



CATERING MENU



King's-Edgehill School

April 2018



WELCOME

thank you for choosing **the fresh fork** at **king's-edgehill school**. our menu offers a range of delicious and tasty break platters, sweets, lunches, barbeques, receptions and dinners. we also have a variety of everyday and premium beverages including bar service.

the following menu encompasses our everyday offer. our culinary experts are happy to work with you to customize a menu especially for your event.



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

CONTACT

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King's-Edgehill School
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B0N 2T0

visit our website at www.dineoncampus.ca/kes to view our catering menus



OVERVIEW

we consider it an honour and privilege to serve both you and your guests. We take pride in making your event a complete success.



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POLICIES

order lead time

please provide us with as much notice as possible. We suggest a minimum of six weeks to book a banquet and for smaller functions a week in advance. we will make every effort to accommodate last minute requests, but this lead time is necessary to ensure fresh ingredients and adequate staff is available. advance orders will receive priority.

menu selection

our team is prepared to assist you with all of your event needs. Should you require a custom menu, please contact us to discuss details. we are pleased to offer seasonal produce and products. allow us three weeks notice to properly make this happen for you. custom menus will be priced accordingly depending on product availability and labour demands

chartwells (compass group Canada) quality assurance policy

safety is our first concern. our company policy is to ensure safe food handling at all events. therefore, food remaining after your event cannot be packaged or boxed for carry over or take home purposes. Please contact us for further details

pricing

China, cutlery, table linens, and white linen napkins are included with complete Dinner Buffet & Served Dinner services. If you require additional linens on your tables they are available for \$7.95 per tablecloth and \$20.00 per skirt. Colored linen napkins are available for \$0.90 per napkin. Service personnel (up to four hours) are also included. If you require additional service personnel the cost will be \$20.00 per hour (minimum of 3 hours) per server. All prices quoted are based per person. For weddings that would like us to cut their cake and tray up for service the cost will be \$35.00.



POLICIES

guaranteed numbers

during the initial planning stages you will need to provide us with an estimate of the number of guests expected. confirmation and guarantee of the number will be required five business days prior to your event. We will be prepared, in most cases, for 5% above the guaranteed number. You will be financially responsible for your guaranteed number or the actual number of meals served, whichever is greater.

taxes and gratuities

prices do not include applicable taxes. all gratuities are left to the discretion of the client. please know that any gratuities will be given directly to the staff that serviced your function.

payment

unless you have made previous billing arrangements, a non-refundable deposit of 50% is required to confirm your function. We accept cheques and cash. The remaining payment will be required when the guaranteed numbers are given. The client is responsible for any damages or loss of any equipment left in the facilities prior to, during and following a catered service.

security

for dances and receptions where bar services are required, there will be a \$25.00 per hour (minimum 3 hours) charge for security personnel. We will be happy to discuss your estimated billing costs for your event.

room rental

stanfield dining hall/mcLellan annex facility rental fee is \$250.00 per event.

cancellations

cancellations must be received at least 5 business days prior to the event. cancellations after this time may be subject to a charge of up to 100% of the estimated price of the catering.

equipment

missing equipment from the catering site, not available for us at the time of clean up, will result in replacement costs added to your function bill.



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BEVERAGES

| | |
|--------------------------------|-------------|
| van houtte coffee | \$1.69 each |
| orange pekoe red rose tea | \$1.69 each |
| decaffeinated coffee | \$1.69 each |
| herbal tea | \$1.69 each |
| fair trade coffee/ tea | \$1.85 each |
| Warm apple cider | \$1.85 each |
| hot chocolate | \$1.65 each |
| 355ml Soft Drinks | \$1.65 each |
| 355ml Juice | \$1.65 each |
| bottled 500ml water | \$1.65 each |
| pitcher of juice (7-8 glasses) | \$8.25 each |
| 10oz Glass of juice | \$1.25 each |

