



Special Event Menu

By Platters Catering and Events

All pricing is subject to 15% Service Charge, 8% Gratuity and 13% HST.

Hors D'oeuvres - \$35 per dozen

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
Avocado, Greek Style

Chef's Selection of Roasted Potato Bites
Stuffed with Options Such as: Sauteed Mushrooms,
Sundried 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

Reception Platters

Vegetable Crudité – \$3.99 per person
Served with Roasted Garlic and Herb Dip

Domestic and International Cheese Platter – \$8.99 per person
Served with an Assortment of Crackers

Sliced Fresh Fruit Platter – \$4.50 per person

Oven Baked Brie – \$250 Full Wheel
Topped with Field Berry Coulis and Served with Fresh Crostini
*Serves 50 people

Smoked Salmon Display – \$8.99 per person
In House Lavender and Acacia Honey Smoked Salmon. Accented with
Caper Berries, Slivered Red Onion, Pommery Mustard Citrus Cream
Cheese and Herbed Crostini
*6pcs per person

Shrimp Tower – \$150
60 Shrimp Served with Lemons and Horseradish Remoulade

Bruschetta Display – \$4.50 per person
Traditional Roma Tomato and Bocconcini Platters.
Topped with Garden Fresh Basil, Aged Balsamic and Olive Oil

Classic Charcuterie Board – \$11.99 per person
Variety of Cured Meats, Terrine, Pickled Vegetables,
European Cheeses and Crostini

Standard Plated Dinner - \$46.95 per person

Appetizers

Choose One Option for All Guests

Autumn Harvest

Autumn Root Vegetables Pureed with Cream and Spices. Garnished with Herb Sour Cream and Olive Oil

Roasted Red Pepper and Tomato

Topped with Pesto and Crumbled Goat Cheese

Mixed Baby Greens

Topped with Grape Tomatoes, Red Onion, Carrot and Cucumber.
Served with Balsamic Vinaigrette.

Arugula and Pear Salad

Topped with Prosciutto and served with Balsamic Vinaigrette

Baby Spinach Salad

Topped with Almonds, Goat Cheese and Red Onions.
Served with Balsamic Vinaigrette

Entrées

Choose Up to Two Meat and One Vegetarian Option for Guests. Must be Pre Selected by Guest In Advance.

Beef

10oz NY Striploin Steak

Served with Garlic Mashed Potatoes and Seasonal Vegetable Medley. Topped with Herb and Garlic Compound Butter

Poultry

Spinach Goat Cheese and Sundried Tomato Stuffed Chicken

Served with Garlic Smashed Potatoes and Seasonal Vegetable Medley.
Topped with White Wine Cream Sauce

Other Entrées

Pan Roasted Atlantic Salmon

Served with Rice Pilaf and Seasonal Vegetable Medley. Topped with Beurre Blanc sauce.

10oz French Pork Chop

Served with Garlic Smashed Potatoes and Seasonal Vegetable Medley. Topped with Dark Ale and Apple Chutney.

Vegetarian & Vegan Entrées

Phyllo Wrapped Vegetables

Roasted Seasonal Vegetables wrapped in Phyllo Pastry. Served with Garlic Smashed Potatoes and Seasonal Vegetable Medley

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Standard Plated Dinner - \$46.95 per person

Choose One For All Guests

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

Belgian Chocolate Truffle

Rich Chocolate Cake finished with Whipped Cream
and Fresh Berries

Skor Cheesecake

Classic Cheesecake mixed with Crunchy Skor Bits
topped with Whipped Cream

Apple, Lemon or Blueberry Cheesecake

Classic Cheesecake topped with either Apple Compote, Lemon
Custard or Blueberry Compote topped with Whipped Cream

Premium Plated Dinner - \$56.95 per person

Choose One Option for All Guests

Summer Squash Soup

Oven Roasted Summer Squash topped with Candied Parsnip, Arugula Pesto and Housemade Focaccia Crostini

Autumn Bisque

Locally Grown Butternut Squash, Pumpkin and Parsnip with Flavours of Citrus and Toasted Cumin. Garnished with Pomegranate and Chives

Slow Roasted Heirloom Caprese

Balanced on a Housemade Rosemary and Garlic Focaccia. Served with Smoked Sea Salt, Greek Olive Oil and Rosemary Infused Balsamic.

Citrus and Fennel Salad

Baby Arugula topped with segmented Citrus, Caramelized Fennel and Warmed Black Olives. Garnished with Slivered Garlic Crisps, Toasted Sunflower Seeds and Curly Parsnips.
Dressed with Maple Infused Balsamic.

Cucumber Wrapped Arugula Salad

Garden Harvested Arugula bundled with Slivered Cucumber. Served with Vine Ripened Cherry Tomatoes, Shallots and Sheep Milk Feta.
Dressed with Local Honey Citrus Balsamic

Beetroot Carpaccio

Blood Orange and Balsamic Marinated Beetroot with Fried Shallot Rings, Sliced Grapes and Slow Braised Carrot. Served over Whipped Sheep Milk Ricotta, Micro Radish Green and Pickled Okra

Premium Plated Dinner - \$56.95 per person

Choose Up to Two Meat and One Vegetarian Option for Guests. Must be Pre Selected by Guest In Advance.

