



Catering Menu 2023



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Plan Your Meeting Quick and Easy!

Pick an Option. Provide Us Number of Guests and Delivery Time. You're All Done!

All Day Office Meeting—The Essentials

Includes:

Assorted Breakfast Pastries
Coffee and Tea

Assortment of Deli Sandwiches
Seasoned Kettle Chips
Assorted Cookies

Delivered All At Once in the Morning

If additional delivery required for Lunch, a \$7.50
fee will apply.

(If delivery is outside the Guelph area, an additional fee
may apply)

Classic All Day Office Meeting

Includes:

Continental Breakfast
Assorted Breakfast Pastries and Sliced Fresh Fruit

Individual Bottled Juices
Coffee and Tea

A Deli-cious Lunch

Garden Salad with Balsamic Vinaigrette
Assortment of Deli Sandwiches and Wraps
Seasoned Kettle Chips
Assorted Cookies

Delivered All At Once in the Morning

If additional delivery required for Lunch, a \$7.50
fee will apply.

(If delivery is outside the Guelph area, an additional fee
may apply)

Signature All Day Office Meeting

Includes:

Deluxe Continental Breakfast
Assorted Breakfast Pastries, Yogurt Parfaits
and Sliced Fresh Fruit

Individual Bottled Juices
Coffee and Tea

Gourmet Sandwich Lunch

Berry Pecan Salad
Your Choice of either:
Brioche Pulled Pork or Chicken Parm Sandwiches
Seasoned Kettle Chips
Sweet Tooth Dessert Platter
Soft Drinks

Includes Delivery for Both Meals within Guelph.
Additional Fuel Surcharges may apply for outside
the City of Guelph.

ADD-ONS

Add Soft Drinks to Lunch

Add Chef's Soup of the Day

Upgrade Your Desserts to
Cupcakes
(2 days notice required for cupcakes)

Need an Afternoon Break?
Look further in the Menu for
Options!

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

Breakfast Options

Assorted Breakfast Pastries -

Assorted Muffins -

Sliced Fresh Fruit -

Breakfast Sandwiches -

Your choice of Bacon or Sausage on either an English Muffin, Croissant or Bagel

Breakfast Wraps - Variety of Wraps filled with Scrambled Eggs and Your Choice of Bacon or Sausage and Cheddar Cheese

Healthy Start Parfait -

Individual parfaits with fresh Strawberries and Blueberries. Mixed with Vanilla Yogurt and Granola.

Assorted Mini Quiche (2pp) -

BLT Breakfast Sandwich -

Served on a Toasted Bagel

BLT Crois-sandwich -

Served on a Croissant

Breakfast Packages

Continental Breakfast -

Freshly Baked Pastries
Sliced Fresh Fruit
Assorted Bottled Juices

Deluxe Continental -

Freshly Baked Pastries
Sliced Fresh Fruit
MYO Yogurt Parfaits
Assorted Bottled Juices

Light Breakfast -

Assorted Sweet Loaves
MYO Yogurt Parfaits
Sliced Fresh Fruit
Assorted Bottled Juices

Breakfast Sammies -

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

Hot Breakfast -

Minimum Order of 10 Required or \$3 surcharge applies

Assorted Breakfast Pastries
Sliced Fresh Fruit
Scrambled Eggs
Home Fried Potatoes
Crispy Bacon
French Toast with Maple Syrup

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

Coffee Break Options

Assorted Sweet Loaves -

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

Lady Glaze Doughnuts - (Vegan Options -)

Gluten Free Options Available. Minimum 2 days notice required.

Sliced Fresh Fruit -

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

Whole Fruit Basket -

Oranges, Apples, Pears, Bananas and Seasonal Fruit.

Fresh Fruit Skewers -

Served with Honey Yogurt Dip

Housemade Kettle Chips -

Assorted Bagels -

Served with Jams, Butters and Cream Cheese. Toaster Provided.

Assorted Breakfast Pastries -

Assorted Muffins - (Vegan Options -)

Healthy Start Parfait -

Individual parfaits with fresh Strawberries and Blueberries. Mixed with Vanilla Yogurt and Granola.

Assorted Chocolate Bars -

Assorted Individual Bags of Chips -

Assorted Granola Bars -

Assorted Popcorn -

Beverage Options

Assorted Coca-Cola Soft Drinks -

Assorted Bottled Fruit Juices -

Bottled Water -

Sparkling Water -

Assorted Flavours

Coffee and Tea -

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

Lunch ONLY Packages

Pick an Option. Provide Us Number of Guests and Delivery Time. You're All Done!