Juice Choices: Lemonade, Iced Tea, Fruit Punch



menu



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SWEETS & TREATS

priced per guest

| | |
|--------------------------------|--------|
| gourmet muffins | \$1.49 |
| fruit danish | \$1.75 |
| cinnamon buns | \$1.75 |
| butter croissants | \$1.75 |
| buttermilk biscuits | \$1.55 |
| yogurt | \$1.80 |
| yogurt & berry parfaits (7oz) | \$2.45 |
| fresh fruit cup (7oz) | \$2.45 |
| fresh whole fruit by the piece | \$1.10 |
| banana or carrot loaf slice | \$1.49 |
| homemade breakfast cookies | \$1.25 |
| dessert squares (2 per person) | \$1.50 |
| freshly baked cookies | \$1.00 |
| chocolate brownies | \$1.50 |
| fruit sticks | \$1.75 |
| home made granola bars | \$1.50 |
| rice krispie squares | \$1.50 |

pies & cakes

| | |
|--|---------|
| ½ Slab (16"x12") - serves up to 40 guests | \$35.00 |
| 9" Round - serves up to 16 guests | \$20.00 |
| Fresh Baked Pies - serves up to 8 guests | \$12.00 |
| Caramel swirl coffee cake (serves 14 guests) | \$24.95 |

menu

BREAKFAST BUNDLES

priced per guest

continental \$6.50

assorted breakfast pastries
fresh fruit tray
butter & preserves
fresh brewed coffee and tea
chilled juice

add assorted yogurt for \$1.50 per person

the great Canadian \$11.50

fresh scrambled eggs
crisp bacon & breakfast sausage
hash brown potatoes
muffins
fresh fruit cocktail
fresh brewed coffee & tea
chilled juice

add pancakes or French toast for \$1.00 per person

boxed breakfast \$5.95

whole fruit
yogurt
muffin
chilled can of juice



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menu

SANDWICHES & WRAPS

priced per sandwich

traditional sandwiches & wraps **\$5.50**

choose four fillings:

- sliced turkey & swiss, mixed greens & honey mayo
- ham & cheddar, mixed greens & honey mustard
- roast beef & cheddar, mixed greens & grainy mustard
- egg salad
- chicken salad
- tuna salad
- hummus & veggies

gourmet sandwiches & wraps **\$6.95**

choose four fillings:

- sliced turkey, spring mix, cranberry peppercorn spread on a baguette
- black forest ham, cheddar, mixed greens, tomato & Dijon on a ciabatta
- roast beef, roasted red pepper, cheddar, mixed greens, tomato with horseradish aioli on a focaccia bun
- curried chickpea salad, baby spinach, hummus served on a hoagie roll
- montreal smoked meat, swiss, red onion slivers, leaf lettuce with Dijon mustard on rye
- southwest chicken club with bacon, tomato, leaf lettuce, mayo
- tuna with tarragon, apple & leaf lettuce on focaccia

Classic tea style sandwiches **\$3.75**

Mixture of roast beef, ham, turkey, tuna, egg salad, vegetarian served on whole wheat bread

Create your own sandwich **\$8.95**

Minimum of 10 guests

- An assortment of whole wheat, whole grain, wraps & Kaisers
- Sliced turkey, ham, roast beef, egg salad, chicken salad, tuna salad, hummus & roasted vegetables
- Mayo, mustard, pickles, shaved onions, sliced tomatoes, lettuce & cheese

Make it a meal **\$5.50**

Complete your meal by adding a mixed greens salad or the soup of the day, gourmet cookies, coffee & tea



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menu

SOUP

*a minimum order of 10 portions is required
priced per person*

soup of the day **\$2.95**

special soup selection **\$3.45**

- chicken noodle
- chicken & rice
- minestrone
- creamy tomato

premium soup selection

- oven roasted butternut squash \$4.00
- roasted red pepper & tomato bisque \$4.00
- portobello mushroom bisque \$4.00
- corn chowder with crisp bacon \$4.25
- chef's beef chili \$4.50
- seafood chowder \$5.50

