



Catering Menu 2024

340 Woodlawn Road West, Guelph, ON | www.platterscatering.ca | 519-836-3190

For More Information or To Place an Order: info@platterscatering.ca



Table of Contents

Frequently Asked Questions	Page 3 - 4
Breakfast Packages and A La Carte	Page 5
Coffee Break, Snack and Beverage Options	Page 6
Soup and Salad Options	Page 7
Regular Sandwich Options	Page 8
Gourmet Sandwich Options	Page 9
Hot Entrée Options	Page 10
Pasta, Sides and Dessert Options	Page 11
Hors D'oeuvres - Passed or Stationed	Page 12
Platters and Event Packages	Page 13
Reception Stations	Page 14
Rentals and Staffing	Page 15

Frequently Asked Questions

1) How long in advance should I book my catering?

For Regular Items listed within this menu, we can guarantee delivery if the order is placed by 2pm the day before. For custom and/or special items, 48 hours would be preferred.

2) What is the 18% Service Charge for?

This charge includes delivery, pick up, admin fees, rental and cleaning of chafers, platters, wood boards etc., food prep time and replacement fees.

3) What if I have guests with dietary restrictions or allergies?

All dietary restrictions are able to be accommodated as long as you inform us in advance. This can be done by either adjusting the recipe on the items ordered OR providing a separate new option for that guest to ensure that they get to enjoy as well.

4) What type of payment is accepted?

VISA, Mastercard, Certified or Company Cheque, EFT or E-transfer.

E-transfers are to be sent to: accounts@platterscatering.ca We ask that the Sales Order # and Date of the Event is included in the Notes Field.

If EFT is preferred, the request must be made through a sales team member for approval.

EFT Remittance Advice MUST be sent to accounts@platterscatering.ca

5) Why did I receive an invoice after my delivery/event if I already provided payment information?

Many businesses have asked for invoices regardless of payment being provided so we provide this for your records. If you don't need this, that's ok too, but it's a part of our daily processes. If a payment method has been provided already, these are generally charged on the following Wednesday/Thursday. After this has been charged/settled, a final invoice showing a \$0 balance will be provided to you as well.

6) How does the food arrive to my delivery location?

All of our cold food is served in ceramic bowls or platters. All hot food is provided in Chafing Dishes. We do also include serving utensils for each item ordered.

7) When does all of the items get picked up? OR Do I have to return them to you?

You don't need to return them to us. Our delivery team will come by and pick them up.

For Breakfast/Lunch deliveries from Monday - Friday, this will be done the same day between 2pm and 5pm. For Afternoon, Evening and Weekend deliveries, pickups will be completed the following business day between 2pm and 5pm.

If you have a special request for pick up, please let your sales team member know and we will inform the delivery team.

Frequently Asked Questions

8) Can you provide menu items that aren't listed on your menu?

Absolutely! We have very talented Chefs in our kitchen and can whip up just about anything. Ask your sales team member what you are hoping to enjoy and we can make that happen for you and provide you with the prices associated.

9) What about the leftovers?

All of the food that has been delivered to you is yours to enjoy. We do suggest that you bring Tupperware or take out containers to take what you want home.

10) Why is the start time 15 minutes prior to the delivery time requested?

We provide a 15 minute window for delivery to accommodate the possibility of traffic, inclement weather or a lot of deliveries that may delay us. However we should always be there by the End Time listed on the order. Although rare, if for some reason our driver is running behind, they will reach out to the number listed on the order sheet and provide updated information.

11) What if my numbers go up/down for my order?

That's not a problem at all! As long as you let us know by 1pm the day prior to the delivery, we can make sure the food and invoice is adjusted for you.

12) What if I need to cancel my order?

You can cancel your order no less than 48 hours prior to your delivery without penalty. After this time, our Chef team has ordered in the product and started prep work on your delivery so we cannot cancel after this time and full charges will apply.

13) What time can I have my order delivered?

We can provide delivery at any time of the day. However early mornings (before 8am) and late evenings (after 6pm) will incur a \$150 Delivery Fee.

