregano Marinated Chicken Souvlaki Grilled and served with Buns
- Italian Sausage: A Mix of Hot and Sweet served with Hot Peppers and Italian Buns
- Vegetarian Option: Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil
Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions, Pickles, Tomato and Lettuce
- New Potato Salad with Sour Cream Dijon Dressing: Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing
- Country Coleslaw: Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing
- Sliced Watermelon Platter
- Assorted Cookies

Option#3

- Steak On A Kaiser: 4oz. Beef Strip Loin marinated and grilled served on a Vienna Bun
- Chicken Breast with Homemade BBQ Sauce: 4oz. Boneless Skinless Chicken Breast grilled and brushed with our own BBQ Sauce served on a Kaiser Bun
- Italian Sausage: A Mix of Hot and Sweet served with Hot Peppers and Italian Buns
- Vegetarian Option: Grilled Portobello Mushroom Burger brushed with Herb Garlic Oil
Condiments Include Regular and Sesame Seed Buns, Ketchup, Mustard, Relish, Sliced Onions Pickles, Tomato and Lettuce
- New Potato Salad with Sour Cream Dijon Dressing: Tossed with Peppers, Scallions, and Herbs in our own Creamy Dressing
- Country Coleslaw: Shaved Cabbage and Carrots with Olive Oil and Vinegar Dressing
- Sliced Watermelon Platter
- Assorted Cookies
- Upgraded Condiments: Shredded Cheese, Sautéed Mushrooms & Peppers, Crispy Onions, Homemade BBQ Sauce, Sauerkraut, Hot Banana Peppers and Grainy Mustard

Additional Services: Tents, Rentals, Ice Cream Truck, Music and Outdoor Locations available

MEDITERRANEAN OPTIONS

Seafood Paella

Grilled Calamari, Shrimp and Scallops on Saffron Rice

Grilled Salmon Medallions

4oz. Medallions Served with Capers, Olives, Cherry Tomato, Garlic, Lemon and White Wine Sauce

Sicilian Style Swordfish Steaks

4oz. Medallions Topped with Caponata and Fresh Herb Citrus Oil

Veal Chops Marinated Lemon and Sage

8oz. Chops Drizzled with Olive Oil and Aged Balsamic, Garnished with Grilled Lemon

Homemade 6oz. Top Sirloin, Porcini and Sun Dried Tomato Burger

Condiments Include Sliced Provolone Cheese, Garlic Aioli and Caramelized Onions

Grilled Lamb Chops

Chops from the rack, marinated in Lemon Juice, Olive Oil, and Oregano. Served with Tzatziki and Tomato Confit

Grilled Chicken Breast with Romesco Sauce

Herb Marinated 6oz. Boneless Skinless Chicken Breast in a Sauce Made with Almonds, Roasted Peppers, Garlic and Olive Oil

Assortment Of Kebobs

Beef, Pork, Chicken, and Vegetarian Kebobs Marinated in Rosemary, Lemon, Oregano and Olive Oil. Served with Pita Bread and Tzatziki

Grilled Cornish Hen

Garlic Oregano Marinated Flattened Boneless Cornish Hen (Serves 2)

Grilled Shrimp & Scallop Skewer

2 Jumbo Tiger Shrimp and 2 Large Scallop's Garlic Herb Marinated

Grilled Calamari

Garlic Olive Oil and Balsamic Marinated Calamari served with Tomato, Caper and Green Olive Salsa

OLD SOUTH OPTIONS

Grilled 8oz. Rib Eye Steak

Spiced Rubbed Grilled Steak with Homemade BBQ Sauce

Whole Tenderloin with Jack Daniels Bourbon Jus

Grilled Whole and Carved by the chef. Serves 12-15 people

Southern Grilled Chicken (Grade "A" Canadian)

Full-Flattened Bone in Chicken with Dry Spice Rub and brushed with our own Pineapple Whiskey BBQ Sauce

Tequila Lime Marinated Chicken Breast

5-6oz. Boneless Skinless Chicken Breast Marinated in Tequila and Lime. Served with Cilantro and Citrus Zest Sour Cream

Apple Wood Smoked Chicken Legs With Peach Chutney

Whole Chicken Leg Smoked with Apple Wood Chips in our own Smoker. Served with Classic Southern Style Peach Chutney

Memphis Style Pulled Pork

Spice Rubbed Pork Shoulder cooked for 10 hours in our smoker

Kansas City Ribs Smoked with Mesquite Wood Chips

Spice Rubbed Pork Ribs smoked for 2 hours in our smoker. Served by the half-rack

Beer Smoked Beef Ribs

Beer and Spice Rubbed Marinated Beef Ribs Smoked in house and brushed with our own BBQ Sauce