add a fresh baked roll with butter \$0.95 each



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menu



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SALADS

Priced per guest

- | | |
|--|---------------|
| spinach & mandarin salad | \$3.75 |
| crisp spinach tossed with toasted almonds, mandarin oranges, red onions & poppy seed or balsamic dressing | |
| mykonos greek salad | \$4.25 |
| crisp romaine lettuce, cucumbers, tomatoes, red onions, black olives, feta cheese & classic greek dressing | |
| classic caesar salad | \$3.75 |
| fresh romaine lettuce, croutons, parmesan cheese, crisp bacon & classic caesar dressing | |
| garden salad | \$3.25 |
| garden greens tossed with seasonal fresh vegetables - grated carrots, tomatoes, celery, cucumber, radish & light ranch or Italian dressing | |
| winter pear salad | \$4.25 |
| bosc pears served on baby greens with shredded parmesan cheese and candied walnuts served with poppy seed dressing or maple balsamic vinaigrette | |
| kale & strawberry salad | \$4.25 |
| crisp kale tossed with sliced strawberries, red onions, sunflower seeds, goat cheese and poppy seed or balsamic dressing | |
| field greens salad | \$4.25 |
| crisp spring mix, strawberry slivers, spiced pecans, crumbled blue cheese, grape tomatoes and honey Dijon dressing | |
| Tabbouleh | \$3.75 |
| bulgur, fresh mint, tomatoes, onions, lemon & herbs | |
| quinoa salad | \$3.75 |
| Quinoa, Black Beans & Corn | |
| Red Bliss Potato Salad | \$2.50 |
| Pasta Salad | \$2.50 |
| Creamy Coleslaw | \$1.75 |
| make it a meal! | \$4.50 |
| add a grilled chicken breast or grilled salmon to any salad (4 oz portion) | |

menu

LUNCH BUNDLES

priced per guest

all lunch buffets require a minimum of 6 guests

quiche wedge

\$12.75

spinach, onion, bacon & swiss quiche, garden salad, rolls & butter, assorted squares (1pp) & cookies (1pp)
coffee & tea

lasagna al forno

\$14.95

classic lasagna with layers of ground beef, tomato basil sauce & mozzarella cheese, caesar salad, garlic bread, assorted squares (1pp) & Cookies (1pp), Coffee & Tea

bourguignonno what!

beef strips simmered in a rich red wine sauce with braised mushrooms & onions, garlic enriched noodles, spinach salad, rolls & butter, assorted squares (1pp) & cookies (1pp), coffee & tea.....**\$15.95/person**

silly chili

\$12.00

beef or vegan chili, caesar salad, fresh baked tea biscuits with butter, assorted Squares (1pp) & cookies (1pp), coffee & tea

chicken fajitas

\$15.25

spiced chicken breast slivers with sautéed onions & peppers, flour tortillas, grated cheese, salsa, sour cream & guacamole, garden salad, mexican rice, chocolate brownie (1pp), coffee & tea

flavours of india

\$15.95

pitas & flat breads, garden salad, butter chicken, steamed basmati rice, chickpea & vegetable curry, carrot cake, coffee & tea

sweet n' sour this & that

\$13.00

sweet n' sour meatballs, steamed rice, garden salad with ranch dressing, fresh baked dinner rolls & butter, assortment of sweets (2pp), coffee and tea...**\$13.50/ person**



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menu

LUNCH BUNDLES

priced per guest

all lunch buffets require a minimum of 6 guests



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herb roasted chicken

\$14.95

seared boneless breast of chicken with fresh herbs and mushroom ragout, savory rice pilaf, spinach and mandarin salad with poppy seed dressing, freshly baked dinner rolls & butter, sweets (2pp), coffee and tea

chicken mushroom alfredo

\$13.95

penne noodles with sliced chicken breast in a creamy alfredo sauce with spinach & mushrooms, warm garlic bread with cheese, caesar salad with crisp bacon, sweets (2pp), coffee and tea

zorba the greek

\$15.25

souvlaki chicken kabobs with pita, tzatziki, greek salad & rice pilaf, sweets (2pp), coffee & tea

Cold Lunch Options:

orange rosemary grilled chicken breast

\$14.95

served with slivered almond tomato relish, lemon chive potato salad & grilled balsamic vegetables served with a dinner roll and butter, cookies, coffee and tea

thai enhanced tiger shrimp

\$15.50

jasmine rice salad, fresh asparagus & mango slaw served with a dinner roll and butter, cookie, coffee and tea

pan seared teriyaki tofu

\$12.75

with ginger sesame noodles & crisp julienne vegetables served with a dinner roll and butter, cookie, coffee and tea

salmon provencal

\$14.95

served with curried quinoa salad, french green beans, dill pickles, grilled vegetables, dinner roll & butter, cookie, coffee and tea



