

Platters Catering and Events Inc.

Welcome to Platters Catering and Events! Whether you are planning a business meeting, wedding reception, off site catering affair or any other social event, the catering team here at Platters, is experienced in all aspects of special event planning. Our Chefs have created a diverse menu with an emphasis on seasonally fresh ingredients, or you can allow them to design a unique menu for your event that will suit your individual tastes. All of this allows for the creation of a customized gathering designed to meet your every desire.

Let us plan and over see your entire event! From Décor to Rentals to Entertainers, Platters Catering & Events has an extensive database of tent suppliers, florists, photographers, ministers, etc. to fit every budget! We create individual, customized packages so that every function is unique. We pride ourselves on our creativity and attention to detail.

Platters Catering & Events has catered events of all sizes. We specialize in preparing our product on location, with or without kitchen facilities, to ensure freshness and the highest of quality. We are known for our impeccable service, exceptional quality, superb presentation and competitive prices.

Contact Platters Catering & Events to receive further information to make your Event Dreams Become Reality! We would be honoured to cater your event & to ensure that your event exceeds your highest expectations.

For further information regarding our packages or to book a meeting with Platters Catering at our facility please feel free to contact us!

*Kevin Malinski
President – Owner/ Operator*

*Allison Aube
Event Director*

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Website: www.PlattersCatering.ca*

Platters Catering Event *Policies & Procedures*

- 1. A deposit of \$ 500.00, a signed event contract, and a valid credit card number are required to confirm the event's booking.*
- 2. Final invoicing will be completed and forwarded to you in the week following your event. Final payment of said invoice must be received within 10-14 days post event. If final payment is not received within 10-14 days post event, then the balance owing will be applied to the previously received credit card. Interest of 2% will be charged on outstanding balances post 30 days.*
- 3. In the situation that the event is cancelled, the \$ 500.00 deposit is non-refundable.*
- 4. Guaranteed minimum numbers are due 5 days prior to the event. If no guaranteed number is given by the appropriate time, the expected attendance or the actual attendance, whichever is the larger of the two, will be used as the guaranteed number for guest count*
- 5. All event details must be finalized 14 days prior to the date of the scheduled event.*
- 6. Platters Catering will not be responsible for damage or loss of any articles at or in any facility or premises at which Platters Catering is providing services. All guest items must be removed after the completion of the event, unless prior arrangements have been made.*
- 7. Staffing Times are an estimate only and final billing will reflect any changes to the staffing hours.*
- 8. All events held on statutory holidays are subject to an additional food & beverage service charge.*

Service Styles

Plated Service

*All of our Plated service menu options are three course meals that include:
Appetizer, Entrée, & Dessert of your choice.
Pricing for all the listed Entrée options within the catering package are for plated style service.*

Country Style Service

*All of our Country Style service menu options are three course meals that include:
Appetizer, Entrée, & Dessert of your choice.
Country Style service is available with any of our listed Entrée options;
however country style service is subject to a \$ 5.50 per person surcharge.*

Culinary Marche Stations

*Ask about our Chef's Selection of Marche Stations
Each station is designed to ensure guest interaction & menu creativity.*

Marche Stations may include the following:

*Carvery Station
Designer Pasta Bar
Stir Fry Station
Fajita Station
Made to Order Salad Bar
Dessert Crepe Station
Designer Sundae & Ice Cream Station*

Themed Marche Stations may include the following:

*Canadian Station
Pacific Rim Fusion Station
Oceanic Station*

Buffet Stations Service

*Our Buffet option is listed within the catering package.
Buffet style service can include the package currently listed or ask to speak with
the chef to create your own specialty buffet.*

*All Menu Prices are Subject to Change without Notice
All Menu Prices Exclude Taxes & Gratuities*

Special Wedding Touches

Here at Platters Catering we can provide all the special wedding touches you desire. Ranging from designing & creating your own personal wedding menu, to full event planning & décor.

Any event planner knows that a successful Guelph event involves more than exquisite food and great service. Whether you are planning a wedding, big corporate event or company picnic, chances are you will be needing some equipment. If you are planning an event in the greater Guelph area, Platters Catering & Events can supply you with any and all equipment you may require, from tables to popcorn machines. We also have a list of highly recommended and dependable professionals, such as musicians and emcees. Here is a list of our most commonly rented items and service industry partners. If the item or individual you require is not listed here, please do not hesitate to contact us.