Minimum 10 people Required. If under 10 people, \$3 surcharge will apply

Wrap It Up! -

Berry Pecan Salad
Assorted Wraps
Assorted Cookies

Café Style -

Chef's Soup of the Day
Traditional Garden Salad
Assorted Sandwiches
Assorted Dessert Squares

The Parm -

Traditional Garden Salad
Chicken Parmesan
Pasta Marinara
Assorted Dessert Squares

Sunday Dinner -

Rolls and Butter
Traditional Garden Salad
Shaved Roast Beef
Herb and Garlic Mashed Potatoes
Assorted Dessert Squares

Delicious! -

Traditional Garden Salad
Assorted Sandwiches
Assorted Cookies

Bagel Lunch -

Traditional Garden Salad
Assorted Bagel Sandwiches
Kettle Chips
Assorted Cookies

Italiano -

Traditional Garden Salad
Garlic Bread
Chicken Pesto Pasta
Vegetable Pasta Marinara
Assorted Dessert Squares

Fajita Lunch -

Traditional Garden Salad
Flour Tortilla
Spiced Grilled Chicken
Spiced Peppers and Onions
Rice Pilaf
Assorted Toppings
Assorted Cookies

Chip-wiches! -

Traditional Garden Salad
Assorted Deli Sandwiches
Kettle Chips
Assorted Cookies

Parm Sammie -

Traditional Garden Salad
Chicken Parm Sandwiches
Kettle Chips
Assorted Dessert Squares

Homestyle -

Rolls and Butter
Traditional Garden Salad
Beef Stroganoff
Buttered Noodles
Assorted Dessert Squares

Family Style -

Berry Pecan Salad
Lemon Basil Chicken
Herb Roasted Potatoes
Seasonal Vegetable Medley
Assorted Dessert Squares

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

ADD-ONS

Add Soft Drinks to Lunch Add Chef's Soup of the Day Enjoy it for Dinner?

Lighter Fare Options

Soup and Salad Options

Chef's Soup of the Day -

Request a Specific Soup - Add per person

Platter's Signature Berry Pecan Salad -

Mesclun greens with seasonal berries and pecans. Served with a Balsamic Vinaigrette.

Tomato, Basil and Feta Salad -

Mesclun greens topped with Cherry Tomatoes, Onions and Basil Marinated Sheep's Milk Feta

Asian Style Chop Salad -

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

Traditional Garden Salad -

Herb Roasted Potato Salad -

Honey Citrus Broccoli Salad -

Cucumber Dill Salad -

Greek Style Pasta Salad -

Traditional Coleslaw -

Strawberry Watermelon Salad -

Caprese Salad -

Add Chicken to Your Salad -

Upsize to an Entrée Sized Salad -

Entrée Sized Salad Options

Grilled Chicken, Basil and Feta Salad -

Grilled Chicken, Cherry Tomato, Julienne Red Onion all on a bed of Mesclun Greens topped with Basil Feta.

Asian Noodle Salad -

Sesame Marinated Vermicelli Noodles, Napa Cabbage, Spring Onions, Red Pepper, Basil tossed in an Asian Sesame Vinaigrette. Topped with Roasted Nuts and a Lime.

Classic Cobb Salad -

Grilled Chicken, Tomato Wedges, Hardboiled Eggs, Feta and Bacon Strips on a bed of Mesclun Greens topped with Catalina Dressing.

Smoked Duck and Pear Salad -

Sliced Pears, Smoked Duck and Crushed Walnuts on a Bed of Arugula. Topped with a Honey Citrus Balsamic Vinaigrette.

Vegan Quinoa Salad -

Topped with Dried Cranberries, Mandarin Orange, and Maple Roasted Pecans in Chef's Signature Dressing.

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

Sandwich Options

Buonissimo Classics -

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

Deli Sandwiches -

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

Deli Wraps -

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

Gourmet Artisan Bagel Sandwiches -

Assorted Fillings on Fresh Bagels topped with Lettuce and Housemade Dressings

Sandwich Fillings:

Ham and Smoked Gouda, Roast Beef and Caramelized Onion,
Roast Turkey and Cranberry Mayo, Lemon Pepper Tuna Salad, and Egg Salad

Wrap Fillings:

Grilled Chicken Caesar, Ham and Smoked Gouda, Roast Beef and Caramelized Onion,
Roast Turkey and Cranberry Mayo, Lemon Pepper Tuna Salad and Egg Salad

BLT Bagel Sandwich -

Brioche Pulled Pork -

Tender Juicy Hickory BBQ Pulled Pork on a Brioche Bun

Chicken Parmesan Sandwich -

Panko crusted Chicken topped with Housemade Marinara sauce and Parmesan Cheese on a Kaiser Roll.