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PIZZA

priced per pizza

16" pizza cut into 8 slices

ask us about gluten friendly options

three cheese pizza

\$15.00

loaded with mozzarella, parmesan & cheddar

pepperoni pizza

\$16.25

tomato sauce, pepperoni & mozzarella

vegetarian pizza

\$16.25

tomato sauce, green peppers, onions, mushrooms, tomatoes & mozza cheese

hawaiian pizza

\$16.25

ham, pineapple, peppers & mozzarella

tuscan pizza

\$18.75

basil pesto, roasted red peppers, red onion, grilled chicken, feta & mozzarella

bbq chicken pizza

\$18.00

bbq sauce, grilled chicken, red onions & mozzarella

greek pizza

\$18.00

tomato sauce, green peppers, red onions, olives, mozza & feta

meat lovers pizza

\$18.75

tomato sauce, pepperoni, bacon, sausage, salami & mozzarella

works pizza

\$18.75

tomato sauce, pepperoni, bacon, green pepper, onions, mushrooms & mozzarella

complete your pizza experience by adding:

Mixed Greens Salad or Caesar Salad

Gourmet Cookies & Squares

Fresh Coffee & Tea

\$5.50/person



menu

BARBEQUES

Minimum of 50 guests for Chef attended BBQ

create your bbq experience with your choice of salad, entree, snack, condiments, dessert and beverage

all bbqs come with ketchup, mustard and relish

protein selections:

- hamburger.....\$3.25/piece
- hot dogs.....\$1.75/piece
- jumbo hot dogs.....\$2.50/piece
- italian sausage.....\$3.75/piece
- 4 oz boneless chicken breast.....\$4.50/piece
- veggie burger.....\$3.85/piece

condiments:

shredded lettuce, sliced tomato, red onions, dill pickles, mayo.....**\$1.50/person**

salad selections:

- caesar salad.....\$3.25/person
- garden salad.....\$3.25/person
- spinach & mandarin salad.....\$3.25/person
- greek salad.....\$3.75/person
- potato salad.....\$2.50/person
- coleslaw.....\$2.25/person
- three bean salad.....\$2.50/person

dessert selections:

- cookies.....**\$1.00/piece**
- brownies.....**\$1.50/piece**
- sliced watermelon.....**\$1.50/slice**
- frozen treats are available upon request and require 5 days notice

beverages:

- assorted canned pop.....**\$2.00/can**
- assorted canned juice.....**\$2.00/can**
- 500 ml bottled water.....**\$2.00/bottle**
- pitchers of juice.....**\$8.25/pitcher**
(7-8 glasses)



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menu

PLATED SERVICE BANQUETS

All meals include dinner rolls, coffee, tea and iced water

minimum 30 guests and minimum of 3 course selection

There is an additional 2.00 charge per person for served dinners requesting more than one entrée item be served to guests.

Before deciding on serving more than one entrée we suggest that you discuss the logistics with our Food Service Manager

Starters:

Crisp Apple Cider Braised Pork Belly, baby spinach, green pea puree, apple brunoise and natural juices.....**\$6.95/person**

Atlantic Snow Crab Cakes seared with spicy cilantro corn relish, chipotle aioli and pea shoots.....**\$8.95/person**

Jumbo Shrimp Skewer grilled with garlic served with mango cilantro salsa.....**\$8.95/person**

Stuffed Mushrooms served on microgreens with a honey Dijon drizzle.....**\$7.95/person**

(stuffed with feta, oregano and olives)

Salads:

Kale and Strawberry Salad with sunflower seeds, red onion, crumbled goat cheese, cherry tomatoes & poppy seed or balsamic vinaigrette.....**\$4.25/person**

Classic Caesar Salad with crisp romaine, garlic croutons, crispy bacon bits, shaved parmesan cheese, fresh lemon & tangy caesar dressing.....**\$3.75/person**

Winter Pear Salad with bosc pears served on baby greens with shredded parmesan cheese, candied walnuts and served with maple balsamic vinaigrette.....**\$4.25/person**

Field Greens Salad with crisp spring mix, strawberry slivers, spiced pecans, crumbled blue cheese, grape tomatoes, and honey Dijon dressing.....**\$4.25/person**