14) My order is earlier than what we originally discussed. Why?

Sometimes due to the large volume of orders, we do need to deliver your food prior to the time originally requested. Our menu has been designed to be able to covered and sit out until you are ready to enjoy so even if it's 15-20 minutes prior, your food will still be just as delicious as if it was there the second you are ready to eat. Generally this is only done with cold food options such as sandwiches, salad, desserts etc.

Breakfast Packages

No Substitutions Allowed of Breakfast Packages. Dietary restrictions will still be accommodated as required

Continental Breakfast - \$10

Freshly Baked Pastries
Sliced Fresh Fruit
Assorted Bottled Juices

Deluxe Continental - \$15

Freshly Baked Pastries
Fresh Fruit Salad
Yogurt Parfaits
Assorted Bottled Juices

Light Breakfast - \$15

Assorted Sweet Loaves
Yogurt Parfaits
Fresh Fruit Salad
Assorted Bottled Juices

Breakfast Sammies - \$15

Assorted Breakfast Sandwiches
Home Fried Potatoes
Fresh Fruit Salad
Assorted Bottled Juices

Hot Breakfast - \$18

Minimum Order of 10 Required or \$3 surcharge applies

Assorted Breakfast Pastries
Sliced Fresh Fruit
Scrambled Eggs
with Chef's Choice of Toppings
Home Fried Potatoes
with Chef's Choice of Toppings
Bacon and Sausage
French Toast OR Waffles with Maple Syrup
***Note: Pancakes are NOT available**
Assorted Bottled Juices

Breakfast Options - A la Carte

Assorted Breakfast Pastries - \$4

Chef's Selection of Muffins, Croissants, and Other Pastries

Sliced Fresh Fruit - \$5

Chef's Fully Loaded Breakfast Sandwiches - \$7

With Chef's Choice of Toppings and Served on English Muffins

Chef's Fully Loaded Breakfast Wraps - \$7

With Chef's Choice of Toppings and Served on a Variety of Wrap Flavours

Healthy Start Parfait - \$6

Individual Parfaits with Fresh Seasonal Fruit, Vanilla Yogurt and Gluten Free Granola.

BLT Breakfast Sandwich - \$6

Served on a Toasted Bagel

BLT Crois-sandwich - \$6

Served on a Croissant

Vegetarian Crois-sandwich - \$6

Served on a Croissant

Coffee Break and Snack Options

Assorted Sweet Loaves - \$5

Two Pieces Per Person. Assortment of Cinnamon Swirl, Marble, Chocolate Chip, and Banana.

Lady Glaze Doughnuts - \$6 (Vegan Options - \$7)

Gluten Free Options Available. Minimum 2 days notice required.

Sliced Fresh Fruit - \$5

A display of Pineapple, Melon, Oranges, Strawberries, Grapes and Blueberries

Seasonal Fresh Fruit Salad - \$5

Housemade Kettle Chips - \$4

Build Your Own Bagel Station - \$10

Assorted Bagels, Assorted Flavours of Cream Cheeses, Jams and Peanut Butter, Smoked Salmon, Bacon, Lettuce, Tomato, Cucumber, Capers and Onions

Assorted Regular Sized Chocolate Bars - \$2

Assorted Individual Bags of Chips - \$2

Assorted Granola Bars - \$2

Assorted Individual Bags of Popcorn - \$5

*minimum 48 hours Notice

Beverage Options

Assorted Coca-Cola Soft Drinks - \$1.85

Assorted Bottled Fruit Juices - \$2.25

Bottled Water - \$1.85

Sparkling Water - \$4

Assorted Flavours

Coffee and Tea - \$2

Freshly Brewed Coffee with a Selection of Tea. Creamers, Milkettes and Sugar Provided.

Please note: Coffee and Tea will be provided at a 60/40 ratio. If you would like a different ratio, let us know!

Lighter Fare Options

Soup and Salad Options

Chef's Soup of the Day - \$4.75

Daily Soup Creation by our Executive Chefs. Want a Specific Soup? - Add \$1.25 per person

Platter's Signature Seasonal Berry Salad

Served with a Balsamic Vinaigrette.

