

Catering 101

A CULINARY XTRAVAGANZA

Breakfast

Rise & Shine with Catering 101's delicious breakfasts. All items are served on disposable platters and bowls or on fine china. Platters are prepared for parties of 8 or more and are priced person.

Classic Continental - Start your day with a tasty assortment of fresh baked goods. Included are croissants, Danish pastries, muffins, breakfast breads & bagels. Served with house-made preserves, whipped cream cheese & sweet butter

With fresh squeezed orange juice or bottled water

The Pick Me Up - A selection of continental pastries fresh from our kitchen, served with our own preserves and spreads, accompanied by a healthy seasonal fruit salad

With fresh squeezed orange juice or bottled water

The Executive - Impress the boardroom with a selection of pastries, breakfast breads & traditional bagels, fine smoked salmon and whipped cream cheese, Catering 101's delicious muesli, honey scented yogurt and seasonal fruit

With fresh squeezed orange juice or bottled water

Breakfast & Brunch Stations

Omelet Station - Choice of omelet, fried or scrambled eggs with wild mushrooms, cheddar choice, roasted red peppers, caramelized onions, scallions, ham & oven roasted cherry tomatoes. Served with our fresh breakfast breads & sweet butter

Waffle Station - Belgium waffles prepared made to order & served with fresh strawberries, bananas, whipped cream, chocolate sauce & Canadian maple syrup

Crepe Station - Crepes made to order, filled with bananas, fruit compote or chocolate & topped with whipped cream & berry coulis

(we also offer hot breakfast menu's at your request)

Lunch

Catering 101's scrumptious sandwich, vegetarian & pita selections are available for a minimum of 10 people and are priced per person. Accompanied with your choice of 2 fresh crisp salads or homemade soup.

Sandwich Selection

Herb roasted chicken breast with basil pesto, roasted red peppers & baby greens on rosemary focaccia

Rare roast beef tenderloin stacked with peppery arugula, horseradish cream & sautéed Bermuda onions on a fresh Kaiser roll

Black forest ham, shaved mango & tomato confit, Pommery mustard aioli wrapped in scented tortilla

Smoked salmon with lemon cream cheese, capers, red onion and arugula on a Manoucher baguette

Shaved corn beef, Pommery mustard & crisp watercress on marbled rye

Breaded veal cutlet with a sauté of wild mushrooms & sweet peppers smothered with a spicy marinara sauce & mozzarella cheese on a fresh Kaiser roll

Tuna salad with alfalfa sprouts & baby spinach on grilled rosemary focaccia

Vegetarian Selection

Grilled wild mushrooms, eggplant & zucchini with herbed chevre, arugula & lemon aioli on a grilled Kaiser

Grilled artichoke hearts, roasted red peppers & herbed chevre wrapped in a basil scented tortilla

Chickpea falafel with tomato confit, shredded lettuce and spicy tahini wrapped in a tortilla

Avocado, Roma tomatoes, brie, alfalfa sprouts & sundried cranberries on a Manoucher baguette

Pita Pocket Selection

Chicken salad with pineapple & cashews

Tuna salad

Spinach, mushroom & feta

Curried chicken salad

Grilled vegetables with roasted red pepper hummus

Sandwiches - A la Carte

Any of our sandwiches can be ordered a la carte - minimum order of 10

Salads

(minimum order of 10 - priced per person)

Baby arugula, herbed chevre, sundried cranberries tossed in poppyseed vinaigrette

Baby greens with red wine poached pears & toasted pinenuts in a Roquefort vinaigrette

Orzo with crisp sweet peppers, red onions, kalamata olives, fresh herbs & feta

Hearts of romaine with herbed sourdough croutons, shaved Parmigiano & Asiago Caesar dressing

Fennel, orange & cabbage slaw tossed in a rice wine vinaigrette

Bow tie pasta with mixed grilled vegetables and tossed in a roasted red pepper vinaigrette

Tomato & bocconcini with fresh basil and drizzled with balsamic vinaigrette

Soups

(minimum order of 10 - priced per person)

Curried Roasted Pumpkin & Coconut

Roasted Red Pepper and Tomato with Fresh Herbs

Gazpacho

Fresh Pea & Mint

Butternut Squash & Apple

Wild Mushroom

Boardroom Combo

1.5 Sandwiches per person, choice of one soup or salad per order. Choice of assorted cookies, squares or fresh fruit platter

Executive Combo

1.5 Sandwiches per person, choice of two salads or soup per order. Choice of assorted cookies, squares or fresh fruit platter

Dessert

(minimum order of 10 - priced per person)

Assorted Cookies, Tarts & Squares

Assorted Jumbo Cookies

Assorted Squares

Heavenly Mini Tarts

California Fruit Display

Chocolate Almond Mousse Cake

Butterscotch Cheesecake with Fresh Berries

Chocolate Torte with Raspberry Filling

Pavlova with Hazelnut Cream & Berries

Chocolate Mousse in Sake Cups

Pear Tart with Frangipane & Poached Pears

Chocolate Banana Baby Cakes

White Chocolate & Blueberry Strudel, Drizzled with Crème Anglaise

Mini Dessert Buffet

Platters

(minimum order of 10 - priced per person)

Fresh Fruit & Berry Platter - A selection of fresh seasonal fruit, tropical fruit & berries

Cheese, Please! - Assorted domestic & imported fine cheese, served with seedless grapes, water crackers and our house-made flatbreads

Give Me My Veggies Please! - A variety of seasonal vegetables and dips

Smoked Salmon - Cured & smoked salmon served with whipped lemon cream cheese, red onions, capers, lemon, an assortment of bagels & rye bread

