

ALL INCLUSIVE DINNER MENUS

*All dinner menus include required staffing for a two hour reception
Also included are china plates, flatware, water glasses & linen napkin rentals
Any extra requirements, operational service charges, gratuities and GST are additional*

TRADITIONAL BUFFET DINNER

AAA CANADIAN ROAST BEEF

Served with a hearty gravy and horseradish

GRILLED TUSCAN CHICKEN

Tender breast of chicken grilled with lemon, oregano and rosemary

GARLIC MASHED POTATOES

Seasoned with garlic goodness

VEGETABLE RICE PILAF

White rice made in a vegetable stock with hints of onion, carrots and celery

ROASTED MEDLEY OF VEGETABLES

Chef's selection of a variety of fresh vegetables lightly seasoned

TOSSED GREEN SALAD

With Italian and ranch dressings

CAESAR SALAD

With croutons and parmesan cheese

FRESH ROLLS & BUTTER

DESSERT

ASSORTED HOMEMAKED DESSERTS

A great selection of homemade tarts & squares

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream, milk & sugar

Price per person for 100 - 200 Guests \$35

Price per person for 50 - 99 Guests \$40

Please call or email for pricing of larger or smaller groups

SUPREME BUFFET DINNER

AAA CANADIAN PRIME RIB

Au jus and horseradish

BLACKENED RED SNAPPER

*Snapper filets blackened with Cajun spices
Served with a Cajun creole sauce*

STUFFED CHICKEN BREAST

With Prosciutto, Mozzarella & Basil

HERB ROASTED POTATOES

With thyme, paprika & garlic

WILD RICE PILAF

Harvest wild rice made in a vegetable stock with hints of onion and mushrooms

ASPARAGUS

With roasted peppers

GREEN BEANS AMANDINE

Beans tossed with almonds & butter

HONEY GLAZED CARROTS

Carrots tossed in butter and honey

GARDEN SALAD

With Italian and ranch dressings

SPINACH & STRAWBERRY SALAD

Fresh market spinach with our poppy seed dressing with strawberries, mandarin oranges & red onion

BROCCOLI AND FETA SALAD

Broccoli florets, red onion, sunflower seeds, raisins and feta in a creamy yogurt dressing with a hint of lemon

CAESAR SALAD

With croutons and parmesan cheese

KALE COLESLAW

Fresh kale, cabbage, carrots and parsley mixed with red onion, sunflower & pumpkin seeds. Tossed in a vinaigrette dressing

FRESH ROLLS & BUTTER

DESSERT

FRESH FRUIT & CHOCOLATE FONDUE

Assorted market fresh fruit artfully presented served with a decadent dark chocolate fondue

STARBUCKS COFFEE & ASSORTED TAZO TEAS

With cream, milk & sugar

Price per person for 100 - 200 Guests \$60

Price per person for 50 - 99 Guests \$66

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An Affair to Remember Catering

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PLATED DINNER

Salad

SPINACH & STRAWBERRY SALAD

Fresh market spinach with our poppy seed dressing with strawberries, mandarin oranges, walnuts, red onion

Dinner

SAGE SUPREME CHICKEN

Supreme chicken breast in a herbed wild mushroom sauce

CHATEAU ROAST POTATOES

With rosemary and fresh herbs

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

Dessert

WHITE CHOCOLATE MOUSSE

*Garnished with fresh berries and mint
Served in a dark chocolate cup*

On table

FRESH ROLLS & BUTTER

Price per person for 100 - 200 Guests \$38

Price per person for 50 - 99 Guests \$44

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ELEGANT PLATED DINNER

Salad

PEAR & PECAN SALAD

Fresh mixed greens topped with candied pecans and fresh pear slices

Dinner

AAA CANADIAN CHATEAU BRIAND

AAA Canadian beef tenderloin carved and served medium rare with a red wine peppercorn sauce