Tomato, Basil and Feta Salad

Mesclun greens topped with Cherry Tomatoes, Onions and Feta Cheese. Served with an Basil Pesto Vinaigrette.

Asian Style Chop Salad

Vermicelli Noodles, Arugula, Snow Peas, Radish, and Julienne Vegetables tossed in a Sweet and Spicy Thai Sauce

Baby Kale Caesar Salad

Baby Kale, Housemade Focaccia Croutons, Asiago Cheese and Bacon served on the Side

Traditional Garden Salad

Topped with Cherry Tomatoes, Cucumber, and Shaved Carrots. Served with Balsamic Vinaigrette.

Herb Roasted Potato Salad

Herb Roasted Potatoes tossed in a Mayo Based Dressing and Garnished with Green Onions

Honey Citrus Broccoli Salad

Fresh Broccoli Florets in a Honey Citrus Mayo Dressing and Garnished with Dried Cranberries

Greek Style Pasta Salad

With Olives, Peppers, Onions, Cucumbers tossed in a Greek Feta Dressing

Vegan Quinoa Salad

With Roasted Cauliflower, Crispy Chickpeas, Pickled Onions and Cabbage

Arugula Salad

With Goat Cheese, Roasted Grapes topped with Toasted Pumpkin Seeds

Chickpea Salad

With Peppers, Onions and Feta Cheese

Spinach Cobb Salad

With Turkey, Bacon, Tomatoes, Egg, Cucumber and Feta Cheese

All Salads Listed Above - \$5.99 per person

Add Chicken on the Side for Your Salad - \$5.99

****All Dietary Restrictions Can Be Accommodated with Advance Notice****

Regular Sandwich Options

Buonissimo Classics - \$5

Assorted Fillings on Fresh Loaf Bread topped with Lettuce, Cheese and Housemade Dressings

Mini Croissant Sandwiches (2pc per person) - \$7

Assorted Fillings on Small Croissants topped with Lettuce, Cheese and Housemade Dressings

Deli Sandwiches - \$6

Assorted Fillings on Kaiser Rolls topped with Lettuce, Cheese and Housemade Dressings

Deli Wraps - \$6

Assorted Fillings on a Variety of Wrap Flavours topped with Lettuce, Cheese and Housemade Dressings

Bagel Sandwiches - \$6

Assorted Fillings on Fresh Bagels topped with Lettuce and Housemade Dressings

Sandwich and Wrap Fillings:

Deviled Egg Salad
Southern Smoked Brisket with Jalapeno Havarti, Pickled Onions and Tangy BBQ Mayo
Classic Tuna Salad
Italian Cold Cuts
Chicken Salad
Turkey Pesto
Ham with Honey Dijon Aioli

Vegetarian and Vegan Options

Roasted Mushroom, Tomato and Arugula Focaccia Sandwich - \$6

Tex Mex Roasted Vegetable Burrito Wrap - \$6

****All Dietary Restrictions Can Be Accommodated with Advance Notice****

Gourmet Sandwich Options

Gourmet Grilled Paninis - \$9

Panini Fillings:

Italian Club
Grilled Chicken Pesto
Five Cheese
Brisket Style Reuben
Bacon Apple Cheddar
BLT
Tuna Melt

MYO Focaccia Pulled Pork Sandwich - \$12

Tender Juicy Hickory BBQ Pulled Pork served with our Housemade Garlic Rosemary Focaccia, Pickled Red Onions, Jalapeno Havarti and Arugula.

