

# kindred spirits

CATERING & EVENT PLANNING



## Entrée Packages – Room Temp/Hot Items

Minimum 10 guests

Gluten Free Options available

“Prices are subject to change they do not include delivery, paper products or applicable taxes”

**Choice of 1/ 6 oz. entrée and 2 sides per person \$18.00**

or

**Choice of 2/ 4 oz entrees and 2 sides per person \$20.95**

### Poultry

Crusted Pecan boneless chicken breast

Grilled chicken breast basted with chimichurri sauce garnished with  
grilled lemon and roasted green olives

Medallion of Turkey breast with sautéed mushroom, pancetta and rosemary  
Side of cranberry compote

#### “Chicken breast”

Filled with

Poached cranberries & apricots with a lemon goat cheese

Lemon basil ricotta & roasted peppers

Sweet peas, fresh mint, ricotta and parmesan

Goat cheese, citrus, apricot and pistachio

Sun-dried tomatoes, spinach and herbed flavoured ricotta cheese

Roasted mushroom and leeks

Chorizo, goat cheese and fresh herbs

Green olives, ham and soft cheese

### Meat

Grilled Striploin with a chipotle herbed compound

Sirloin crusted with house rub, roasted pepper and pommery aioli

Herb crusted grilled flank steak with roast garlic, chive and mushroom aioli

Dry rubbed grilled flank steak with fire roasted tomato salsa

Fennel and Orange crusted Pork medallions with romesco sauce

Grilled shoulder steak with Montreal steak spice and homemade BBQ sauce

Asian Flavoured Short Ribs

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## Fish

Tilapia roulade stuffed with spinach, lemon, garlic and herbs

Salmon kabyaki served with kimchee and pickled ginger

Grilled salmon brushed with olive oil, lemon and parsley garnished with a savory tomato chive jam

Baked salmon with lemon zest, cranberry crust

Lemon and herbed crusted baked salmon

Grilled salmon with marinated tomatoes and eggplant

Roast salmon with Asian rub and grilled pineapple salsa

Crisp salmon marinated in sake and maple with charred scallions and chili

Apple cider glazed Salmon with a pear thyme chutney

Orange and Thyme glazed Salmon with Chimichurri

## Vegetarian Option

### Frittata

Fingerling potato, asparagus and cheese fresh herbs with pea shoot salad

### Spanish Torta

Caramelized onion, corn, green peas and potatoes with fresh herbs

### Grilled vegetable stack

of Portobello mushroom, bell pepper, eggplant, zucchini, cherry tomato and goat cheese

### Puff Pastry Ratatouille Cups

with Zesty Ratatouille Parmigianino Reggiano and Mozzarella Cheese

### Savoury Strudel

Wild Mushroom, spinach and chevre strudel

### Brochettes

Grilled vegetables with extra virgin olive oil, balsamic drizzle and fresh herbs

### Spanish Ricotta pie

Spinach, ricotta, cheddar cheese and sour cream topping

**6 people min.**

### Vegetarian Pasta

Penne with a rose sauce and grilled vegetables, parmesan

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## **Vegetable Lasagna**

Tomato basil sauce, layered grilled vegetables,  
Spinach and ricotta, shredded cheese

## **"Summer Salads"**

Mixed greens with grapes, feta, watermelon with a basil and  
Champagne vinaigrette

Arugula with radicchio, chopped tomatoes, chopped cucumbers,  
Chick peas and feta with Dijon vinaigrette

Chopped red apples, Clementine's, fresh parsley and sultanas  
And red cabbage tossed in citrus vinaigrette

Green leaf, heirloom tomatoes, Tomatillo, pomegranate, dill and chives  
chevre & caramelized onions, crusted in pistachios  
tossed in a balsamic pomegranate vinaigrette

## **All Seasons Salads**

### **Garden greens**

Cucumber, carrots, tomato and hearts of palm

### **Kale and radicchio salad**

Grilled Portobello mushrooms, balsamic and pecorino

### **Leafy greens Salad**

Tomatoes, cucumbers, avocado, red onion, bacon, sherry lime vinaigrette

### **Artisan Lettuces**

Radishes, rainbow carrots, Persian cucumbers and sherry vinaigrette

### **Baby Spinach Salad**

Grilled wild mushrooms, cherry tomatoes, shaved parmesan cheese Sherry vinaigrette

