

Weddings & Events

BY DINE & STYLE FINE CATERING AND EVENTS



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Notes

Congratulations and welcome!

At Dine & Style Fine Catering and Events, our expertise and drive to create the perfect menu for each event places us at the pinnacle of Southern Ontario catering companies, a distinction we maintain with pride. Thank you for voting us first place in the 2020, 2021, 2022 and 2023 Durham Region's Reader Choice Awards - Best Caterer, Best Event Planner, Best Wedding Planning and Best Chef!

We stand by our reputation for catering a variety of events with a genuine passion for our product, a sharp awareness of every last detail, a focus on our clients needs, and the ability to adjust to any situation that may arise.

We customize all event menus to your personal specifications. We encourage you to ask us to work with you to create our dream menu.

We have partnered with some elite venues in the GTA, as well expertly curate home and private property events.

We take charge to manage your event rentals, and to relieve arduous set up tasks on your event day. As well, we offer event planning management and day of coordination to complement your event and set needs further.


We work with wonderful industry professionals and vendors for all of your event needs. and can help you secure your vendors with our event planning package.

Our staff are Smart Serve certified and have provincial food handling certificates. We come groomed and uniformed for your special event. Attention to detail is our middle name.

We look forward to working with you and allowing you to be your own guest!

Thank you!

Canapes



CLASSIC CANAPES

VEGAN & VEGETARIAN

VEGAN = V, GLUTEN FREE = GF, DAIRY FREE = DF

POTATO LATKES

mini potato and onion lightly fried, sour cream, granny smith apple shaving

MINI PEROGIES (gf)

Perogies, sour cream, fried onion, potato and cheddar, mini chip truck fork

GRILLED CHEESE

mini baguette, smoked cheddar, caramelized onion, granny smith apple, panini

BRIE, DATE AND TOASTED WALNUT

crostini with warmed brie, balsamic reduction and honey

FIGS IN BLANKET

black mission fig, balsamic reduction, goat cheese and honey

CAPRESE (gf)

skewer of mini bocconcini cheese, cherry tomato, basil with balsamic reduction

TOMATO BRUSCHETTA

tomato bruschetta crostini, basil, goat cheese, cracked pepper

MUSHROOM CROSTINI (v)

wild mushroom crostini, herbs, parmesan

SPRING ROLLS (v, df, gf)

crispy cabbage spring rolls with vegetable and chili dipping sauce

GREEN THAI CURRY (v, gf, df)

coconut cream sauce, bamboo shoots, chickpea, snow peas, green beans on basmati rice, mini bamboo boat

STUFFED MUSHROOM (gf)

roasted red pepper and feta cheese, cracked pepper

AVOCADO TOAST (v, df)

mini melba, avocado caper bruschetta

QUESADILLA

black bean, scallion, smoked cheddar

SAMOSA (v, gf)

potato, vegetable, sweet tamarind dipping sauce

COLD SPRING ROLLS (v, gf, df)

rice paper, cabbage, cucumber, cilantro, mango, carrot, Thai chili dipping sauce

ARTISINAL FLATBREAD

- pear, goat cheese, pesto, basil and honey
- hummus, parsley, caramelized onion, olive oil (v, df)
- caprese of buffalo mozzarella, basil and tomato
- cauliflower BBQ with sweet sauce, scallion (v, df)
- grilled vegetable pizza, vegan or mozzarella cheese (v, df)

PEAR BRUSCHETTA

baked rosemary and honey pear bruschetta, whipped goat cheese on mini toast

MAC N CHEESE

mini garlic panko crusted macaroni and cheese béchamel, mini bamboo boat

SQUASH CROSTINI

roasted sage and squash, honey and maple syrup, whipped goat cheese on mini toast