Beef

Confit Beef Short Ribs

Bone in Short Ribs on a Bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Topped with Red Wine Au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps

Seafood and Vegetarian

Tomato Basil Salmon

Pan Seared Wild Caught Salmon on a bed of Roasted Heirloom Tomatoes and Fresh Basil Puree. Stacked with Candied Parsnip au Gratin, Golden Beets and Charred Broccolini. Finished with a touch of Lemon Zest Crème Fraiche. Garnished with Grana Padano Crisps.

Grilled Vegetable Tower

Resting on a Bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Garnished with an Aged Maple Balsamic Glaze and Fresh Rosemary

Poultry

Slow Roasted Cornish Hen

On a bed of Roasted Heirloom Carrot Puree. Served with Charred Broccolini, Sautéed Wild Mushrooms, Roasted Eggplant and Potato Pavée. Topped with Red Wine au Jus and Garnished with Garden Harvested Vine Tomatoes and Slivered Garlic Crisps

Prosciutto Wrapped Stuffed Chicken

Pan Seared Chicken Supreme Wrapped in Prosciutto stuffed with Sundried Tomato and Basil Feta. Served with Herb Smashed Baby Red Potatoes, Grilled Asparagus, Yellow Beans and Cedar Smoked Red Peppers. Topped with a White Wine Garlic Cream Reduction.

Confit Duck Legs

Shallot and Thyme Braised Duck Legs Served with Roasted Hasselback Potatoes, Fava Bean Puree, Roasted Vine Tomatoes, Sautéed Shiitake Mushrooms and Candied Parsnips. Finished with a Port and Pearl Onion Reduction

Specialty Upgraded Entrees

Additional Price will be Based on Market Pricing

Pistachio and Herb Crusted New Zealand Lamb

Served on top of a Sunchoke Celeriac Puree and Sweet Potato Pomme Ana. Served with Charred Broccolini, Candied Root Vegetables and Shiitake Mushroom Crowns. Topped with Red Wine Lamb au Jus

Brown Butter Lobster Tail and Beef Tenderloin

Tender Poached Lobster Tail Glazed with Herb Brown Butter and Pan Seared AAA Beef Tenderloin Accompanied with Wild Mushroom Black Rice Pilaf, Prosciutto Wrapped Asparagus, Cedar Smoked Red Peppers and a Casava White Truffle Puree. Topped with Garlic Lemon Monte au Beurre

Mushroom Crusted Beef Tenderloin

Stacked with Garden Harvest Baby Carrots, Grilled Asparagus and Yellow Bean on top of Jerusalem Artichoke and Celeriac Puree. Served with Roasted Fingerling Potatoes and Creamed Swiss Chard. Finished with Honey Rye Shallot Demi-Glaze

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Premium Plated Dinner - \$56.95 per person

Choose One For All Guests

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and Fresh Berries

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topped with Whipped Cream

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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)

Standard Buffet Dinner - \$44.95 per person

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

Chef's Choice of Seasonal Hot Vegetables

Starch Options—Choose One

Garlic Smashed Potatoes
Herb and Garlic Mashed Potatoes
Brown Sugar Roasted Sweet Potato Mash
Scalloped Potatoes

Pasta Options—Choose One

Garden Vegetable Marinara
Garden Vegetable Pesto
Platters Signature Macaroni and Cheese
Roasted Mushroom and Spinach Pasta

Entrée Options - Choose Two

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

Maple Glazed Salmon
Apple Pepperberry Pork Tenderloin
Chef Attended Beef Carving Station with Au Jus

Dessert Options - Choose One

Chef's Selection of Assorted Pies and 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

Additional Appetizers - \$4.99 per option

Extra Vegetable, Starch OR Pasta Options - \$3.99 per option

Extra Entrée Options - \$7.99 per option

Add Sliced Fresh Fruit - \$4.50

Add Coffee and Tea - \$1.95

Late Night Buffet Stations

Build Your Own Nachos Bar - \$6.99 per person

Corn Tortillas served with a Variety of Toppings and Salsa, Sour Cream, Cheese, and Green Onions

Chicken Wings - \$6.99 per person

With Assorted Dips and Sauces. Based on 1/3lb per person.

Chocolate Fondue - \$6.99 per person

Dark Belgium Chocolate Fondue served with Fresh Fruit and Pound Cake

Taco Bar - \$11.99 per person

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

Sliders Station - \$9.99 per person

Choice of up to 3 options: Chicken and Waffle Sliders, Philly Cheesesteak Style, Chicken Cordon Bleu, Mini Burgers, Pulled Pork, Turkey Slider, Chicken Parm Sliders, Mushroom Parm, Tex Mex Veggie Sliders. Served with Kettle Chips.

