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All pricing is per person unless otherwise noted. 15% Service Charge, 5% Gratuity and 13% HST applies to all prices. 1

Passed Hors D'oeuvres

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

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
Sambal 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

Chef's Choice of Hors D'oeuvres

Two Pieces per Person -
Four Pieces per Person -
Six Pieces per Person -

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

Create Your Own Dinner Buffet

Buffet Pricing includes Assorted Rolls and Butter

Appetizers - Choose Two

Our Signature Berry Pecan Salad
Classic Caesar Salad
Traditional Garden Salad
Greek Style Pasta Salad
Broccoli Salad
Herb Roasted Potato Salad

Tomato Basil Feta Salad
Cucumber Dill Salad
Cobb Salad
Waldorf Salad
Asian Style Noodle Salad

Side Dishes

Hot Vegetables—Choose One

Citrus Seasonal Vegetable Medley
Green Beans and Roasted Red Peppers
Roasted Broccoli, Cauliflower and Carrots
Garlic Roasted Fennel and Beets
Root Vegetable Medley

Starch Options—Choose One

Herb Roasted Mini Potatoes
Herb and Garlic Mashed Potatoes
Rice Pilaf
Brown Sugar Roasted Sweet Potato Mash
Loaded Baked Potato
Scalloped Potatoes
Quinoa Pilaf
Pan Roasted Polenta
Potato Pavée

Pasta Options—Choose One

Garden Vegetable Marinara
Garden Vegetable Pesto
Platters Signature Macaroni and Cheese
Ratatouille Style Pasta
Garden Vegetable Alfredo
Roasted Mushroom and Spinach Pasta
Greek Style Pasta

Entrée Options - Choose Two

Grilled Chicken Breast with your Choice of Sauce:
Honey Lemon Basil | Orange Chipotle | Zesty BBQ
Marinara | Tarragon Cream | Wild Mushroom

Roast Beef Roulade

Chicken Parmesan

Atlantic Salmon with Local Maple Glaze

Apple Pepperberry Pork Tenderloin

Chef Attended Beef Carving Station with Au Jus*

*\$100 Chef Staff Fee Applies

Dessert Options - Choose One

Chef's Selection of Assorted Pies
Chef's Selection of Assorted Cheesecakes
Chef's Selection of Assorted Cakes
(Pies and Cakes are based on 1pc per person)

Chef's Selection of Dessert Squares and Cookies
(based on 2.5pc per person)

Buffet Pricing—Add Ons

Breads and Butter
Extra Appetizer - per option
Extra Vegetable, Starch OR Pasta Options - per option
Extra Entrée Options - per option
Add Sliced Fresh Fruit -
Add Coffee and Tea -

Plated Dinner Menu - Appetizers

Soup Options

Autumn Harvest

Autumn Root Vegetables Pureed with Cream.
Garnished with Herb Sour Cream.

Roasted Red Pepper and Tomato

Topped with Pesto and Crumbled Goat Cheese

Coconut Curry Squash

Broccoli and Aged Cheddar

Tomato Basil

Carrot and Ginger

Salad Options

Mixed Baby Greens

Topped with Grape Tomatoes, Red Onion, Carrot and Cucumber. Served with our House Dressing.

Goat Cheese Phyllo Bundles

Creamy Goat Cheese Baked in Phyllo Pastry. Served on top of Baby Mixed Greens.

Caprese Salad

Fresh Tomatoes layered between Mozzarella and Fresh Basil finished with Olive Oil and Balsamic Vinegar

Arugula Pear

Fresh Baby Arugula topped with Sliced Pears and Prosciutto

Baby Spinach

Topped with Almonds, Goat Cheese and Red Onion. Drizzled with Balsamic Vinaigrette

Fennel Orange

Baby Mixed Greens topped with Fennel, Blood Orange and drizzled with a Citrus Vinaigrette

Pasta Options

Penne Primavera

Garden Vegetables in a White Wine Pesto Cream Sauce. Topped with Parmesan Cheese.

Four Cheese Cannelloni

Served with Marinara Sauce and Parmesan Cheese

Ricotta Stuffed Ravioli

Topped with Sausage, Spinach and Mushrooms in a Tomato Basil Cream Sauce

Bruschetta Linguine

Classic Bruschetta on Linguine with Basil Pesto topped with Feta

Stuffed Jumbo Shells

Stuffed with Ricotta, Goat Cheese, Sun-Dried Tomatoes, and Spinach. Tossed in a Tomato Basil Sauce.