Canapes



CLASSIC CANAPES

GLUTEN FREE = GF, DAIRY FREE = DF

BEEF SLIDER

brioche slider bun, gruyere cheese, chipotle mayo

BEEF SLIDER

brioche slider bun, smoked cheddar, pickle, Dijon

STRIPLOIN (gf, df)

mini roasted potato coin, aged striploin beef, chimichurri sauce

CHICKEN SKEWER

- Cajun chicken with aioli dipping sauce (gf, df)
- Dijon and rosemary with avocado lime dipping sauce (gf)
- souvlaki with tzatziki dipping sauce (gf)
- coconut curry with basil chiffonade (gf, df)

HOISIN CHICKEN, LETTUCE (df)

grilled hoisin chicken with scallions, peanut, lettuce cup

QUESADILLA

shredded chicken, smoked cheddar, scallion, sour cream, tomato salsa

CHICKEN FLATBREAD

flatbread, pesto, grilled chicken, goat cheese, caramelized red onion

GREEN THAI CHICKEN CURRY (gf, df)

coconut cream sauce, bamboo shoots, vegetables, seasoned chicken on basmati rice, mini bamboo boat

PULLED PORK

Brioche slider bun, BBQ sauce, red cabbage slaw

STUFFED MUSHROOM (gf)

goat cheese, bacon and spinach

BACON WRAPPED WATER CHESTNUT (gf, df)

firm chestnut, crisp bacon

PROSCIUTTO WRAPPED ASPARAGUS (gf, df)

Italian prosciutto wrapped asparagus, lemon garlic aioli

MEAT LOVERS FLATBREAD

bacon, chorizo sausage, mozzarella, tomato sauce, garlic

LAMB FLATBREAD (df)

flatbread, olive oil, hummus spread, ground seasoned lamb, parsley, caramelized onions

POT STICKER (df)

pork and chive, ginger soy sesame dipping sauce

SHRIMP SKEWER (gf, df)

- Thai sweet chili
- tandoori
- lemon, herbs and garlic

SCALLOP (gf, df)

seared scallops with golden shallot, grapefruit sauce serve, white spoon

SALMON (gf, df)

salmon teriyaki with tamari, white spoon with ginger soy reduction and sesame garnish

SMOKED SALMON

melba crostini, whipped cream cheese, avocado caper bruschetta

Canapes



PREMIUM CANAPES

GLUTEN FREE = GF, DAIRY FREE = DF

TENDERLOIN SKEWER (gf, df)

beef tender loin skewer with ginger, soy and sesame glaze, sesame seed garnish

TENDERLOIN CROSTINI (df)

beef tenderloin, Dijon horseradish, caramelized onions on crostini with microgreen garnish

SHORT RIB (gf)

mini braised beef short ribs with porter sauce, whipped mashed potatoes, mini bamboo boat

SESAME BEEF SALAD (df)

mini phyllo cup, bib lettuce, sesame ginger dressing, sesame seed garnish

MINI COTTAGE PIE

seasoned ground chuck, mixed vegetable with country gravy in mini shell with whipped mashed, grainy mustard garnish

FRIED CHICKEN

mini waffle, fried buttermilk chicken, warm maple syrup drizzle with bamboo knot

BACON WRAPPED SCALLOP (gf, df)

scallop, seared, wrapped bacon

SHRIMP ON WHITE SPOON (gf, df)

coconut saffron shrimp spoons, lime zest

COCONUT SHRIMP (df)

panko crusted jumbo coconut shrimp with sweet apple-mango chutney

CAVIAR BLINI

mini herbed pancakes with caviar and lemon crème fraiche

LAMB SLIDER

brioche slider bun, mint cucumber raita, arugula

LAMB SPEDINI (gf, df)

marinated lamb skewer, mint dipping sauce

LAMB MEATBALL

zaatar spice lamb with cucumber raita sauce

LAMB RACK LOLIPOP (gf, df)

lamb rack, seasoned, mint dipping sauce

TURKEY SLIDER

brioche slider bun, cranberry aioli, bib lettuce, cheddar

SLIDER (v)

