



Catering Menu 2025



Updated June 16, 2025



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

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Need Eco-Disposable Plates and Cutlery?
\$1.50 per person
Let us know while placing your order!

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 food in this menu is served buffet style. 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.

All pricing is per person unless otherwise listed.

All pricing is subject to a 18% Service Charge, Fuel Surcharge and 13% HST.

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 order 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.

15) How does the menu pricing work?

All of our menu pricing is priced per person unless otherwise noted in the menu. Each menu item shows the price for one portion of that item. For example, if you need to feed 10 people and would like sandwiches, you would order 10 sandwiches.

Breakfast Packages

NO SUBSTITUTIONS ALLOWED OF BREAKFAST PACKAGES. Dietary restrictions will still be accommodated

Continental Breakfast - \$11

Freshly Baked Pastries
Sliced Fresh Fruit
Assorted Bottled Juices

Deluxe Continental - \$16

Freshly Baked Pastries
Fresh Fruit Salad
Yogurt Parfaits
Assorted Bottled Juices

Light Breakfast - \$16

Assorted Sweet Loaves
Yogurt Parfaits
Fresh Fruit Salad
Assorted Bottled Juices

Breakfast Sammies - \$16

Breakfast Sandwiches
English Muffins topped with Egg, Cheese and Sausage
Home Fried Potatoes
Fresh Fruit Salad
Assorted Bottled Juices

Hot Breakfast - \$20

Minimum Order of 10 Required

Assorted Breakfast Pastries

Sliced Fresh Fruit

Scrambled Eggs

Home Fried Potatoes

Bacon and Sausage

French Toast with Maple Syrup

*Note: Pancakes are NOT available

Assorted Bottled Juices

Breakfast Options - A la Carte

Assorted Breakfast Pastries - \$4.50

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

Sliced Fresh Fruit - \$5.50

Breakfast Sandwiches - \$7.50

English Muffins topped with Egg, Cheese and Sausage

Breakfast Wraps - \$7.50

Variety of Wraps topped with Egg, Cheese and Sausage

Healthy Start Parfait - \$6.50

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

BLT Breakfast Sandwich - \$6.50

Variety of Bagels topped with Bacon, Lettuce and Tomato

BLT Crois-sandwich - \$6.50

Mini Croissants topped with Bacon, Lettuce and Tomato (2pp)

Vegetarian Crois-sandwich - \$6

Mini Croissants topped with a Variety of Roasted Vegetables (2pp)

Need Eco-Disposable Plates and Cutlery?

\$1.50 per person

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Coffee Break and Snack Options

Assorted Sweet Loaves - \$5.50

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

Sliced Fresh Fruit - \$5.50

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

Seasonal Fresh Fruit Salad - \$5.50

House Seasoned Kettle Chips - \$4

Assorted Regular Sized Chocolate Bars - \$2

Assorted Individual Bags of Chips - \$2

Assorted Granola Bars - \$2

Popcorn Display - \$5

*minimum 48 hours Notice

Beverage Options

Assorted Coca-Cola Soft Drinks - \$1.95

Assorted Bottled Fruit Juices - \$2.25

Bottled Water - \$1.95

Beelicious Sparkling Water - \$4.50

Assorted Flavours

Coffee - \$35 per Carafe

Freshly Brewed Coffee with Milk, Cream and Sugar Provided.

Each Carafe serves 15.

Tea - \$35 per Carafe

Hot Water with a Selection of Teas, Milk, Cream and Sugar Provided.

Each Carafe serves 15.

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Lighter Fare Options

Soup and Salad Options

Chef's Soup of the Day - \$5

Daily Soup Creation by our Executive Chefs. To Find Out the Daily Soup, Reach out the Morning of the Delivery! OR If you don't want to wait, Request a Specific Soup for **\$6.50**

Platter's Signature Seasonal Berry Salad

Served with a Balsamic Vinaigrette.

Classic Greek Salad

Mixed Greens with Cherry Tomatoes, Cucumber, Red Onions and Feta Cheese with Greek Dressing

Asian Style Chop Salad

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

MYO Classic Caesar Salad

Romaine Lettuce, Housemade Focaccia Croutons, Asiago Cheese and Bacon. All toppings are 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

Garden Vegetable Pesto Pasta Salad

Vegan Quinoa Salad

With Roasted Cauliflower, Crispy Chickpeas, Pickled Onions and Cabbage

Arugula Salad

With Goat Cheese, Roasted Grapes topped with Toasted Pumpkin Seeds

Spinach Salad

With Strawberries, Red Onions and Candied Pecans

Chickpea Salad

With Peppers, Onions and Feta Cheese

All Salads Listed Above - \$6 per person

Add 4oz Chicken on the Side for Your Salad - \$6

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

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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) - \$6