Beef on a Bun -

Tender Slow Roasted Beef on a Kaiser Roll topped with Caramelized Onions

Peppered Salmon Sandwich -

6oz Salmon Filet topped with Cucumber Dill Slaw on Fresh Ciabatta Bun

Chicken Fajita Wrap -

Tex Mex Spiced Chicken, Sauteed Peppers and Onions and Cheese in a Tortilla Wrap

BBQ Chicken Wrap -

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

Pork and Poached Pear Ciabatta -

Pork Tenderloin, Poached Pear, and Brie Cheese topped with Arugula

Vegetarian and Vegan Options

Roasted Mushroom, Tomato and Arugula Sandwich -

Tex Mex Roasted Vegetable Wrap -

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

All pricing is per person unless otherwise listed. All pricing is subject to a 15% Service Charge, Fuel Surcharge and 13% HST.

Hot Entrée Options

Classic Comfort Meals

Beef and Wild Mushroom Stew -

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

Traditional Housemade Chili -

Traditional Chili topped with Cajun Marble Cheese Blend.
Served with Garlic Rosemary Focaccia Bread and Tortilla Chips

Chicken Pot Pie -

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

Yorkshire Shepherd's Pie -

Ground Prime Rib and Vegetables in a Thick Gravy. Topped with Mashed Potatoes. Served with Yorkshire Pudding.

Beef Stroganoff -

Served with Buttered Noodles.

Entrée Pasta Options

Basil Bocconcini Farfalle -

Italian Meats and Bocconcini tossed in a Basil Pesto Cream Sauce. Served with Garlic Bread.

Chorizo and Peppers Pasta -

Chorizo, Onions, Bell Peppers and Kale in Housemade Marinara Sauce. Served with Garlic Bread.

Lasagna Bolognese - (cut into 6 or 9 pieces)

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

Entrée Options

Lemon Basil Chicken -

Lemon and Basil marinated Chicken accompanied with Honey Lemon Sauce

Pepperberry Pork Tenderloin -

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

Seared Salmon -

Topped with Local Maple Glaze

Shaved Roast Beef -

Served with a Fig Peppercorn Demi-glaze

Chicken Parmesan -

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

Prosciutto Wrapped Chicken -

Boursin Stuffed Chicken wrapped with Prosciutto. Topped with White Wine Cream Sauce.

Vegetarian and Vegan Options

Vegetarian Mediterranean Penne -

Sauteed Cremini Mushrooms, Red Pepper, Onion, Spinach and Feta Cheese tossed in Sun-Dried Tomato Tapenade
Served with Garlic Bread.

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

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

Vegan Quinoa Stuffed Mushrooms -

With Cranberries topped with a Maple Cinnamon Reduction

All pricing is per person unless otherwise listed. All pricing is subject to a 15% Service Charge, Fuel Surcharge and 13% HST.

Hot Entrée Options

Side Options

Assorted Rolls and Butter -
Wild Rice Pilaf -
Herb Roasted Potatoes -
Garlic Mashed Potatoes -
Seasonal Vegetable Medley -

Baked Potato -
Baked Macaroni and Cheese -
Garden Vegetable Pasta Marinara -
Garden Vegetable Pesto Pasta -
Garden Vegetable Pasta Alfredo -

Dessert Options

Sweet Tooth Platter -

Based on 2.5 pieces per person. Assortment of Dessert Squares and Cookies.

Ultimate Cookie Platter -

Based on 2 per person.

Decadently Yours Cupcakes -

Gluten Free Options Available. Minimum 48 Hours Notice Required.

Deep Dish Pies - each

Cheesecake Display -

Eclairs and Profiteroles

Fresh Fruit Cobblers -

*minimum order of 10 required

Sliced Fresh Fruit -

Butter Tarts -

Cake of the Day (Feeds 8) - (Vegan Option -)

Assorted Sweet Loaves -

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

Lady Glaze Doughnuts -

Gluten Free and Vegan Options Available. Minimum 48 hours notice required.