Vegan Slider, pickle, lettuce, tomato, ketchup and mustard, vegan bakery bun

allergies accommodated

please inquire staffed events, drop off only, stationary and grazing stations available

contact us to discuss your event - customized menus every time

canapes are priced per package or per dozen (minimum 3 dozen per selection)

estimated quantities cocktail hour followed by dinner

- cocktail hour followed by dinner - 5 pcs per person
- full cocktail party (no dinner) - 14 pcs per person
- full cocktail party with stationary platters - 10 pcs per person



Salads & Soups

SALADS & SOUPS

CLASSIC SALADS - PLATED OR BUFFET

Classic Caesar

creamy garlic dressing and focaccia croutons with fresh Parmesan and crumbled bacon

Leafy Greek

cucumbers, heirloom tomatoes, red onions, feta and Kalamata olives, leafy greens, oregano dressing

Signature Mixed Greens

garlic balsamic dressing, crumbled goat cheese, dried cranberries, shelled pumpkin seeds, shelled sunflower seeds and red onion

Pasta Greek Penne Pasta

tomato, cucumber, olives, red onion, crumbled feta in oregano dressing

Autumn Bounty Salad

kale, pecans, butternut squash, wild rice, crumbled feta in a maple balsamic dressing

Potato

mini red and white potatoes with a dill and grainy mustard dressing, red onion, potato coins

Creamy Lakeside Slaw

creamy slaw dressing, mixed red and green cabbage slaw, shaved carrots, celery and scallion

PREMIUM SALADS - PLATED OR BUFFET

Quinoa

true grain organic quinoa, feta, grilled corn, parsley, heirloom carrot, red pepper, scallions and lemon pepper dressing

Mixed Greens

with green apple, blue cheese, walnuts, fresh shallot vinaigrette

Pasta Fusilli

grilled vegetables, blistered cherry tomatoes, lemon aioli dressing, grilled scallion garnish

Caprese

roma tomato, basil, marinated bocconcini with a balsamic reduction (premium salad)

Spinach

fresh baby spinach with slivered almonds, Majool dates and mandarin oranges and red onion and crumbled goat cheese, with sweet sesame and orange dressing

Esquites (Mexican Street Corn Salad)

charcoal-grilled Mexican corn on the cob that is slathered with a creamy sauce, seasoned with chili powder and lime with feta and scallion

SOUPS - PLATED SERVICE

leek and potato with herb poistu

celeriac and pear soup with stilton and walnuts

coconut curried soup, carrot slaw with raisin garnish

butternut squash soup, pepitas and creme fraiche

potato soup puree with sour cream, chive, bacon crumble



Pasta

PASTA

PLATED SERVICE OR BUFFET ADDITIONS

Squash ravioli with brown butter and sage sauce

Rotini pasta, lemon thyme cream sauce, parmesan, sundried tomatoes and spring peas

Gnocchi with ratatouille of vegetables, marinara (vegan)

Pasta al pomodoro with basil chiffonade (vegan) with parmesan (vegetarian)

Pasta stroganoff with mushrooms, herbs and sundried tomatoes, cashew cream (vegan)

Roasted chicken, sundried tomato and red onion served over fettuccine topped with a sundried tomato pesto cream sauce

Balsamic marinated grilled vegetables, black olives and penne topped with a basil pesto butter sauce and feta cheese

Pasta Bolognese with penne noodles and shared parmesan

Garlic panko crusted macaroni and cheese, traditional bechamel sauce

Gluten Free Pastas Available With Surcharge

Mains

MAIN PROTEINS

PLATED OR BUFFET - CLASSIC PROTEINS

Chicken Supreme

- Moroccan Spiced with Butternut Squash Puree
- Herb Rubbed with Jus
- Cajun Spiced with Jus
- Stuffed with roasted cremini mushrooms, goat cheese and herbs
- Stuffed with Brie, Date and Honey Walnuts
- Stuffed with Blue Cheese, Dates and Praline Pecans