BOURSIN MASHED POTATOES

Creamy mashed potatoes infused with Boursin cheese

ASPARAGUS

With roasted peppers

Dessert

CRÈME BRULEE

*Light custard with a caramelized sugar crust
Garnished with fresh berries*

CHOCOLATE COVERED STRAWBERRIES

Served family style at each table

On table

FRESH ROLLS & BUTTER

Price per person for 100 - 200 Guests \$55

Price per person for 50 - 99 Guests \$60

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SKEWER & SALAD BBQ BUFFET

SKEWERED PRAWNS

Blasted with garlic & butter

SKEWERED CHICKEN

*With an amazing combination of zucchini
with herbs and lemon zest*

AAA CANADIAN SKEWERED BEEF

*Tender sirloin blasted with seasonings
with a horseradish cream*

SKEWERED CHORIZO SAUSAGE

A spicy Italian treat with zucchini and peppers

VEGETABLE RICE PILAF

BROCCOLI AND FETA SALAD

GARDEN SALAD

MANDARIN ORANGE & ALMOND SALAD

PASTA SALAD

FRESH ROLLS & BUTTER

Dessert

WATERMELON BASKETS

*Filled with an assortment of seasonal fresh fruit
in all shapes and sizes*

This menu requires and includes a barbeque

Price per person for 100 - 200 Guests \$35

Price per person for 50 - 99 Guests \$40

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CLASSIC BARBEQUE BUFFET

AAA CANADIAN NEW YORK STEAK

Eight-ounce strip loin steak cooked to order

LEMON OREGANO CHICKEN

*Tender breast of chicken grilled on site
with lemon and herbs*

BAKED POTATO

With sour cream, butter, bacon and chives

MEDLEY OF MIXED VEGETABLES

A variety of fresh market vegetables

GARDEN SALAD

Served with Italian and ranch dressings

PASTA SALAD

CAESAR SALAD

FRESH ROLLS & BUTTER

Dessert

A SELECTION OF PIES

Lemon meringue, apple, blueberry or pecan

With a scoop of vanilla ice cream

This menu requires and includes a barbeque

Price per person for 100 - 200 Guests \$46

Price per person for 50 - 99 Guests \$50

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An Affair to Remember Catering

DESSERT BUFFET MIDNIGHT SNACK COFFEE SERVICE

Add a wonderful dessert buffet, midnight snack or coffee service to any menu

DESSERT BUFFET

MINI CRÈME BRULÉE

Light custard with a caramelized sugar crust

CHOCOLATE MOUSSE

Topped with a whipped cream rosette and fresh mint

DOUBLE CHOCOLATE CAKE

Fresh chocolate cake layered with chocolate icing

HAZELNUT CAKE

A fluffy light cake with hazelnuts

NEW YORK CHEESECAKE

With a strawberry sauce

FRENCH PASTRIES

From Napoleons to petit fours

CHEESE AND FRESH FRUIT

Domestic and imported cheeses and seasonal fresh fruit served with a variety of crackers

ENGLISH TRIFLE

Alternating layers of custard, fresh fruit, sponge cake and whipped cream

BREAD PUDDING

Served with a side of caramel sauce

Price per person for 100 - 200 Guests \$12

Price per person for 50 - 99 Guests \$13

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Additional staffing hours and rentals may be required

MIDNIGHT SNACK

CHEESE AND FRUIT

Cheddar, Havarti, Gouda and Brie combined with seasonal fresh fruit

SAUSAGES AND THEN SOME

Hunter, ham, garlic, and farmer sausages

VEGETABLES

Assorted veggies with a home-style ranch dip

COCKTAIL SANDWICHES

Bite size tortilla sandwiches with a variety of meat and vegetarian fillings

ASSORTED HOMEMADE COOKIES

Double Chocolate, Oatmeal Raisin, Chocolate Chip, Peanut Butter and White Chocolate Macadamia Nut

Price per person for 100 - 200 Guests \$6

Price per person for 50 - 99 Guests \$8

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Additional staffing hours and rentals may be required

BUFFET COFFEE SERVICE

STARBUCKS COFFEE &

ASSORTED TAZO TEAS

With cream, milk & sugar

Price per person \$2.50

(Minimum 50)



We Proudly Brew
STARBUCKS COFFEE

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