

# **MAXIM CATERING**

## **MENU SUGGESTIONS**

**FIRST CANADIAN PLACE  
100 KING ST. WEST  
P.O.BOX230  
TORONTO, ON M5X 1C8  
[www.maximcatering.com](http://www.maximcatering.com)**

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**SEPTEMBER, 2016**

**WE APPRECIATE 24 HOURS NOTICE  
WE DO OUR BEST TO FILL ORDERS PLACED THE SAME DAY**

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## **BREAKFAST MENUS**

### ***ASSORTMENT OF FRESH BAKED GOODS***

Assorted mini pastries: muffins, Danishes, croissants, home-made scones, bagels  
Assorted breakfast breads(2pcs/person)  
Regular size bagels/muffins (1pc/person)  
Assorted Deluxe pastries: Tulip muffins, Halo Danishes (1 pc per person)  
*Accompanied by butter, jam & cream cheese*

### ***HEALTHY BREAKFAST CHOICES***

Seasonal sliced fresh fruit platter  
Seasonal fruit salad  
Fruit kebobs with yogurt dip(2 skewers/person)  
Seasonal mixed berries  
Home-made granola and yogurt  
Whole fruit basket  
Yogurt parfait  
Smoked salmon platter *with cream cheese, garnished with eggs, tomato, cucumber, Bermuda onions, capers, lemon wedges and assortment of mini bagels*  
Hot oatmeal(served in soup chafer) w/raisins on the side (minimum order for 10p)

### ***FARM FRESH EGGS AND OTHER FAVORITES***

*(minimum order 10p)*

**Scrambled Eggs** with hash brown and toast  
with choice of bacon OR sausages

**Maxim's breakfast egg wraps** *Vegetarian, bacon or sausage egg wraps*

**English muffin:** *peameal bacon, eggs & cheese on toasted English muffins*

**Breakfast omelette sandwiches:** western or vegetarian omelette on bagels or toasted English muffins

**Frittata:** *with choice of mushroom, spinach&cheese, bell peppers&onions, bacon, or sausages*  
*(3pcs/p)*

**Eggs Benedict:** *two poached eggs and back bacon on a toasted English muffin topped with hollandaise sauce, served with hash brown.*

**Eggs Florentine:** *two poached eggs and sautéed spinach on a toasted English muffin topped with hollandaise sauce, served with hash brown*

**Breakfast mini quiches:** *choice of mushroom, ham&cheese, bacon, asparagus and goat cheese, spinach or three cheeses* (3 per person)

**French Toast** *(3pcs/p)* or **mini pancakes** *(2/pcs)* or **Belgian Waffles***(2pcs/p)* *with syrup*  
add freshly whipped cream and berries topping

**Mini croissants** w/ham & cheese *(2 per person)*

Mini croissants w/smoked salmon & cream cheese *(2 per person)*

### **GLUTEN-FREE BREAKFAST PASTRIES:**

Regular size bagel, muffin

## ***MAXIM'S BREAKFAST COMBINATIONS***

*(HOT BREAKFAST ORDER MINIMUM 10p)*

### **BRE01** Continental breakfast

Assorted mini breakfast pastries  
Seasonal sliced fruit platter

### **BRE02** Bay street breakfast

Home-made granola and yogurt  
Assorted mini bagels & breakfast pastries  
Seasonal fruit salad or sliced fruit platter

### **BRE03** Breakfast wrap breakfast

Meat or vegetarian egg breakfast wraps  
Seasonal sliced fruit platter

### **BRE04** Deluxe Breakfast

Norwegian smoked salmon platter with all complements  
½ Assorted mini bagels with cream cheese  
½ Assorted mini plain croissants & pastries  
Sliced fresh fruit platter

### **BRE05** King Street Breakfast

Scrambled eggs with ½ bacon & ½ sausages, hash browns and toast  
Assorted mini breakfast pastries (1pc/p)  
Seasonal sliced fruit platter

### **BRE06** Queen Street Breakfast

Mini pancakes (2pcs/p) or French toast (3pcs/p)  
Assorted mini breakfast pastries (1pc/p)  
Fresh fruit & berries toppings  
Freshly whipped cream and syrup  
Seasonal fruit platter

***SIDES:*** BACON OR SAUSAGES (2/p) \$ 2.75; PEAMEAL BACON, TURKEY SAUSAGES OR TURKEY BACON (2/p) \$3.25

## ***BEVERAGES***

Assorted bottled juices, water or pops  
Coffee or Tea by thermos with all condiments (1 Thermos serves 10 cups)

## ***SANDWICHES***

*All of Maxim's sandwiches are prepared to order fresh daily using a large variety of specialty breads and fillings*

## **Sandwiches or wraps**

Tuna salad, salmon salad, chicken salad, egg salad, pastrami, roast beef, black forest ham and cheese, shaved turkey, grilled chicken breast, Montreal smoke meat, garden fresh vegetable and cheese, grilled vegetables w/goat cheese