### **Baby Spinach Salad**

Dried cranberries, mandarin orange, toasted almonds, goat cheese  
Sambal-mint vinaigrette

### **Arugula Salad**

Toasted pumpkin seed, dried cranberries, goat cheese,  
Apple cider vinaigrette

### **Peppery Arugula Salad**

Halloumi, celery, dates and white balsamic

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## **Peppery Arugula and Watercress Salad**

Sliced avocado, tomatoes, purple onion and Dijon vinaigrette

## **Caesar Salad**

Focaccia croutons, parmesan and lemon-garlic dressing

## **Crispy romaine salad**

Sweet peas, feta cheese and cherry tomatoes  
tossed in a creamy lemon dill vinaigrette

## **Greek salad**

Tomato, cucumbers, olives, peppers red onion, feta and romaine,  
fresh oregano and lemon vinaigrette

## **Grilled Mediterranean vegetable**

Topped with olives and feta

## **Caprese salad**

Tomato, bocconcini and fresh basil, drizzled balsamic

## **Beans, grains and pastas**

### **Israeli couscous**

Roasted vegetables and spicy preserved lemon vinaigrette

### **Israeli couscous**

Black beans, charred corn, roasted peppers, tomatoes, fresh cilantro and lime

### **French lentil salad**

Heirloom carrots, fennel and thyme-champagne vinaigrette

### **Penne salad**

Arugula pesto, broccoli rabe, sun dried tomato and parmesan

### **Penne salad**

Sun dried tomatoes, kalamata olives and feta

### **Orzo pasta salad**

Snow peas, slivers of carrots, green zucchini, prosciutto, and tomato-mint vinaigrette

### **Japanese Udon noodle salad**

Crunchy vegetables and ginger-sesame dressing

### **Manitoba Wild rice and orzo**

Shitake mushrooms, pine nuts, fried parsley and truffle vinaigrette

### **Quinoa salad**

Roasted sweet potato, asparagus, roasted cauliflower in a  
chive white wine vinaigrette

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## **Quinoa and Charred Corn Salad**

Jalapeno, tomato and coriander-lime dressing

## **Vegan Salads**

Tricolored Fusilli assorted Fresh Tomatoes with cucumber, celery, Granny Smith Apple and Arugula Dressing

## **Chick Pea, Israeli couscous,**

Peppers and Barley, Fava Beans, Green Pea, Fresh Cilantro w/ a scallion Dijon dressing

## **Vegetables**

Broccoli and Cauliflower Salad with Parmesan and Lemon dressing

Baby Yukon Gold Potato Salad with Bacon, Snap peas and Horseradish Vinaigrette

Fingerling potato salad with scallions, pancetta, red wine and sun-dried tomato vinaigrette

Roast fingerling potatoes with sea salt and sweet butter **(H)**

Roasted garlic and chive mashed Yukon gold potatoes **(H)**

Redskin potato and wax bean salad with dill pesto

Mexican Sweet Potato Salad with black beans, corn and jalapeno-coriander dressing

Green bean and fennel Salad with tomatoes, olives and feta

Beet salad, apples, toasted walnuts, fresh mint, apple cider vinaigrette

Poached spring asparagus with olive oil, lemon zest & shaved parmesan

## **Dessert**

### **Cookies**

House made chocolate sugar cookie, oatmeal and raisin cookie, chocolate chip cookies  
**\$3.00 per serving/2 pieces**

### **Mini Squares**

Including:

Chocolate brownie, Blondie

&

S'more bars with fruit garnish

**\$4.00 per serving/ 2 pieces**

### **Mixed Finger Dessert Selection**

A combination of our cookies, tarts and squares presented with fruit garnish  
**\$4.50 per serving/2 pieces**

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## **Mini Tarts**

### **A selection of:**

Mini butter tarts, profiteroles, lemon tarts,  
Lime meringue and mini cupcakes

**\$5.00 per serving/2 pieces**

## **Mini Desserts served on Asian Spoons**

Lemon Curd with Fresh Berries

Sticky Toffee Pudding

Chocolate flourless cake with milk chocolate ganache

**2.75 per serving**