Chicken Thighs with Soy, Ginger Sesame, Crispy Skin

Whiskey BBQ Chicken

Chicken Parmesan with herbed tomato sauce, parmesan mozzarella blend

Jerk-spiced chicken

Chicken curry, green Thai coconut cream sauce

Braised Beef Short Rib

- Porter Reduction Sauce
- Red Wine Reductions Sauce

BBQ Beef Brisket, mop sauce reduction

Pork tenderloin wrapped with prosciutto and herbs

Pork tenderloin with apple chutney

Turkey breast, turkey and sage gravy and orange zest cranberry sauce

Roasted Salmon, Sesame Crust with Ginger Soy Shallot Reduction

Miso Glazed Sesame Salmon

Roasted Atlantic salmon with dill, garlic and lemon aioli with a caper butter sauce

VEGETARIAN AND VEGAN

Squash Ravioli with brown butter sauce, crispy sage leaf

Vegan wild mushroom polenta with lotus root garnish, spring vegetables of carrots, asparagus and chiffonade of herbs with mushroom broth (plated only)

Vegan roasted cauliflower steaks, scallion chimichurri sauce

Vegan Thai green coconut curry, bamboo shoot, snap peas, bell peppers, chickpeas, roasted cauliflower, basmati rice and toasted naan

Vegan mushroom wellington with herbs, bread and mirepoix stuffing

Eggplant parmesan, marinara and panko crust

Vegan gnocchi with ratatouille of vegetables, marinara

Gemelli pasta, lemon thyme cream sauce, parmesan, sundried tomatoes and spring peas

Pasta al pomodoro with basil chiffonade, blistered cherry tomatoes and parmesan

Vegan pasta stroganoff with mushrooms, herbs and sundried tomatoes, cashew cream (plated only)



Mains



MAIN PROTEINS

PLATED OR BUFFET - PREMIUM PROTEINS

Beef tenderloin

- chimichurri sauce (gf)
- aus jus
- peppercorn sauce

Boeuf bourguignon, classic French stew, pearl onion, mushroom, herbs

Prime rib roast, horseradish and Yorkshire pudding

Coq au vin (chicken)

Duck breast with pomegranate port reduction

Duck confit, blueberry balsamic sauce

Pesto crusted scallops with herbed brown butter (plated only)

Seared scallops with caper raisin sauce (plated only)

Herb grilled shrimp and scallops with mint pea puree (plated only)

Lamb shank tagine with chickpeas and apricot chutney

Rack of lamb with mint sauce

Rack of lamb with cucumber raita sauce

Lamb leg stuffed with pine nuts, spinach and feta with herbs

Roasted herbed leg of lamb, aus jus

Mustard crusted venison with red current balsamic reduction

Stuffed Cornish game hens with porcini-rice stuffing

Halibut with romesco sauce (plated only)

Miso cured black cod (plated only)

Sides

STARCHES & VEGETABLES

PLATED OR BUFFET - CLASSIC OPTIONS

Butter and Garlic Mashed Potatoes
Roasted herbed mini potatoes
Baked potato with toppings
Herbed and lemon basmati rice
Creamy parmesan polenta
Cauliflower butter mashed
Israeli couscous with apricots and currants
Gnocchi - fried with butter and herbs
Pastas (see listing on previous page)

PLATED OR BUFFET - PREMIUM OPTIONS

Parsnips with crispy pancetta and shallot
Pommes gratin dauphinoise
Hasselback potatoes with herbs and maldon salt
Fried rice, egg, scallion, ginger soy
Yorkshire pudding

VEGETABLES - CLASSIC OPTIONS

SEASONAL VARIETIES - PLEASE INQUIRE - WE PAIR YOUR MAINS WITH APPROPRIATE SEASONAL SIDES, SAMPLES BELOW

Roasted brussels sprouts with pine nuts, bacon
Roasted carrots with maple syrup, orange and rosemary
Roasted carrots, honey and garam masala
Green beans, lemon zest and crushed garlic
Spring asparagus with lemon, oil and crushed garlic
Spring asparagus with olive oil and parmesan crust
Parmesan and gruyere roasted cauliflower
Snap fresh peas with mint and pancetta
BBQ grilled vegetable platter onion, zucchini, bell peppers, asparagus, portobellos