Tables and chairs

Linen

Dinnerware

Flower Arrangements

DJs, live bands, comedians, entertainers, emcees

Photographers and videographers

Various decorations (ice sculptures, balloons, centerpieces, etc.)

Chocolate fountains

Tents

Lighting equipment

Ice cream and snow cone machines

Popcorn machines

Portable grills

Limousines and drivers

Sound systems

Games coordinators

Portable toilets

Game sets (croquet, horse shoes, etc.)

Whatever you need for your Guelph area special occasion, Platters Catering & Events can get it for you. Give us a call for more information and a free estimate.

Please book a meeting with Kevin Malinski for personalized décor and event options.

Hors D'oeuvres & Canapés

Asian Rice Paper Spring Rolls

*Hand Rolled Mango, Avocado, Cilantro, & Marinated Carrot Spring Rolls
Finished with a Sweet Chili Glaze*

Vegetarian Pinwheels

*Fajita Pinwheels with Garlic Herb Cream Cheese
Balsamic Grilled Vegetables & Organic Greens*

Seared Beef

*10 Spice Rubbed Alberta Triple A Beef with Caramelized Onion
Complimented with a Goats Milk Feta, & Thyme Paint on Herbed Crostini*

Sweet Chili Panko Chicken

*Lime & Sweet Chili Marinated Panko Crusted Chicken Tenders
Finished with an Adobo & Roasted Garlic Aioli*

Smoked Duck

*Smoked Quebec Muscovy Duck
Complimented with a Red Currant, Chive & Summer Melon Salsa*

Sambel & Citrus Marinated Chicken Satays

*Chicken Tenders Marinated in a Citrus & Sambel Glaze
Painted with a Citrus Apricot Reduction*

Garlic, Ginger & Palm Sugar Beef Satays

*Garlic, Ginger & Palm Sugar Rubbed Alberta Beef
Accented with Cherry Herb Aioli*

Your Choice of Hors D'oeuvres

\$ / Dozen

Hors D'oeuvres & Canapés

Wild Mushroom Tarts

*Herb & Garlic Sautéed Wild Mushrooms
In a Savoury Tart Finished with Boursin Cheese Cream*

Asian Barbecued Pork Tenderloin

*Sesame Asian BBQ Marinated Pork Tenderloin
Shredded into a Nappa Slaw Filled Wonton Wrap*

Ontario Cheese Turnovers

*Aged Ontario Cheddar Blended with Spring Onions
St. Jacobs Apples & Mild Cayenne*

Sundried Tomato Chevre Lime Tarts

*Woolwich Dairy Chevre Cheese Infused with Sundried Tomato & Fresh Herbs
Complimented with Caramelized Balsamic Onions & Lime Zest*

Bacon Fritter

*A Fresh Thyme & Maple Bacon Infused Fritter
Finished with a Poached Pear & Ancho Aioli*

Brie En Croute

*Prosciutto Wrapped Black Mission Fig Stuffed with Double Cream Brie
Grilled to Perfection & Naped with Honey Pepper Glaze*

Diablo Shrimp

*Jumbo Skewered Gulf Tiger Shrimp Marinated in a Cajun Ponzu Glaze
Grilled & Finished with a Sweet Chili Lemon Coating*

Your Choice of Hors D'oeuvres

\$ / Dozen

Appetizer Selections

From the Garden

Platters Greens

*A Mélange of Organic Greens
Topped with Julienne Carrots & Red Onion
Finished with Balsamic Vinaigrette*

Caesar Salad

*Hearts of Romaine Drizzled with a Lemon Garlic Emulsion
Finished with Baked Prosciutto, Parrano Cheese, & Herbed Crostini*

Goat's Milk Feta & Fresh Berry Salad

*A Blend of Mixed Mesclun Greens & Baby Spinach
Tossed with Strawberries, Blackberries, Red Onion & Goat's Milk Feta
Finished with a Lemongrass, Ginger & Ponzu Dressing*

Mediterranean Mélange

*Roma Tomatoes, Rainbow Sweet Peppers, Red Onion, Cucumber & Fresh Herbs
Layered over Bibb lettuce
Finished with a Red Basil & Marinated Feta Vinaigrette*