Spinach & Mandarin Salad with crisp spinach tossed with mandarin oranges, red onions & poppy seed or balsamic dressing.....**\$3.75/person**

Garden Salad with crisp romaine lettuce & classic vegetables - grated carrots, tomatoes, celery, cucumber, radish and choice of dressing.....**\$3.25/person**



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menu

PLATED SERVICE BANQUETS

Soups:

Portobello Mushroom Bisque with balsamic onions.....\$4.00/person

Oven Roasted Butternut Squash with a hint of maple.....\$4.00/person

Roasted Red Pepper & Tomato Bisque garnished with fresh basil.....\$4.00/person

Chef's Seafood Chowder.....\$5.50/person

Creamy Corn Chowder with crisp bacon.....\$4.25/person

Annapolis Valley Apple & Parsnip Puree.....\$4.00/person

Main Entrées:

Baked Salmon brown sugar & grainy mustard glaze, herb roasted potatoes, fresh seasonal vegetables.....\$16.95/person

Filet of Haddock pan seared with a whiskey butter sauce, wild rice pilaf, roasted corn & vegetable medley.....\$13.95/person

Roasted Pork Tenderloin bacon wrapped and stuffed with a spicy cornbread stuffing, Acadian maple glaze, sour cream & chive twice baked potato, fresh seasonal vegetables.....\$16.95/person

Acadian Maple & Herb Crusted Porkloin served with whipped Yukon gold potatoes, glazed root vegetables and stone grain mustard jus.....\$13.95/person

Blackened Beef Tenderloin with an essence of rosemary and lime, red wine demi glaze, whipped Yukon gold potatoes, herb roasted mushrooms & shallots, fresh seasonal vegetables.....\$21.95/person

Grilled 6oz Striploin with roasted shallot and herbed goat cheese crust, roasted mini red potatoes, red bell peppers slivers, fresh green beans & cabernet sauvignon reduction.....\$20.95/person



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menu

PLATED SERVICE BANQUETS

Main Entrees Continued

Herb Crusted Top Sirloin of Beef slow roasted, red bliss roasted potatoes, fresh seasonal vegetables, and caramelized onion au jus.....**\$14.95/person**

Oven Roasted Traditional "Tom Turkey" with savoury stuffing, whipped Yukon potatoes, fresh seasonal vegetables, pan gravy and cranberries.....**\$14.95/person**

Supreme of Chicken stuffed with spinach, sundried tomato & feta or spicy Italian sausage & goat cheese or Stirling apples and smoked cheddar, basmati rice, fresh seasonal vegetables, red pepper coulis...**\$16.95/person**

Southern Fried Panko Crusted Breast of Chicken finished with a roasted tomato coulis, spiced roasted potato wedges and fresh buttered asparagus.....**\$14.95/person**

Herb Crusted Chicken pan seared with fresh lemon and thyme, red bliss roasted potatoes, fresh asparagus and double smoked bacon red wine jus.....**\$13.95/person**

Chicken Parmesan delicately prepared and served with tomato basil sauce, herbed white and wild rice, roasted red bell pepper slivers and fresh green beans.....**\$14.95/person**

Quinoa Stuffed Pepper smoked paprika infused vegetables and fluffy quinoa stuffed in a bell pepper, fire roasted tomato puree, roasted potato and seasonal vegetables.....**\$13.95/person**

Baked Eggplant Parmesan topped with Mediterranean roasted vegetables, feta cheese and an herbed marinara sauce...**\$13.95/person**



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menu

PLATED SERVICE BANQUETS



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Desserts:

New York Style Cheese Cake with Chantilly cream and wild berry compote.....**\$5.50/person**

Golden Puff Pastry Apple Tart with French Vanilla ice cream and cinnamon crème anglaise.....**\$4.75/person**

Chocolate Mousse Gateau with fresh mango essence, tropical fruit relish & whipped cream.....**\$4.95/person**

Lemon Cream Cheese Mousse & Fresh Berries in an edible cup with whipped cream.....**\$4.50/person**

Traditional Carrot Cake with cream cheese icing and chantilly cream.....**\$5.25/person**

Decadent Black Forest Cake with whipped cream and cherry coulis.....**\$5.95/person**