Make Your Own Mini Sandwich Bar - \$7.99 per person

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

Mashed Potato Bar - \$9.99 per person

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

Beef on a Bun Station - \$8.99 per person

Slow Roasted Beef, Mini Slider Buns and Assorted Condiments

Movie Night Bar - \$9.99 per person

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

Pretzel Bar - \$9.99 per person

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

Asian Noodle Take Out - \$11.99 per person

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

DIY Donut Bar - \$8.99 per person

Plain Donuts with a Variety of Toppings and Icing

Milk and Cookies Bar - \$7.99 per person

White and Chocolate Milk served with Freshly Baked Gourmet Cookies

All pricing is subject to 15% Service Charge, 8% Gratuity and 13% HST.

Additional Rental Options

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 - \$20 each
Specialty Linen - Varies
Linen Napkins - \$1.25 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*

Frequently Asked Questions

Wedding FAQs

How long in advance should I book catering for my special event?

We suggest at least 6 months prior to your wedding or special event. However the sooner the better as popular dates during wedding season from Victoria Day weekend until Thanksgiving will book up really fast

What is the 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

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 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.

What type of payment is accepted?

VISA, Mastercard, Certified Cheque, or E-transfer. Please note: AMEX is not accepted.

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.

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.

Can you customize or 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.

When do you need final numbers, details etc.?

A final detail appointment will be done approximately 30 days prior to your wedding. This meeting is done at the venue and will cover all the details from food and beverage, final numbers, dietary restrictions, setup, rentals, staffing etc.

What type of deposit is required to book your services?

A deposit of 25% of the initial deposit is required upon confirmation. This can be paid via credit card, e-transfer or certified cheque. The deposit is non-refundable upon cancellation however is applied to the final invoice.

Do you offer meal tastings?

A complimentary meal tasting is provided generally at the beginning of each year for weddings only. Multiple options will be provided. At this tasting, you will be asked to provide in advance a full meal for each person that you would hopefully like to enjoy at your wedding. At the tasting, we will ask for your feedback so we can make sure the food is perfect for your special day! Additional guests can be brought to the tasting, there is an additional fee that would apply.

What items do I need to provide for the Catering team?

We do ask that there is at least 2 - 15 Amp Outlets on two SEPARATE breakers, however this is only required if we will providing coffee service for your event.

If the wedding is outdoors, we will require a catering tent for plating, clearing and storage before and during your wedding. A minimum of 10 x 20 is required. We ask that this tent be as close as possible to the main tent so that food does not get cold walking from our tent to the reception tent.

Frequently Asked Questions

When do you deliver all the rentals that we have requested?

Rentals are delivered on the Wednesday prior to your event, if we are able to. Please make sure there is a spot out of the elements to store these.

When is the setup done for my wedding?

Setup of the rental items provided by Platters Catering and Events will be done the day before the event. If you are having your reception in a tent, we do ask that you have walls on the tent for the setup day in case of wind, or inclement weather. The walls can be removed by your team the day of the wedding.

What if you can't setup the day before?

It is not ideal but it's no problem either! Our team will come first thing at 9am and setup for the event (including the rentals if this was not able to be delivered on the Wednesday). We will then return later in the day of course with all of your yummy food.

Do the serving team need to stay until the end?

No, we don't need to stay until the end if you don't need us to. Most clients and couples only request us to be there for dinner service and to clean up the rental items from dinner service. Please note: this does mean glassware as well so we will remove all cutlery, glassware and dishware from the venue after dinner. We encourage you to switch to plastic/disposable glassware on the bar at this time to prevent additional service staff charges if they have to stay longer than originally planned.

I would like to provide my own alcohol. Can you supply the bartender?

Unfortunately we only supply bartenders with the service of our alcohol under our Liquor License. This is for insurance and liability purposes.

Can I add, change or remove items after I've signed the contract?

Absolutely! All of these items can and will change once the detail appointment has happened 30 days prior to the wedding. However, after the detail meeting, all items listed on the contract are final.

Do you have preferred vendors you need us to use for our wedding?

You are welcome to use any vendors you like for your décor, DJ, officiants etc. However we do have our favourites that are a great price point that we do recommend that you go with. These are listed within our menus for your review. We're also happy to e-introduce you to them as well.

Is there a deposit payment schedule? When is my final payment due?

I know everyone's financial situation is different so we don't place you on a specific schedule of when payments are due. Absolute final payment is due no later than 72 hours prior to your wedding. Some couples have e-transferred \$500 a pay check up until the wedding, and others have provided a certified cheque on the Wednesday prior to your event. Up to you as long as it's all paid by 72 hours prior.

I'd like to have one of the items that are listed as Market Price on the menu for my Event. When do I find out what the Market Price is?

There are many variables that go into the Market Price of the items from our suppliers. We can confirm Market Price of all items no more than 2 weeks prior to the event. At this time, you can decide if that's the meal you would continue to enjoy or we can switch it out for a different entrée.