Rustic Antipasto Plate

*Grilled Seasonal Vegetables, Fresh Fruit, Prosciutto
Marinated Kalamato Olives, Provolone Cheese, & Crostini
Naped with 10-Year-Old Balsamic & Sea Salt*

Chefs Soup Kettle

Autumn Harvest Soup

*Oven Roasted Maple Glazed Butternut Squash, Apple & Carrot Reduction
Finished with Chive Oil*

Roasted Red Pepper & Prosciutto Soup

*Slow Roasted Red Peppers, Seasonal Tomatoes, & Prosciutto
Complimented with Crème Fraiche & Coriander*

Wild Mushroom Soup

*Thyme Infused Wild Mushroom Soup
Completed with Rosemary Oil & Shaved Parrano Cheese*

Specialty Appetizers

Wild Mushroom Tower

*An array of Wild Mushrooms Jump Fried in Garlic Oil
Finished in a Gruyere & Thyme Reduction
Served over an Herb Infused Bread Tower*

Seared Scallops

*Vanilla Vodka Seared Sea Scallops
Over Maple Citrus Tossed Organic Sprouts*

Roasted Shallot & Garlic Shrimp Risotto

*Roasted Shallot, Saffron, & Parrano Cheese Infused Risotto
Accented with Red Thai Basil Pesto
Finished with Garlic Citrus Grilled Shrimp*

Grilled Fruit Napoleon

*A Selection of Grilled Exotic Fruit
Stacked High & Finished with a Peppered Honey Glaze*

Marinated Roma Salad

*Oven Warmed Roma Tomato, with Fresh Basil, Asiago Cheese
Smoked Prosciutto & Bocconcini
Complimented with a Lemon Balsamic Vinaigrette*

*Any selection from the Specialty Appetizer menu options is
subject to an additional surcharge.*

Entrées

Calvados Chicken Supreme

An 8 oz Seared Chicken Supreme

Complimented with an Herb, Apple Cider, & Calvados Cream Reduction

Salmon Filet

Jail Island Atlantic Salmon Filet

Napped with a Pancetta, Mandarin, & Lemon Marmalade

Beef Tenderloin

AAA Alberta Beef Tenderloin

Accented with a Shiraz, Shallot & Red Currant Demi Glaze

6 oz

8 oz

Amaretto Chicken

An Oven Roasted 8 oz Chicken Supreme

Glazed with a Pommery Dijon & Amaretto Cream Reduction

Smoked Prime Rib

Applewood Smoked Alberta Triple A Prime Rib

Complimented with a Maple Bacon Demi Glaze & Yorkshire Pudding

8 oz

10 oz

Blackened Chicken

A Cajun Seared 8 oz Chicken Supreme

Finished with a Leek & Carrot Adobo Citrus Glaze

*Each entrée selection includes fresh baked bread, choice of soup or salad,
choice of dessert, regular, decaffeinated coffee & tea*

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Entrées

Apple Pepperberry Pork Loin

Seared Pork Loin Medallions

Complimented with an Apple Pepperberry Szechaun & Vanilla Vodka Demi Glaze

Ontario Pork Tenderloin

Oven Roasted Ontario Pork Tenderloin

Glazed with a Hoison, 5 Spice, & Acacia Honey Cider Reduction

Beef & Chicken

A 6 oz Chicken Supreme

Finished with a Sauce of Your Choice

&

A 4 oz Beef Tenderloin Finished with a Shiraz, Shallot & Red Currant Demi Glaze

Upgrade to a 6 oz Beef Tenderloin

Chicken & Seafood

A 6 oz Chicken Supreme

Finished with a Sauce of Your Choice

&

Jail Island Salmon Filet Napped with a Pancetta, Mandarin, & Lemon Marmalade

*Each entrée selection includes fresh baked bread, choice of soup or salad,
choice of dessert, regular, decaffeinated coffee & tea*

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Starches

Your choice of Starch to Compliment Your Meal:

Herb Roasted Mini New Potatoes

*Oven Roasted Baby New Potatoes
Accented with Herbs & Chive Oil*

Garlic Mashed Potato

Yukon Gold Potatoes Mashed with Roasted Garlic & Kosher Salt

Cinnamon Roasted Sweet Potatoes

Sweet Potatoes Oven Roasted in a Cinnamon & Herb Reduction

Yukon Gold Pomme Frites

*Double Baked Yukon Gold Batons
Accented with a Saffron, Balsamic & Rosemary Rub*