Fresh Fruit Cup with Chantilly cream and shortbread cookie.....**\$5.00/person**

Sparkling Wine Sabayon & Fresh Berry Trifle with light sponge cake & chantilly cream.....**\$5.25/person**



menu

BUFFET SERVICE BANQUETS

minimum of 30 guests

price with the corresponding entrée is the price per person of the full buffet



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dinner buffets include:

Fresh Baked Dinner Rolls & Butter

Mixed Green Salad with Garden Vegetables & Choice of Dressings

Chef's Pasta Salad

Chef's Potato Salad

Chef's Compound Salad Creation

Relish Pickle Tray

One Entrée

Chef's Potato & Steamed Vegetable Medley

Baker's selection of fruit pies, cakes, cookies, squares, fresh fruit

Coffee, Tea, Iced Water

Buffet Entrée Options:

Cosman & Whidden Wild Honey & Cilantro Crusted Chicken Breast with Red Pepper Coulis\$20.95

Chicken Parmesan with Basil Herbed Marinara Sauce and Freshly Grated Parmesan\$21.95

Southern Fried Panko Crusted Breast of Chicken finished with a roasted tomato coulis\$21.95

Traditional Roasted Turkey Dinner with Savory Stuffing, Cranberry Sauce & Pan Gravy\$21.95

Herb Crusted Sirloin of Beef Slow Roasted with Caramelized Onion au jus\$22.95

Tuscan Style Meat Lasagna served with Toasted Garlic Bread\$19.95



menu

BUFFET SERVICE BANQUETS

Buffet Entrée Options Continued:

Pan Seared Atlantic Salmon in a Caper & Dill Cream Sauce
.....\$26.95

Baked Lemon Pepper Haddock in a Tarragon Pesto Cream
Sauce\$23.95

Maple Glazed Ham with Caramelized Pineapple Compote
.....\$21.95

Honey & Roasted Garlic Crusted Pork Loin Slow Cooked With Wild
Mushroom Essence\$21.95

Stirlings Apple & Cranberry Stuffed Pork Loin Served with Apple
Sauce Puree\$21.95



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menu

BUFFET SERVICE BANQUETS

minimum of 50 guests

Lobster claws will be cracked and tails will be split for ease of eating

Maritime Lobster Buffet

Fresh Baked Dinner Rolls & Butter

Chef's Seafood Chowder

Fresh Lemon Wedges, Cocktail Sauce and Drawn Butter

Mixed Green Salad with garden vegetables & choice of dressing

Potato salad with honey lemon vinaigrette

Mykonos greek pasta salad

Creamy coleslaw

Sliced tomatoes, cucumber, onions & sweet pickles

Chilled NS lobster

Strawberry shortcake served with Chantilly cream, freshly baked buttermilk biscuits & Annapolis valley strawberry compote (seasonal)

Coffee, Tea, Iced Water

\$19.95 per person + market cost of lobster



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menu

DISPLAYS & PLATTERS

Please note that our large trays serve approximately 20 guests and small trays serve approximately 12 guests



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Tortilla chips & salsa \$6.95/basket
Chips & pretzel snacks \$3.75/basket
Serves 5-6 people with 2 oz per person

cheese collection

selection of cheddar, swiss, and marble served with an assortment of crackers

Small \$46.95/tray Large \$65.85/tray

market fresh veggie platter

selection of garden fresh vegetables & tangy dip.

Small \$27.85/tray Large \$41.95/tray

seasonal fresh fruit platter

selection of seasonal fruit & vanilla yogurt dip.

Small 35.95/tray Large 63.25/tray

mexican fiesta grande tray

\$5.45/person

mucho layers of all your favorites including spicy beef, mixed cheese, salsa and sour cream served with corn chips

sweet table presentation

\$3.95/person

mini fruit & cream filled tarts, brownies, squares, cookies and sweet breads

based on 3 pieces per person

assorted deli platter

\$139.00/platter

thin sliced ham, turkey, roast beef, smoked meat, mustard, mayo, breads & assorted pickles

serves approx. 20 people



menu

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Please note that our large trays serve approximately 20 guests and small trays serve approximately 12 guests