Chef Stations



CHEF STATIONS

BUTCHER BLOCK

Prime rib, horseradish and dijon, whipped garlic mashed potato, aus jus with root veg

Beef tenderloin, roasted herbed mini potatoes, lemon and parmesan asparagus, aus jus

Beef brisket, mop sauce reduction, herbed mini potatoes, grilled seasonal vegetables, corn bread mini

Leg of lamb, stuffed with pine nuts, spinach and feta, celeriac puree, root veg with raita cucumber

Pork tenderloin, herbs, prosciutto, apple compote with garlic whipped mashed potato and roasted apple and turnip

Roasted salmon, lemon caper dill butter, cauliflower puree, roasted asparagus, lemon zest and crushed garlic

PASTA

Mac and cheese, garlic panko crust - mini plates

Bolognese, rigatoni noodle, roasted chili, basil, tomato marinara, grated parmesan - mini plates

Interactive pasta bar, made to order:

+ two options of pasta noodle

+ basil pesto, tomato marinara, lemon thyme cream sauce

+ grilled vegetables

+ 2 proteins (chicken, beef, tofu or shrimp)

POUTINE

Mini chip truck boats and forks

deep fryer and oil rental required

Classic poutine gravy

Quebec cheese curds

Fresh French fries

+ add on two of the following:

pulled pork

smoked meat

pulled BBQ chicken

vegetarian fries supreme sauces - sour cream, cheese sauce, scallion, diced tomatoes

PANINI

A la minute panini station (choose 3):

- Cajun chicken and provolone
- Pear, pesto and goat cheese
- Apple, brie and chutney
- Brisket, cheddar and caramelized onions
- Grilled cheese with bacon, smoked cheddar
- Grilled cheese with apple, caramelized onions and smoked cheddar

Taco Stations, Curry Stations, Salad Stations, Risotto Stations - Available Upon Request



Kids

KIDS MENU OPTIONS

Children Under 12 Years Old - Plated

FIRST COURSE OPTIONS

Sliced Veggies, carrots, celery, cucumber with ranch dipping sauce

Caesar Salad, romaine salad with garlic dressing, focaccia croutons, shaved parmesan, crumbled bacon