## **Deluxe sandwiches or wraps**

London broil with grilled Bermuda onions & oven roasted tomatoes

Grilled salmon with roasted tomatoes and dill sauce

Tender grilled chicken breast with sun-dried tomatoes

Grilled chicken Caesar

Roasted turkey breast with cheese & roasted red pepper

Black forest ham with brie and honey mustard

Crispy chicken schnitzel with BBQ sauce

Smoked salmon with cream cheese, capers, onions & sun-dried tomatoes

**Vegetarian:** Grilled vegetables with herbed goat cheese; Grilled asparagus with brie cheese & oven roasted tomatoes; Bocconcini and fresh cucumbers, tomatoes; *Falafel in pita with hummus*

## **Toasted Deluxe Club sandwiches**

Maxim's traditional club with chicken breast and bacon

Roast turkey breast and Swiss cheese

London broil & roasted red pepper

Smoked salmon and oven roasted tomatoes

**Veggie club:** Roasted tomatoes, mushroom & cheese; *Avocado, cucumber & arugula; Grilled vegetables & cheese*

## **Grilled Panini sandwiches**

Thinly sliced turkey breast with brie and cranberries

Roast beef with Havarti, oven roasted tomatoes, grilled onions and horseradish

Black forest ham with brie and sliced tomatoes

Grilled chicken breast with oven roasted tomatoes and Gouda cheese

Pastrami with oven roasted tomatoes, pickles, cheddar and Dijon mustard

Grilled vegetables with herbed goat cheese

Albacore tuna with oven roasted tomatoes, grilled onions & Swiss cheese

Smoked salmon with cream cheese, capers, sundried tomatoes

Tender grilled chicken breast & bacon club with Gouda

Philly cheese steak with mushrooms and sautéed onions

## **Open Faced regular sandwiches**

A variety of fillings from Maxim's regular sandwich selections on white baguettes (3pcs per person)

## **Open Faced deluxe sandwiches**

A variety of fillings from Maxim's deluxe sandwich selections on white baguettes (3pcs per person)

## **Fancy Tea sandwiches (4-6pcs per person)**

Assortment of cocktail/triangles/finger/pinwheel sandwiches or wraps (minimum 6p per item)

## **Home-made mini burgers or sliders**

Served with all trimmings on side(2 per person, minimum 10p)  
(vegetarian available upon request)

### **Gluten Free sandwiches**

Choices of: Grilled chicken breast, Roast turkey breast, Roast beef, Grilled veggies w/goat cheese, fresh veggies with bocconcini

## **BUILD YOUR OWN SANDWICH PLATTER**

(minimum 10p order)

### **REGULAR**

All standard sandwich fillings beautifully arranged on a platter with condiments, served with buns and sliced breads

### **DELUXE**

All deluxe sandwich fillings colorfully arranged on a platter with condiments, served with specialty sliced breads, baguettes and buns

## **SANDWICH LUNCH COMBINATIONS**

(Choices salads: 1-7people 1 choice; 8-15 people 2 choices, 16 plus people 3 choices)

### **SAN01 Sandwich Lunch Combo**

Assorted sandwiches and tortilla wraps

Salads: Mixed Green Salad, Kale Salad, Greek Salad or Baby Spinach w/Mandarin & Sliced Almonds  
½ Fruit platter, ½ Pastries

### **SAN02 Deluxe Sandwich Lunch Combo**

Assorted Deluxe Sandwiches and Tortilla Wraps

Salads: Kale salad, Grilled Vegetables w/Goat Cheese, Tomato Bocconcini, Boston Bibb with Hearts of Palm, Greek Salad or Quinoa Salad  
½ Fruit platter, ½ Pastries

### **SAN03 Build Your Own Sandwich Platter Lunch Combo**

Colorfully arranged selection of cold-cut & dairy fillings

Salads: Garden Salad, Pommery Potato Salad, Greek Pasta Salad, Boston Bibb Salad with Hearts of Palm or Baby Spinach Salad with Berries  
½ Fruit platter, ½ Pastries

### **SAN04 Deluxe Build Your Own Sandwich Platter Lunch Combo**

Colorfully arranged selection of upgraded sandwich fillings

Salads: Signature Salad, Quinoa Salad, Greek Salad, Tuscan Salad  
½ Fruit platter, ½ Pastries

### **SAN05 Soup and Sandwich Lunch Combo**

Assorted Regular Sandwich & Wraps

Home Made Soup of the Day  
½ Fruit platter, ½ Pastries

## **SAN06 Grilled Panini Sandwich Lunch Combo**

Assorted Grilled Panini Sandwiches

Salads: Tomato Feta and Artichoke Salad, Sunshine Salad, Pasta Salad, Tuscan Salad or Greek salad  
½ Fruit platter, ½ Pastries