Chicken Parmesan Sandwich - \$15

Panko crusted Chicken topped with Housemade Marinara sauce and Parmesan Cheese on Housemade Asiago and Tomato Focaccia Bread

Brisket on a Bun - \$13

Overnight Roasted Smoked Beef Brisket with Cheddar, Grilled Onions and Pickled Parsnips on a Fresh Kaiser Roll

Chicken Burrito Wrap - \$9

Tex Mex Spiced Chicken, Chipotle Aioli, Salsa, Cilantro, Sauteed Peppers and Onions and Cheese in a Grilled Tortilla Wrap

BBQ Chicken Caesar Wrap - \$9

Grilled Chicken tossed in our Signature Caesar BBQ sauce with Bacon, Lettuce, Tomato and Cheese in a Tortilla Wrap

****All Dietary Restrictions Can Be Accommodated with Advance Notice****

Hot Entrée Options

Chicken Options

Chicken and Corn Chowder - \$18

Slow Roasted Chicken simmered with Seasonal Vegetables in a Herb and Shallot Cream Sauce.
Served with Butter Drop Biscuits and Mashed Potatoes

Chicken Cacciatore - \$12

Herb Marinated Chicken in a Rustic Vegetable and Tomato Sauce

Platter's Style Coq au Vin - \$12

Braised Chicken in a Red Wine Mushroom Sauce

Chicken Parmesan - \$14

Panko crusted Chicken topped with Housemade Marinara sauce and Parmesan Cheese.

Beef Options

Beef Stroganoff - \$16

Served with Buttered Noodles.

Roast Beef - \$16

Slow Roasted with Potatoes, Carrots, Celery and Onions. Served with a Fig Peppercorn Demi-glaze

Beef and Wild Mushroom Stew - \$18

Hearty Blend of AAA Beef with Seasonal Vegetables and Wild Mushrooms. Served with Rolls and Mashed Potatoes.

Traditional Housemade Chili - \$14

Ground Beef and Bean Chili served with Cheddar Cheese.

Served with Garlic Rosemary Focaccia Bread and Tortilla Chips

Pork and Seafood Options

Platter's Signature Pork Tenderloin - \$13

Seasoned with Housemade Pepper Berry Blend and topped with a Cranberry, Onion and Bacon Chutney

Pork Schnitzel with Mushroom Gravy - \$20

Served with Garlic Mashed Potatoes and Assorted Rolls and Butter

Seared Salmon - \$16

Topped with Lemon Caper Butter Sauce

Vegetarian Options

Vegan Quinoa and Mushroom Stuffed Peppers - \$10

Vegan Risotto Stuffed Eggplant - \$10

Vegetarian Chowder - \$14

Seasonal Vegetables, Beans, and Lentils in a Herb and Shallot Cream Sauce.

Served with Polenta Cakes and Housemade Focaccia Bread

Pasta Options

Lasagna Bolognese - \$69 (cut into 6 or 9 pieces)

Fresh Lasagna Noodles layered with Bolognese, Mozzarella and Parmesan Cheese . Served with Garlic Bread.

Roasted Vegetable Vegetarian Lasagna - \$69 (cut into 6 or 9 pieces)

Layers of Aged Balsamic Roasted Vegetables smothered with Mozzarella and Parmesan Cheese. Served with Garlic Bread.

Mushroom and Spinach Penne in Herb Garlic Cream Sauce - \$9 | Add Chicken - \$3.99

Served with Garlic Bread

Artichoke and Sundried Tomato Fusili with Pesto Sauce- \$9 | Add Chicken - \$3.99

Served with Garlic Bread

Roasted Garlic and Broccolini in Herb Garlic Cream Sauce - \$9 | Add Chicken - \$3.99

Served with Garlic Bread

Roasted Vegetable Stuffed Shells in Rosé Sauce - \$9

Served with Garlic Bread

Side Options

Assorted Rolls and Butter - \$1.50

Freshly Baked Focaccia Bread and Butter - \$1.50

Wild Rice Pilaf - \$4

Herb Roasted Potatoes - \$4

Garlic Mashed Potatoes - \$4

Seasonal Vegetable Medley - \$4

Fully Loaded Baked Potato - \$4

Dessert Options

Sweet Tooth Platter - \$4

Based on 2 pieces per person. Assortment of Dessert Squares

Ultimate Cookie Platter

1pc per person - \$2 | 1.5pc per person - \$3 | 2pc per person - \$4

Decadently Yours Cupcakes - \$5

Gluten Free Options Available. Minimum 48 Hours Notice Required.