SECOND COURSE OPTIONS

Grilled cheese, caramelized onion, granny smith apple, smoked cheddar

Quesadillas, smoked cheddar, chicken and scallion, sour cream

Hot dog & Fries. Brioche bun, all beef hot dogs or veggie dogs

Pasta, buttered noodles and fresh shaved parmesan

Mini Pizza, pepperoni, cheese, tomato sauce

Chicken Fingers & Fries, plum sauce and ketchup

Mac & Cheese, garlic panko crusted macaroni and cheese béchamel

Herbed Chicken & Rice, drumstick, basmati rice, steamed buttered broccoli

THIRD COURSE OPTIONS

Milk and Cookies; chocolate milk or white milk or soy milk with cookies

Cupcake & Ice Cream, iced vanilla cupcake, scoop of vanilla bean ice cream

Ice Cream Sandwich, chocolate chips cookies, vanilla bean ice cream, sprinkles

Brownie & Berries, mixed berries, chocolate brownie, icing sugar

Mini Fruit Plate, sliced fresh seasonal fruit



DESSERTS

CLASSIC DESSERT BUFFET

Chocolate Chip Cookies

Double Chocolate Cookies

Oatmeal Chocolate Chip Cookies

Shortbread Cookies

Cream Horns

Butter Tarts - Raisin and Plain

Nanaimo Bars

Date Squares

Brownies

Profiteroles with Chocolate Sauce

Bakery danishes, loaves, chocolate croissants and turnovers

PREMIUM DESSERT BUFFET

Cannoli's

Mini Cheesecakes

- Dulce de leche
- Strawberry Compote
- Blueberry Compote
- Raspberry Compote

Tiramisu Squares

Mini Chocolate Mousse Cheesecakes

Mini Lemon Meringue Tarts, Torched Meringue

Mini Creme Brulee with Torched Sugar Crust

Mini Strawberry Shortcake Mini Mason Cups

Milk and Cookie - Shot of White or Chocolate Milk, with Mini Cookie

DISPLAYS

Donut Walls

Pretzel Walls

Potato Chip Walls

PLATED DESSERTS

Please inquire about our plated dessert selections

DESSERT BEVERAGES

Coffee & Decaffeinated Coffee

Herbal and Flavoured Teas

Hot Chocolate

Hot Apple Cider

Cream, Milk, Sugar, Honey, Oat Milk, Soy Milk, Almond Milk Selections Available

A glass bottle of olive oil is on the left, and a wooden tray with pita bread and hummus is at the bottom. The word 'Platters' is written in a white, cursive font in the top left corner.

Platters

PLATTERS

CHEESE

Selection of 5 artisanal cheeses, imported and domestic camembert, boursin, applewood smoked cheddar, stilton, chevre with grapes, dried and fresh figs, dried apricots, olives, gherkins and soppressata with variety of crackers and breadsticks

CHARCUTERIE

Selection of cured meats such as herbed salami, prosciutto di parma, copa di parma, chorzo, pancetta, genoa salami, soppressata, pickled items and pate, grainy mustard, Dijon and crostini

ANTIPASTO

Pickled and marinated vegetables including artichoke hearts, mushrooms, sweet onions, green beans, gherkins, sundried tomatoes, roasted red peppers, olives, feta stuffed hot peppers, genoa salami and provolone cheese served with crackers and crostini

MIDDLE EASTERN MEZZE

Za'atar spiced pita triangles with variety of dips including baba ghanoush, garlic hummus, tzatziki, roasted red pepper hummus, tabbouleh, toum, spiced nuts, olives, artichoke hearts, dried apricots, dolma and falafel bites

CRUDITES

Market vegetables, raw, including carrot, celery, green beans, asparagus, tomatoes, snap peas, bell peppers, broccoli, cucumber, radish and endive with french onion dipping sauce or dill and cucumber dipping sauce

PITA AND DIPS

Pita triangles and organic blue corn chips with variety of dips (choose three)

Garlic Hummus | Spinach and Artichoke Dip | Tomato Bruschetta | Black Bean Hummus | Eggplant Baba ghanoush | Tabbouleh

HYBRID BOARDS

Combining Boards. Where you want hybrid cheese and charcuterie or hybrid crudité and pita and dips, these are our "hybrid boards". We are happy to accommodate your request and quote based on your guest count! Check out our grazing tables as well!

SMOKED SALMON

Side of smoked lox salmon with capers, lemon, red onion with whipped cream cheese and variety of bakery fresh bagels

DESSERT

Mixed desserts platters can include a variety of items; please inquire about your needs. Cannoli, cream horns, tiramisu bites, strawberry custard tarts, mini lemon meringue tarts, butter tarts, cookies, shortbread, brownies, Nanaimo bars, date squares, lemon curd bites, loaves and donuts. We are happy to source your cupcakes and cakes as well!

FRUIT

Variety of fresh fruits. berries, melons, citrus, seasonal and imported tropical and vibrant. Please inquire based on seasonal availability.

CANDY CONFECTIONS

Looking to treat your guests to candy for that special birthday party, colour themed event or a movie night for a crowd, we can provide candy platters with full sized candies, gummies, sours and chocolates.



Grazing & Stations

GRAZING TABLES

PRICED PER GUEST COUNT AND REQUIREMENTS (PLEASE INQUIRE)

ULTIMATE GRAZE

Abundant cheese selection
Charcuterie selection
Crackers and crostini selection
Gherkins, olives and pickled items
Pita, organic blue corn chips
Selection of 3 dips
Crudites with French onion dipping sauce
Dried and fresh fruits
Herbs and microgreens
Table kraft paper

VEGETARIAN GRAZING STATION

Abundant cheese selection
Crackers and crostini selection
Gherkins, olives and pickled items
Mini finger sandwiches including egg and scallion, cucumber boursin
Pita, organic blue corn chips
Selection of 3 dips
Crudites with French onion dipping sauce
Berries
Dried and fresh fruits
Herbs and microgreens
Table kraft paper