Middle Eastern Delight - Black Olive Tapenade, Roasted Red Pepper & Feta, Roman Artichoke & Asiago, Wild Mushroom, Garlic & Thyme, Roasted Red Pepper Hummus or Babaganouche, served with grilled pita triangles (choose 3)

Antipasto - Proscuitto, Genoa salami, green & black olives, sun-dried tomatoes, grilled vegetables, provolone,

parmigiano reggiano & buffalo mozzarella

Root Vegetable Chips - Yukon gold, yam & beet chips, tossed in sea salt and fresh herbs

Sushi - Assorted sushi, maki & California rolls served with light soy, pickled ginger & wasabi

Deli Meats - Roast beef, Montreal smoked meats, black forest ham, Genoa salami, served with gherkins, olives, Pommery mustard, aioli & a selection of breads

Shrimp Tower - Succulent jumbo shrimp with a zesty seafood sauce and fresh lemon

From The Grill - Skewers of jumbo shrimp, rosemary chicken, Asian beef & orange ginger salmon, accompanied with sweet chili sauce, red pepper aioli & sesame scallion soy

Hors d'oeuvres

Cold

Sushi (Seafood & Vegetable), Wasabi, Pickled Ginger & Light Soy Sauce

Cherry Tomatoes Skewered w/ Marinated Buffalo Mozzarella

Goat Cheese & Fresh Cracked Black Pepper Biscuits w/ Smoked Salmon, Crème Fraiche & Dill Sprigs

Thai Fresh Salad Rolls w/ Hoisin Dipping Sauce

Buckwheat Blinis w/ Mushroom Caviar

Pesto Crostini w/ Prosciutto, Mascarpone & Candied Walnuts. Drizzled in Port Wine Glaze

Phyllo Cups w/ Smoked Salmon, Avocado Mango Salsa & Crème Fraiche

Parmesan Shortbreads w/ Pesto Chevre Mousse

Belgium Endive w/ Herbed Chevre

Belgium Endive w/ Smoke Salmon Mousse & Chives

Grilled Vegetable & Chevre Pinwheel

Crostini of Rare Beef Tenderloin w/ Caramelized Onions & Roasted Red Peppers, Drizzled w/ Roasted Garlic Aioli & Crispy Leeks

Skewered Grilled Jumbo Shrimp & Asparagus Marinated in Lemon Dill Drizzle

Corn Pancakes w/ Smoked Salmon, Dill Crème Fraiche & Chives

Mini Potatoes Topped w/ Dill Crème Fraiche & Caviar. Served on a Bed of Rock Salt

Classic Shrimp Cocktail w/ Sauce

Bruschetta w/ Oven Roasted Cherry Tomatoes, Basil and Boccocini

Vegetable Samosas w/ Coriander Mint Dipping Sauce

Smoked Salmon Spiral w/ Dill Lemon Cream Cheese

Fresh Shucked Oysters

Prosciutto Wrapped Figs Drizzled in Port Reduction

Cherry Tomatoes Stuffed w/ Buffalo Mozzarella & Fresh Basil

Cherry Tomatoes Stuffed w/ Vegetable Couscous

Soup Sips - Fresh Seasonal Soups Served in a Demi Tasse Cup or Shooter Glass

Hot

Chicken Dolmades w/ Avgolemeno Dip

Bordeaux Marinated Beef Tenderloin w/ Béarnaise Dip

Saffron & Smoked Salmon Risotto, Served on Asian Spoon

Wild Mushroom Risotto, Served on Asian Spoon

Bamboo Steamed Pork & Ginger Dumplings w/ Hoisin Scallion Dip

Roasted Vegetable & Chevre Spring Rolls w/ Ginger Plum Sauce

Beggars Purses Filled w/ Spinach & Chevre

Porcini Arancini - Risotto Balls w/ Porcini Mushrooms, Asiago Cheese, Basil & Shaved Parmesan

Wild Mushroom Quesadilla w/ Fresh Tomato Salsa

Phyllo Wraps of Sundried Tomatoes, Black Olives & Feta

Grilled Lamb Keftas w/ Tzitziki

Grilled Rosemary & Garlic Marinated New Zealand Spring Lamb Chops with Mint Sauce or Honey Mustard Dip

Mini Designer Potato Skins w/ Aged Cheddar & Proscuitto

Mini Designer Potato Skins w/ Chives & Crème Fraiche

Mini Designer Potato Skins w/ Wild Mushrooms & Camembert

Mushroom Caps Filled w/ Crisp Pancetta & Herbed Chevre

Mushroom Caps Filled w/ Brie & Crab

Grilled Polenta Rounds w/ Wild Mushrooms, Sundried Tomatoes & Asiago Cheese

Leek, Chevre & Bacon Tartlets

Mini Pizza (various topping available)

Pesto Chicken Satay

Maple Glazed Salmon Skewers w/ Teriyaki Sauce

Spicy Pork or Beef Empanadas w/ Chimichurri Sauce

B.C. Crab cakes Drizzled w/ Wasabi Caper Cream

Moroccan Salmon Skewers w/ Chimichurri Sauce

Jerk Chicken Skewers w/ a Spicy Jerk Sauce

Phyllo Pizza w/ Wild Mushrooms, Smoked Mozzarella and Fresh Herbs

Scallops Wrapped w/ Bacon

Coconut Beef Skewers

Soup Sips - Fresh Seasonal Soups Served in a Demi Tasse Cup or Shooter Glass

WE OFFER MANY OTHER DELICIOUS HORS D'OEUVRES - PLEASE INQUIRE!