Gnocchi

Served with Tomato Basil Sauce.

Plated Pricing—Add Ons

Each Additional Course

Upgrade Your Rolls to Flatbreads and Dips

Plated Dinner Menu - Entrees

Pricing Listed Below is for a 3 Course Dinner

Rolls and Butter, Soup OR Salad, up to TWO Meat and ONE Vegetarian/Vegan Entrée with Choice of Two Sides and Dessert with Coffee and Tea

CHICKEN ENTREE

Stuffed Chicken Supreme -

Topped with White Wine Cream Sauce.

Stuffed with Your Choice of:

Asparagus and Brie

Spinach, Goat Cheese and Sun-Dried Tomatoes

Mushroom and Asiago

Cranberry and Sage

Roasted Red Pepper and Pancetta

Prosciutto Wrapped Chicken -

Topped with White Wine Cream Sauce

BEEF ENTREE

Roast Beef Roulade -

Slow Roasted and Served with a Merlot Demi-Glace Sauce

10oz NY Striploin Steak -

Served with Herb and Garlic Compound Butter

8oz Beef Tenderloin -

Served with a Merlot Demi-Glace Sauce

Note: Served in Multiples of 10 only

8oz Prime Rib - Market Price

Served with Yorkshire Pudding

Note: Served in Multiples of 22 only

FISH ENTRÉE

Pan Roasted Atlantic Salmon -

Served with Beurre Blanc

Baked Halibut -

Topped with Black Olive Tapenade and Roasted Red Pepper Coulis

OTHER ENTRÉE

10 oz French Pork Chop -

Served with a Dark Ale and Apple Chutney

Herb Crusted Rack of Lamb -

Served with a Balsamic and Red Wine Reduction

Surf and Turf - Market Price

6oz Beef Tenderloin with Garlic Butter Shrimp Skewer

VEGETARIAN/VEGAN ENTREE

Phyllo Wrapped Vegetables -

Vegetable Kabobs (vegan) -

Quinoa Stuffed Mushrooms (vegan) -

SIDE OPTIONS

Choice of One:

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Maple Roasted Pecans

Ratatouille

Roasted Broccoli, Cauliflower and Carrots

Choice of One:

Mini Herb and Garlic Roasted Potatoes

Garlic Mashed Potatoes

Pan Roasted Polenta

Wild Rice Pilaf

Quinoa Pilaf

Yukon Gold and Sweet Potato Pavée

Plated Dinner Menu - Desserts

Day and Night Chocolate Bombe

White and Dark Chocolate Mousse encased in a Hard Chocolate Dome

Dulce de Leche Cheesecake

Classic Vanilla Cheesecake Drizzled with Dulce de Leche.
Topped with Whipped Cream and Cookie Tuile

Vanilla Cheesecake

Classic NY Style Cheesecake topped with Field Berry Coulis

White Chocolate Raspberry Mousse

White Chocolate Mousse Cake with a heart of Raspberry Mousse.

Strawberry Mousse Cake

White Cake layered with Strawberry Mousse

Tiramisu

Ladyfinger Sponge Cake soaked in a Decadent Coffee Liqueur surrounding Brandied Mascarpone Cheese. Topped with a Dusting of Cocoa.

Belgian Chocolate Truffle

Rich Chocolate Cake finished with Whipped Cream and Fresh Berries

Apple Caramel Tart

Fresh Apples and Goey Caramel baked in a delicate crust.
Topped with a Golden Buttery Crumble.

Can't Decide? Have a Dessert Buffet!

Selection of Classic Cakes, Squares and Fresh Fruit

(Based on 1pc of cake OR 2pc of Squares per person)

Add per person

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

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.

Chocolate Fondue -

Dark Belgium Chocolate Fondue served with Fresh Fruit and Pound Cake

Taco Bar -

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

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 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

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
- Chiavari Chairs - each

Pricing Includes Handling and Damage Deposit

Tableware

- 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
- Day of Event Co-Ordinator - per hour*
- *billable hours

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

Rental Package A - per person

Includes:

- Linens* for Dinner Tables and Auxillary Tables
- Linen Napkins*
- All Event Tables Required (6' Round or 6' Rectangle)
- Cutlery, Dishware, Glassware for Dinner
- Silver Chiavari Chairs

**Your Choice of Colour*

Rental Package B - per person

Includes:

- Dinner Cutlery, Dishware, Glassware
- Linen Napkins

Additional Décor is available through our Preferred Vendor

[SERVERS WITH A SMILE](#)