BRUNCH GRAZING

Abundant cheese selection
Grapes
Cracker selection
Donuts, mini muffins, apple turnovers and loaves
Butter Croissants, chocolate croissants
Mini quiche selection
Smoked salmon, capers, red onion and lemon
Whipped cream cheese
Bakery bagels
Fresh citrus
Bowls of Greek and vanilla yogurt
Honey granola
Berries
Dried fruits
Herbs and microgreens
Table kraft paper

SWEET GRAZING

Full sized candy bars
Nerds (boxed)
Licorice
Gummies
Sour Gummies
Push pops
Chocolates
Donut Towers
Cupcakes
Cookies
Brownies
Cheezies
Pretzels

Please inquire about our chef attended stations and other custom crafted offerings to help create your memorable event!

LATE NIGHT FOOD

STATIONS

Taco Station

Masa corn tortillas

Choice of 2 proteins

- Seasoned Taco Ground Beef
- BBQ Pulled Chicken
- Pulled Pork
- Beef Barbacoa
- Garlic Bean Puree
- Grilled Shrimp

lettuce, cherry tomatoes, tex-mex cheese, jalapenos, scallion + salsa verde, tomato salsa, mango salsa, sour cream, hot sauce and guacamole

Hot dogs. Brioche bun, all beef hot dogs or veggie dogs, concession stand fixings

Popcorn Station; Freshly popped with mini bags*

Pretzel Station: Authentic German Gourmet Pretzels - warm and salty, with side dips (add on "tie the knot pretzel bags"

Doughnut Station; variety of sourced mini doughnuts or larger donut walls

PASSED OR PLATTERED LATE NIGHT BITES

Mini grilled cheese, caramelized onion, granny smith apple, smoked cheddar

Mini grilled cheese, bacon, smoked cheddar

Artisanal Flatbread

Variety of options, please inquire

Quesadillas, smoked cheddar, chicken and scallion, sour cream

Quesadillas, smoked cheddar, black bean and scallion, sour cream

Beef Slider, gruyere cheese, chipotle mayo, brioche bun

Beef Slider, pickle, ketchup, mustard, aged cheddar, brioche bun

Vegan Slider, pickle, lettuce, tomato, ketchup and mustard

Samosas, potato and veg + sweet tamarind dipping sauce

Perogies, sour cream, fried onion, potato and cheddar, mini chip truck fork

Poutine, mini fry baskets, classic gravy and cheese curds*

French fry mini boats, mini ketchup and garlic aioli dipping sauce*

Milk and Cookies; chocolate and white milk + soy milk with miniature cookies*

Ice cream sandwiches; soft cookie; vanilla bean ice cream*

Additional Rentals or Kitchen Equipment Required



Late Night



Beverages

BEVERAGES

Selection of Sodas

Sparkling and Flat Water Service

Juices - Apple, Orange, Cranberry, Pineapple

Green Juices

Smoothies

Milk/Chocolate Milk

Coffee & Decaffeinated Coffee

Herbal and Flavoured Teas

Punches

Infused Waters

- lemon and mint
- raspberry mint
- lemon and lime
- citrus grapefruit and orange

Hot Chocolate

Hot Apple Cider

Cream, Cow's Milk, Oat Milk, Soy Milk, Almond Milk

Cane Sugar, White Sugar, Brown Sugar

Honey

Bar Services Available

- Bartenders
- All openers, towels, garnishes, and tools
- All signage
- All soft bar needs (pop, water, tonic, etc.)
- Signature and specialty drink consultation
- Cocktail napkins
- Ice buckets/scoops
- Ice management and cooling needs
- Wait staff for clearing and replenishing
- Bar packages
- Rentals and set up of bar as needed

Please note all liquor permits and any additional insurance coverage to be obtained by the client, to purchase and organize quantities (with our guided input) and must be obtained and posted for perusal at the event location and given to the Caterer prior to event start.