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

**Above Sandwiches and Wrap Options will come in
an assortment of the following options:**

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

Chicken Fajita 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

Vegetarian and Vegan Options

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

Tex Mex Roasted Vegetable Burrito Wrap - \$6

Vegan Mediterranean Falafel Wrap - \$6

Vegan Teriyaki Veggie Stirfry Wrap - \$6

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Gourmet Sandwich Options

MYO Focaccia Pulled Pork Sandwich - \$13

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 Kaiser Rolls

Grilled Chicken Sandwich - \$13

Pesto Marinated Chicken Breast served with Honey BBQ, Lettuce, Tomato, Red Onions, and Cheese on Kaiser Rolls

Brisket on a Bun - \$14

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

Beef Dip Sandwich - \$15

Platters' Signature Beef with Fig Peppercorn Sauce. Served with Caramelized Onions, Provolone Cheese, and Kaiser Rolls

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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 Buttermilk Biscuits and Mashed Potatoes

Chicken Cacciatore - \$18

Herb Marinated Chicken in a Rustic Vegetable and Tomato Sauce. Served with Rice Pilaf and Vegetable Medley

Roast Chicken Breast - \$22 | Choice of: BBQ, Honey Lemon Basil, Orange Chipotle or Wild Mushroom Sauce

Served with Roasted Potatoes and Seasonal Vegetable Medley.

Roast Chicken - \$20 | Choice of: BBQ, Honey Lemon Basil, Orange Chipotle or Wild Mushroom Sauce

Legs and Thighs. Served with Roasted Potatoes and Seasonal Vegetable Medley.

Chicken Parmesan - \$19

Panko crusted Chicken topped with Housemade Marinara sauce and Parmesan Cheese. Served with Garden Vegetable Pasta

Beef Options

Beef Stroganoff - \$16

Served with Buttered Noodles.

Roast Beef - \$18

Served with Roasted Potatoes and Seasonal Vegetable Medley. 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

Signature Beef Shepherd's Pie - \$16

Topped with Mashed Potatoes. Served with Freshly Baked Focaccia.

Pork and Seafood Options

Platter's Signature Pork Tenderloin - \$22

Seasoned with Housemade Pepper Berry Blend and topped with a Mango Chutney. Served with Roasted Potatoes and Vegetable Medley

Seared Salmon - \$25

Topped with Lemon Caper Butter Sauce. Served with Rice Pilaf and Vegetable Medley.

Vegetarian Options

Vegan Quinoa and Mushroom Stuffed Peppers - \$12

Vegan Risotto Stuffed Eggplant - \$12

Vegan Grilled Veggie Tofu Tower - \$12

Vegetarian Chowder - \$15

Seasonal Vegetables, Beans, and Lentils in a Herb and Shallot Cream Sauce.
Served with Polenta Cakes and Housemade Focaccia Bread

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Entrée 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 Pasta in Herb Garlic Cream Sauce - \$13.99 | Add Chicken - \$3.99

Served with Garlic Bread

Artichoke and Sundried Tomato Pasta with Pesto Sauce- \$13.99 | Add Chicken - \$3.99

Served with Garlic Bread

Roasted Garlic and Broccolini Pasta in Rustic Marinara Sauce - \$13.99 | Add Chicken - \$3.99

Served with Garlic Bread

Side Options

Assorted Rolls and Butter - \$1.50

Freshly Baked Focaccia Bread and Butter - \$1.50

Wild Rice Pilaf - \$4.50

Herb Roasted Potatoes - \$4.50

Garlic Mashed Potatoes - \$4.50

Seasonal Vegetable Medley - \$4.50

Pasta Marinara - \$4.50

Pesto Pasta - \$4.50

Pasta Alfredo - \$4.50

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Dessert Options

Sweet Tooth Platter - \$4.50

Based on 2 pieces per person. Assortment of Dessert Squares

Ultimate Cookie Platter

1pc per person - \$2.25 | 1.5pc per person - \$3.50 | 2pc per person - \$4.50

Decadently Yours Cupcakes - \$5.50

Gluten Free and Vegan Options Available. Minimum 48 Hours Notice Required.

Assorted Cakes Display - \$6.50

Cheesecake Display - \$6.50

Variety of Butter Tarts - \$5

Fresh Fruit Crumble - \$5.50

*minimum order of 10 required

Sliced Fresh Fruit - \$5.50

Seasonal Fresh Fruit Salad - \$5.50

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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 | Chef's "Jar-Cuterie" - \$8

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 - \$10

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 - \$6

Served with Crostini

Chocolate Covered Strawberry Display - \$30/dozen

Minimum Order of 2 Dozen Required

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EVENT PACKAGES

Event Essentials A - \$23

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

Event Essentials B - \$28

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

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Off-Site Rental Pricing

Tables and Chairs

Cocktail Tables

6' Rectangular

8' Rectangular

5' Round (seats 8)

6' Round (seats 10)

Pricing varies depending on table type

Chiavari Chairs - \$10 each

Wooden Crossback Chairs - \$10 each

White Garden Folding Chairs - \$6 each

Delivery and Pick Up Fee May Apply

Tableware

Linen Wrapped Fork and Knife - \$12 per dozen

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 Order When Staffing is Requested

Décor is available through our Preferred Vendor

SERVERS WITH A SMILE

events@serverswithasmile.ca



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