Assorted Cakes Display - \$6

Cheesecake Display - \$6

Eclairs and Profiteroles - \$5

Fresh Fruit Crumble - \$5

*minimum order of 10 required

Sliced Fresh Fruit - \$5

Seasonal Fresh Fruit Salad - \$5

All pricing is per person unless otherwise listed. All pricing is subject to a 18% Service Charge, Fuel Surcharge and 13% HST.

Hors D'oeuvres - Passed or Stationed - \$35/dz

Minimum of 3 Dozen Per Item Required.

Vegetarian Options

Mushroom and Asiago Crostini

Bruschetta

Mushroom and Leek Crescents

Fig and Goat Cheese Tart

Asian Rice Paper Spring Rolls

Cranberry and Brie Crostini

Risotto Stuffed Mushrooms

Grilled Peaches n Cream Crostini

Balsamic Strawberry and Ricotta Toast

Caramelized Pear and Goat Cheese Crostini

Sushi Cups

Sticky Rice, Avocado, Vegetables, Seafood Flakes, Wasabi,
Pickled Ginger and Black Sesame

Mexi Cauliflower Corn Chips
with Pineapple Salsa

Chef's Selection of Gourmet Mini Grilled Cheese

Such as Apple Cheddar, Brie and Chutney, Cranberry and Brie,
Gouda and Caramelized Onion

Chef's Selection of Gourmet Flatbreads

Such as Caprese, Roasted Balsamic Vegetable, Tex Mex Avoca-
do, Greek Style

Chef's Selection of Roasted Potato Bites

Stuffed with Options Such as: Sauteed Mushrooms, Sun-
dried Tomatoes, Roasted Red Peppers, Herbs and Olive Oil,
Fully Loaded

Meat Options

Jerk Pork on Plantain Crisp

with Tropical Fruit Salsa

Maple Soy Salmon Skewers

Moroccan Chicken

Smoked Duck with Summer Melon Salsa

NY Striploin Crostini

with Horseradish Sour Cream

Asian BBQ Pork Wonton

Philly Steak Rolls with Chipotle Ranch

Red Curry Coconut Chicken Satay

Diablo Chicken Satay

Maple Hoisin Glazed Beef Satay

Two Bite Caesar

Honey Mustard Glazed Bacon Wrapped Shrimp

Chicken Wing Lollipops

Prosciutto Wrapped Jalapeno

Mini Lobster Rolls

PLATTERS

Imported and Domestic Cheese - \$9

Served with a trio of Crackers

Seasonal Vegetables and Dip - \$3

Served with a Roasted Garlic Dip

Classic Charcuterie Board - \$13

Variety of Cured Meats, Terrine, Pickled Vegetables, Cheese Spreads and Artisan Crostini

Traditional Deli Meat Display - \$9

Traditional Pickle Display - \$8

Balsamic Roasted Vegetables - \$6

Topped with Freshly Cracked Pepper and Aged Maple Balsamic

Assorted Large Pretzels - \$7

Pretzel Bites - \$7

Basket of Bite Sized Pretzels served with a Hot Cheddar Dip

Spinach and Artichoke Dip - \$30 (feeds 10)

Spinach and Roasted Artichokes blended with a Five Cheese Mix served with a variety of Breads

Layered Cheese Tapenade - \$30 (feeds 10)

Sweet Chili Infused Cream Cheese layered with Sundried Tomato Tapenade. Served with a Variety of Breads.