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italian antipasto platter **\$180.00/platter**
shaved prosciutto ham, cured salami, mortadella, tomato slices, olives, fresh mozzarella & marinated vegetables
serves approx. 20 people

shrimp tower with lemon & cocktail sauce **\$95.00/platter**
serves approx. 25 people based on 3 pieces per person

locally sourced mussels by the pound **\$5.95/pound**
in a white wine sauce with melted garlic butter
min 10lbs

smoked salmon by the side **\$155.00/platter**
with horseradish mousse, capers, lemon wedges and red onion slivers
serves approx. 25 people

sushi platter **market price**
maki rolls, california rolls, sushi rolls, pickled ginger, wasabi, soya.
Includes seafood and vegetarian options
50 pieces per platter

Dips from Around the World **\$5.75/person**
choice of 3 dips served with flat breads: hummus, babaganoush, olive tapenade, tzatziki, guacamole, red pepper dip, bruschetta



menu

HORS D'OEUVRES

minimum of 3 dozen per selection

Priced per dozen



| | |
|--|----------------|
| petit crab cakes with chipotle aioli and spiced corn relish | \$19.50 |
| bacon wrapped scallops with zesty cocktail sauce | \$20.00 |
| seared chicken satays with thai peanut sauce | \$19.00 |
| warm golden risotto balls with asiago cheese, pesto and marinara sauce | \$18.00 |
| mushroom caps stuffed with herbs & feta | \$17.50 |
| butter chicken bouchee with fresh cilantro, mango essence & yogurt drizzle | \$18.50 |
| tandoori infused grilled atlantic salmon skewer with spicy cashew sauce | \$19.00 |
| miniature beef wellington with puff pastry, crimini mushrooms, herb roasted shallots & red wine jus | \$19.50 |
| grilled polenta medallion with goat cheese, caramelized onion and cranberry relish | \$17.50 |
| seasoned beef tenderloin served in a mini yorkshire pudding and topped with caramelized onion au jus | \$19.50 |
| mini phyllo pastry stuffed with cucumber, hummus, roasted red pepper & feta | \$17.50 |
| chicken wings with honey garlic sauce | \$17.00 |
| mozza sticks with garlic sour cream | \$14.95 |
| meatballs with tangy bbq sauce | \$14.95 |
| mini thai spring rolls with plum sauce | \$14.25 |
| breaded mushroom caps with pesto dipping sauce | \$14.25 |
| mini quiche (2 varieties) | \$14.95 |
| spanakopita bundles | \$17.95 |

menu

HORS D'OEUVRES

*minimum of 3 dozen per selection
Priced per dozen*



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- | | |
|---|----------------|
| smoked salmon & lemon cream cheese mini bites | \$19.00 |
| pepper crusted pork tenderloin medallions with sun dried tomato pesto & Applewood smoked cheddar curl | \$19.00 |
| prosciutto wrapped asparagus with chipotle aoli & lemon zest pesto dipping sauce | \$19.00 |
| jumbo shrimp with curry & cilantro sauce | \$19.50 |
| tuscan seasoned beef tenderloin with red onion marmalade & garlic crostini | \$20.00 |
| digby scallop ceviche dressed with orange & thyme on Belgian endive | \$19.50 |
| herbed goat cheese & green olive tapenade served on a garlic crostini | \$17.50 |
| miniature lobster scones with lemon aioli, ns lobster, baby arugula & crispy onions | \$22.50 |
| bruschetta crostini with fresh mozzarella, preserved garlic, sundried tomato pesto & scallions | \$17.50 |

the option of having your hors d'oeuvres served to guests is available provided a minimum of 20 dozen are ordered, otherwise they will be set up buffet style

menu

BAR SERVICES

Cash bar pricing

| | |
|-------------------------|---------|
| house wine by the glass | \$5.75 |
| house wine by 1L carafe | \$28.75 |
| beer | \$5.75 |
| soft drinks | \$2.00 |
| bottled water | \$2.00 |

prices include HST & bottle deposit

In the event that the minimum net bar sales of \$250.00 isn't reached the difference in sales will be added to your final invoice

Prior to having bar services at your event you must discuss our policies with the food service director in obtaining the proper liquor license information and security information

For dances and receptions where bar service is required, there will be a \$25.00 per hour (minimum 3 hrs) charge for security personnel

There will be a \$3.50 corkage fee added per bottle of wine purchased by the client

Homemade wines are not permitted for service



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.



menu