Herbed Potato Croquettes

*Yukon Gold Potatoes Mashed with Fresh Herbs
& Breaded in a Golden Panko Crust*

Yam & Yukon Pave

*Thinly Sliced Sweet Yams & Yukon Gold Potatoes
Layered & Baked With Fresh Cream & Asiago Cheese*

Desserts Selections

Strawberry Shortcake

*Delectable Layers of Vanilla Sponge Cake
Sandwiched between Strawberry Glaze
Finished with Fresh Berries & Minted Cream*

Lemon Mousse Cake

*Soft Lemon Mousse Layered between Vanilla Infused Sponge
Finished with Vanilla Cream*

Chocolate Hazelnut Torte

*Dark Chocolate Caked Sandwiched with Silky Hazelnut Butter Cream
Then Enrobed in Dark Chocolate Coating*

N.Y. Cheesecake

*The All Time Favourite Baked N.Y. Cheesecake
Finished with Our Famous Fieldberry Coulis*

Pecan Almond Flan

*Butter Flan with Butter Pecans & Almonds
Finished with Beads of Caramel Then Drizzled with Dark Chocolate*

Triple Truffle Torte

*Belgian Chocolate, & Vanilla White Chocolate Infused Fresh Cream
Layered Between Fresh Vanilla Sponge*

Cocktail & Late Night Menu

Oven Baked Brie

*Phyllo Wrapped Double Cream Brie
Baked to Perfection & Served with Fresh Crostini & Field Berry Coulis*

½ Wheel \$ 145.00 Full Wheel \$ 225.00

Bruschetta Display

*Traditional Roma Tomato & Bocconcini Platters
Topped with Garden Fresh Basil, Aged Balsamic, & Olive Oil*

\$ 2.75 / pp

Shrimp Tower

Jumbo Shrimp Complimented with Lemons & Horseradish Seafood Remoulade

*\$21.99 / dozen
(minimum 5 dozen)*

Smoked Salmon

*Our In House Lavendar & Acacia Honey Smoked Salmon
Accented with Caper Berries, Slivered Red Onion, Pommery Mustard
Citrus Whipped Cream Cheese, & Herbed Crostini*

\$ 80.00

Crudités & Dip

Fresh Seasonal Vegetables served with our In House Roasted Garlic & Honey Dip

\$ 2.25 / pp

Market Fresh Seasonal Fruit Display

Seasonal Market Fresh Fruit & Seasonal Berries

\$ 3.69 / pp

Continental Cheese & Fruit Display

An Array of Fine Canadian & European Cheeses Accented by Market Fresh Fruit

\$ 3.95 / pp

Dessert Display

A Selection of Cakes, Tortes, Mini Éclairs, Profiteroles, Squares, & French Pastries

\$ 3.95 / pp

Double Dipped Strawberry Display

Dark & White Chocolate Dipped Jumbo Strawberries

\$ 19.95 / dozen

Bar Information

Host bar

A running tally is taken throughout the event to track beverage consumption. The total tab is then added to your event's invoice and paid by the host. The host chooses the evening's selection of beverages.

Toonie Bar

The host will choose the evening's selection of beverages and guests will pay \$2 towards all drinks consumed throughout the event. The remainder of the bar costs will be added to the host's invoice.

Cash bar

All guests will be required to pay full price for all beverages consumed. Platters Catering and Events will provide a full bar set up for the evening's event.

Selection options include:

Domestic products

Domestic products with selections from the Premium menu

Premium products

Consumption options include:

Standard Mixed Drinks

Double Mixed Drinks

Cocktails

Bar Shots

Wine Service Styles:

Bottle Placement

Your selection of wines is opened & the bottles are placed on the guest tables for self pour.

Pour & Place

Your selection of wines are opened & staff will ask & pour each guests first glass of wine then the bottles will be placed on the guest tables, where any additional consumed is via self pour.

Course Pour

Your selection of wines are opened & staff will pour a glass of each guests choice at the start of each individual course, after which the bottles are returned to the bar until the next course begins.

A service charge of \$ 200.00 will apply on cash bar set-ups with sales less than \$ 300.00.

All bar prices are per person and subject to change without notice.

Taxes & gratuity are not included.