Cedar Plank Salmon with Maple Bourbon & Pink Peppercorn Glaze

Whole Side of Salmon Cooked on a Cedar Plank. Serves 12 People

Smoked Beef Brisket

In house Slow Smoked Beef Brisket with Spice Rub and BBQ Sauce

Mojito Shrimp Skewers

Jumbo Tiger Shrimp Marinated with Rum, Mint and Lime. Finished with a Citrus Honey Glaze. 3 Shrimp Per Skewer

SIDES

Caprese Salad

Sliced Tomato and Bocconcini with Torn Basil and Extra Virgin Olive Oil

Village Greek Salad

Tomato, Peppers, Cucumber, Onion, Olives and Feta Cheese

Mixed Green Salad

With Honey Balsamic Dressing or Lemon Honey Roasted Garlic Dressing

Caesar Salad

Served with Croutons, Grated Parmesan Cheese and our own Caesar Dressing

New Potato Salad with Sour Cream Dijon Dressing

Tossed with Peppers, Scallions and Herbs in our own Creamy Dressing

Southwestern Warm Potato Salad

New Potato Salad with Cilantro, Tomato and Red Onion

Sweet Potato and Pecan Salad

Sweet Potatoes and Candied Pecans Tossed in Honey Mustard Dressing

Hearts Of Palm Salad

Tossed with Orange and Red Onion

Three Bean Salad

With Mixed Peppers and Red Onion in Lemon Dressing

Cuban Salad

Iceberg Lettuce, Tomato, Onion, Radish, in a Lemon Garlic Dressing

Country Coleslaw

Shredded Cabbage, Carrots and Sun Dried Cranberries in Creamy Dressing

Traditional Coleslaw

Shaved Cabbage and Carrots in Olive Oil Vinegar Dressing

Green and Yellow Bean Salad

Green and Yellow Beans and Red Peppers in Lemon Olive Oil Dressing

Grilled Corn on the Cob

Served with Knobs of Butter

Grilled Peppers and Vidalia Onion

Mixed Quartered Peppers and Thick Sliced Onions

Traditional Baked Beans

Made with Bacon, Onion and Maple Syrup

Baked Potato

Served with Chive Sour Cream, Shredded Cheddar and Knobs of Butter

Grilled Potato Wedges

Thick Cut Yukon Gold Potato Wedges Grilled and Served with Chipotle Aioli

Country Mashed Potatoes

Crushed New Potatoes Whipped with Buttermilk

Roasted Potatoes

Served with Cumin and Garlic Aioli

Corn Bread

Traditional Corn Bread with Jalapeño and Cream Cheese served individual muffin size

Grilled Polenta

4oz. Pieces of Traditional Polenta made with Parmesan Cheese

Grilled Vegetable Platter

Grilled and Marinated Zucchini, Eggplant, Peppers, Red Onion, Asparagus and Portobello Mushrooms

Mediterranean Dip Platter

Hummus, Baba Ganoush and Roasted Red Pepper Dip and Grilled Pita, Focaccia and Assorted Flatbreads & Lagides

Fresh Fruit Platter

Sliced Seasonal Fresh Fruit and Berries Platter

Gazpacho

Chilled Spanish Tomato Soup

Additional Services: Tents, Rentals, Ice Cream Truck, Music and Outdoor Locations available



PARAMOUNT
CONFERENCE & EVENT VENUE

Paramount Conference & Event Venue

t. 905 326 3000 f. 905 326 3500
paramount@bypeterandpauls.com



Bellagio Event Venue

t. 905 760 9321 f. 905 760 9583
bellagio@bypeterandpauls.com



The Manor Event Venue

t. 905 939 2800 f. 905 939 8216
themanor@bypeterandpauls.com



The Vue Event Venue

t. 416 213 9788 f. 416 213 9424
thevue@bypeterandpauls.com



Savoy Event Venue

t. 905 752 2700 f. 905 752 2300
savoy@bypeterandpauls.com



Tabletalk Catering

t. 905 326 6000 f. 905 326 3500
tabletalk@bypeterandpauls.com



Pure Events

t. 905 326 2608 f. 905 326 2607
info@pureevents.ca



Peter & Paul's Baskets, Gifts and Promo

t. 905 326 4438 f. 905 326 0670
baskets@bypeterandpauls.com



S4 Sound Sensation

t. 905 326 4822 f. 905 326 5454
info@s-4.ca



The Image Commission

t. 905 326 3401 f. 905 326 5454
info.imagecommission@rogers.com



Engine 8 Media

t. 905 326 8000 f. 905 326 8100
info@engine8media.com



E-Resort / E-Village

t. 905 326 3218
Coming Soon

byPeterandPauls.com[®]
hospitality & entertainment group • Since 1982



CELEBRATING
30
YEARS



WE'VE GOT THE HOSPITALITY GENE!

ONE NUMBER +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com