Fresh Fruit Skewers -

Served with Honey Yogurt Dip

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

Hors D'oeuvres - Passed or Stationed

Minimum of 3 Dozen Per Item Required.

per Dozen

Vegetarian Options

Mushroom and Asiago Crostini
Vegetable Samosa
Spanakopita
Bruschetta
Chef's Choice of Mini Quiche
Mushroom and Leek Crescents
Asian Rice Paper Spring Rolls (Vegan)
Vegetarian Pinwheels
Wild Mushroom Tarts
Caprese Flatbread
Buffalo Cauliflower Bites (Vegan)

Meat Options

Mini Beef Pot Pie
Moroccan Chicken
Bacon Fritter
Turkey and Feta Sliders
Beef and Brie Sliders
Mini BLT Phyllo Shells

per Dozen

Vegetarian Options

Mini Arancini with Marinara Dipping Sauce
Cranberry and Brie Crostini
Stuffed Mushrooms (Vegan)

Meat Options

NY Striploin Crostini
with Horseradish Sour Cream
Lamb Wontons
Shrimp Cocktail
Smoked Duck
with Red Currant, Chive and Summer Melon Salsa
Sambel and Citrus Chicken Satay
Diablo Shrimp
Garlic, Ginger and Palm Sugar Beef Satay
Asian BBQ Pork Tenderloin Wonton
Chicken and Corn Potato Croquette
Prosciutto Wrapped Figs and Brie

Quench Your Thirst!

Each punch bowl serves approximately 40 people

Non-Alcoholic Platters' Signature Punch

each

Rum Infused Tropical Citrus Punch

each

Seasonal Fruit Sangria

each

PLATTERS

Imported and Domestic Cheese -

Served with a trio of Crackers

Seasonal Vegetables and Dip -

Served with a Roasted Garlic Dip

Classic Charcuterie Board - | Deluxe -

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

Traditional Deli Meat Display -

Traditional Pickle Display -

Balsamic Roasted Vegetables -

Topped with Freshly Cracked Pepper and Aged Maple Balsamic

Assorted Large Pretzels -

Pretzel Bites -

Basket of Bite Sized Pretzels served with a Hot Cheddar Dip

Spinach and Artichoke Dip - (feeds 10)

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

Layered Cheese Tapenade - (feeds 10)

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

Breads and Spreads - (feeds 10)

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

Oven Baked Brie - 1/2 Wheel - / Full Wheel -

Topped with Field Berry Coulis and Served with Fresh Crostini

Smoked Salmon Display -

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

Shrimp Tower -

60 Shrimp Served with Lemons and Horseradish Remoulade

Bruschetta Display -

Served with Crostini

Chocolate Covered Strawberry Display - /dozen

Minimum Order of 2 Dozen Required

EVENT PACKAGES

Event Essentials A -

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

Event Essentials B -

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 -

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

Chicken Wings -

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

Taco Bar -

Spiced Chicken, Hard Shell Corn Tortillas, Assorted Toppings, Salsa and Sour Cream
Add Spiced Ground Beef for \$2.99

Sliders Station -

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.

Make Your Own Mini Sandwich Bar -

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

Mashed Potato Bar -

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

Beef on a Bun Station -

Slow Roasted Beef, Mini Slider Buns and Assorted Condiments

Popcorn Bar -

Assortment of Flavoured Popcorn

Pretzel Bar -

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

Asian Noodle Take Out -

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

DIY Donut Bar -

Plain Donuts with a Variety of Toppings and Icing

VEGAN OPTIONS:

Vegan Options are available as required. There is an Upcharge for these options due to a higher cost of ingredients.

Off-Site Rental Pricing

Tables and Chairs

Cocktail Tables - each

6' Rectangular - each

8' Rectangular - each

5' Round (seats 8) - each

6' Round (seats 10) - each

Silver Chiavari Chairs* - each

*Chiavari Chair Delivery Fee -

Tableware - per item

Glassware - per dozen

Dishware - per dozen

Cutlery - per dozen

Linen

Standard Linen - each

Specialty Linen - Varies

Linen Napkins - each

Staffing

Minimum 4 hours per Staff Required

Setup Staff - per hour

Serving Staff - per hour

Bartender - per hour

Culinary Staff - per hour

On-Site Event Manager - per hour

Event Coordination - per hour*

billable hours

Please note: If event is on a Holiday Long Weekend (Friday—Monday),

Staff is calculated at 1.5x listed rate*

Additional Décor is available through our Preferred Vendor

[SERVERS WITH A SMILE](#)