Breads and Spreads - \$75 (feeds 10)

Spinach and Artichoke Dip, Layered Cheese Tapenade, and Hummus served with a variety of Breads and Crackers

Smoked Salmon Display - \$8

In House Lavender and Acacia Honey Smoked Salmon. Accented with Caper Berries, Slivered Red Onion, Pommery Mustard Citrus Cream Cheese and Herbed Crostini. 5 pieces per person

Shrimp Tower - \$175

60 Shrimp Served with Lemons and Horseradish Remoulade

Bruschetta Display - \$5

Served with Crostini

Chocolate Covered Strawberry Display - \$30/dozen

Minimum Order of 2 Dozen Required

EVENT PACKAGES

Event Essentials A - \$22

Sliced Fresh Fruit
Assorted Buonissimo Sandwiches
Cheese and Cracker Platter
Sweet Tooth Platter

Event Essentials B - \$27

Sliced Fresh Fruit
Seasonal Vegetables with Dip
Assorted Deli Sandwiches
Cheese and Cracker Platter
Sweet Tooth Platter

Reception Stations

All reception stations are priced per person. Minimum of 20 people per selection.

Build Your Own Nachos Bar - \$6

Corn Tortillas served with Salsa, Sour Cream, Cheese, and Green Onions

Chicken Wings - \$8

With Assorted Dips and Sauces. Based on 1/2lb per person.

Taco Bar - \$8

Spiced Chicken, Hard Shell Corn Tortillas, Assorted Toppings, Salsa and Sour Cream
Add Spiced Ground Beef for \$3

Sliders Station - \$8

Choice of 3 options: Chicken and Waffle Sliders, Philly Cheesesteak Style Sliders, Mini Burgers, Pulled Pork Sliders, Turkey Sliders, Chicken Cordon Bleu Sliders or Mushroom Parm Sliders.
Served with Kettle Chips. (based on 2pc per person)

Make Your Own Mini Sandwich Bar - \$8

Variety of Deli Meats, Mini Slider Buns, and Assorted Condiments

Mashed Potato Bar - \$9

Herb and Garlic Mashed Potatoes, Gravy, Corn, Bacon, Peas, and Green Onions
Add Pulled Pork OR Butter Chicken - \$4

Mac and Cheese Bar - \$10

Our Signature Mac and Cheese with Assorted Toppings such as Green Onions, Pulled Pork, Bacon, Tomatoes, Mushrooms and Jalapenos

Beef on a Bun Station - \$12

Slow Roasted Beef, Mini Slider Buns and Assorted Condiments

Movie Night Bar - \$10

Individual Popcorn Bags, Assorted Small Chocolate Bars, Variety of Bulk Candies

Pretzel Bar - \$10

Variety of Pretzels served with a Selection of Mustard, Spinach Dip, Hummus and Cheese Tapenade

Asian Noodle Take Out - \$10

Selection of Rice Noodles and Lo Mein Noodles. Served with a selection of toppings such as Soy Sauce, Chicken, Scallions, Sesame Seeds, Baby Bok Choy, Baby Corn and Snap Peas.

Add Beef or Pork for \$4

DIY Donut Bar - \$9

Plain Donuts with a Variety of Toppings and Icing

Milk and Cookies Bar - \$8

White and Chocolate Milk served with Freshly Baked Gourmet Cookies

Off-Site Rental Pricing

Tables and Chairs

Cocktail Tables - \$10 each
6' Rectangular - \$10 each
8' Rectangular - \$10 each
5' Round (seats 8) - \$10 each
6' Round (seats 10) - \$10 each

Chiavari Chairs - \$8 each
Wooden Crossback Chairs - \$8 each*
White Garden Folding Chairs - \$6 each*
Pricing Includes Handling and Damage Deposit

Tableware

Glassware - \$6.50 per dozen
Dishware - \$5.50 per dozen
Cutlery - \$5.50 per dozen

Linen

Standard Linen - \$22 each
Specialty Linen - Varies
Linen Napkins - \$1.50 each

Staffing

Minimum 4 hours per Staff Required

Setup Staff - \$38 per hour
Serving Staff - \$38 per hour
Bartender - \$38 per hour
Culinary Staff - \$48 per hour
On-Site Event Manager - \$48 per hour

*Please note: If event is on a Holiday Long Weekend,
Staff is calculated at 1.5x listed rate*

8% Gratuity added to Invoice When Staffing is Requested

Décor is available through our Preferred Vendor
SERVERS WITH A SMILE
events@serverswithasmile.ca

