

kindred spirits

CATERING & EVENT PLANNING



"Prices are subject to change they do not include service, staff, rentals or applicable taxes"

Food Stations

Meat carving Station

Choice of herb crusted flank steak or fresh Ontario leg of lamb
served with a wild mushroom jus

Scalloped potatoes with goat cheese and thyme,
Grilled asparagus spears tossed in lemon compound butter
Finished with squeeze of lemon

\$18.00 per person

Beef tenderloin and meatloaf station

Beef tenderloin shaved with side of grilled mushrooms
and horseradish

Classic Meatloaf
and

Whipped potatoes
\$18.00 per person

Beef Tenderloin

(Served on a bun/two pieces per person)

AAA grade beef tenderloin shaved on a mini bun
with

Grilled mushroom, and
served with Dijon and horseradish

\$12.00 per person

Lamb & Risotto Station

(Served on a square plate)

Roast rack of lamb with lemon rosemary risotto
Lamb racks will be seasoned and roasted to medium rare,

Risotto will be finished in a pan
and served with individual lamb chops

\$19.00 per person

Risotto station

(Selection of two items/served in a small square plate)

Mushrooms Risotto including oyster, shiitake, enoki and honey served
with shaved reggiano cheese

Seared scallops, pea-mint risotto, leek chutney
Cauliflower risotto, anchovy and chili infused bread crumbs

Apple walnut risotto, gorgonzola
\$9.00 per person

Agnolotti Station

(2 pieces per person)

Wild Mushroom agnolotti, in cream sauce drizzled with pesto and topped with
oven dried tomatoes and parmesan

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Baby spinach, arugula with grilled pears, candied pecans,
gorgonzola, shallot vinaigrette

\$15.00 per person

Tandoori Salmon Station

(Served on a square plate)

Atlantic salmon marinated in Tandoori

Finished on heated tiles

with stir fry baby bok choy

\$12.00 per person

Mac and Cheeses

Build your own station

(Served in a mini black round container with ecco friendly spoon)

Macaroon cooked in butter and cream

Baked in combination of shredded Monterey Jack, Gouda and Old Cheddar

Condiments

Toasted bread crumbs, bacon, diced scallions, jalapenos and chipotle sour cream

\$4.50 per person

Mini burger station

(Based on two pieces per person)

Assorted grilled burgers served on a mini bun all garnished with gherkin on a skewer:

Miniature Beef Burger, Brie, Sautéed Mushrooms, Bacon,

Miniature Lamb Burger, Feta, Mint Aioli, Baby Arugula

Veggie burger with grilled vegetable relish and arugula

Asian salmon burger with wasabi mayo

Chicken burger with lemon, roast garlic and tarragon

\$6.00 per person

Add

Yukon gold frites with roast garlic aioli

\$8.50 per person/if deep fryer is possible

Poutine Station

(Selection of two items/based on 8oz. of fries)

Yukon gold French fries served with the following toppings:

Classic cheese curd with gravy

Thai curry with chickpeas and spinach

Chili with shredded cheddar and scallions

Braised short ribs with double smoked bacon and onion

\$8.00 per person

Mini sandwich station

(Selection of two items/2 sandwich per person)

Served on a mini dollar bun

Veal or eggplant parmesan with shredded mozzarella and spicy marinara sauce

Braised beef brisket with jus

Pulled pork with BBQ sauce

\$8.00 per person

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Pasta

Penne pasta served with:

Grilled chicken, asparagus, oven roasted tomatoes

or

Hot Italian sausage, grilled vegetables and asiago

or

Vegetarian pasta

House tomato cream sauce or tomato sauce

\$10.00 per person

Selection of fresh oysters

(3 per person/Market Price)

Freshly shucked oysters on the half shell served with Tabasco, grated horseradish, Worcestershire, shallot vinaigrette, cocktail sauce

Waffle Station

Southern fried chicken with sweet potato-herb waffles and maple gravy

or

Cornbread waffles with Vegetarian Chili and jalapeno-jack cheese

or

Belgian waffles with Lemon custard, berry compote and Chantilly

\$8.00 per person