## ***BOXED LUNCH MENUS – PLEASE INQUIRY***

### **SOUP OF THE DAY**

*(minimum order 10p)*

Maxim Home-Made Soup of the Day *(12oz per serving)*

SOUP LIST FOR EACH MONTH: [WWW.MAXIMCATERING.COM](http://WWW.MAXIMCATERING.COM)

## **SALAD SELECTIONS**

### ***LEAFY & VEGETABLE SALADS***

Organic mixed greens with balsamic vinaigrette

Mixed greens salad with fresh berries

Classic Caesar salad: romaine hearts, croutons, parmesan and creamy Caesar dressing

Antipasto mixed green salad: mixed greens topped with sundried tomatoes, hot peppers, bocconcini and goat cheese with balsamic vinaigrette

Baby spinach salad with mixed berries with raspberry vinaigrette

Baby spinach salad with mandarin segments and toasted sliced almonds with citrus vinaigrette

***Balsamic Roasted Beets salad*** topped with baby arugula & crumbled goat cheese ***“NEW”***

Boston Bibb salad with radicchio, hearts of palm & roasted sliced almonds

California garden: Brunoise of seasonal vegetables: broccoli, cauliflowers, carrots & onions in basil vinaigrette

Caprese salad: sliced plum tomato & bocconcini with basil vinaigrette

Edamame salad with sweet corn in light vinaigrette

Garden Italian: tomatoes, cucumbers, peppers, onions in pesto vinaigrette dressing *(contain pinenuts)*

Grilled vegetables arranged on platter with herbed goat cheese

Kale salad: red & green kale with parmesan in white balsamic vinaigrette mixed with sunflower seeds & dried cranberries

Mango & feta with mixed greens, olives with balsamic vinaigrette

Mixed bean salad: chick peas, black beans, Edamame, diced cucumber & broccoli in lemon vinaigrette

Signature salad: baby arugula, Boston Bibb & Belgian endive with radicchio, cherry tomatoes and julienne peppers

Steamed vegetables salad: broccoli, cauliflower, snow peas, bok choy & carrots in Thai sesame vinaigrette

Sunshine salad: Boston Bibb lettuce with mandarin segments & roasted almonds in a tropical dressing

Tomato & Feta salad: tomatoes, artichoke hearts, feta cheese, in oregano vinaigrette

Tuscan salad: bed of organic greens topped with grilled vegetables & shaved Gouda cheese, balsamic vinaigrette

Village Greek salad: cucumbers, peppers, tomato wedges, Feta cheese, black olives and Bermuda onions tossed in oregano vinaigrette

## ***STARCH & GRAIN SALADS***

Couscous: with diced peppers, green onions, parsley in lemon vinaigrette

Bermuda potato: diced potato, egg, green peas, celery, carrots, in creamy dressing

German potato salad: mini potatoes, onions, celery, peppers in Dijon mustard vinaigrette

Greek pasta salad: penne pasta with cucumbers, peppers, tomatoes, feta cheese, black olives & Bermuda onions tossed in oregano vinaigrette

***Roasted sweet potato salad*** with roasted red onions, bell peppers, garnished with fresh chives

Thai noodle with fresh julienne vegetables in Thai sesame dressing

Penne pasta with sun-dried tomatoes, black olives, onions, peppers, herb vinaigrette

Pommery potato: new potatoes, green onions, creamy whole grain mustard dressing

Quinoa salad: Beans & dice peppers, cucumbers with lemon vinaigrette

## ***PROTEIN SALADS***

Grilled Chicken Caesar

Chicken Waldorf with red delicious apples, celery & walnuts

Quinoa salad with chicken topped with sunflower seeds

*SOME SALAD SELECTIONS ARE ONLY AVAILABLE IF ORDERED THE PREVIOUS DAY*

## **BUILD YOUR OWN ENTRÉE SALAD PLATTERS**

*(Minimum order 10p, all comes with dinner rolls or pita)*

### **Cobb Salad**

Mixed greens

Grilled chicken breast, bacon pieces, avocado, baby corn, cherry tomatoes, cucumbers, sliced eggs; balsamic vinaigrette, ranch or French dressing

### **Dairy Salad**

Mixed greens

Platter of scoops of tuna, egg salad, salmon salad, chicken salad, shredded carrots, cherry tomatoes, cucumbers, red and green peppers, red onions; Balsamic vinaigrette or ranch dressing

### **Protein Salad**

Mixed greens

Grilled salmon, grilled chicken breast, sliced Flank steak, sliced eggs, shredded cheddar, cherry tomatoes, cucumbers, red peppers, baby corn, shredded carrots; Balsamic vinaigrette

### **Greek meal & salad "NEW"**

Greek salad with lettuce

Platter of chicken kebobs, grilled vegetable kebobs, olives, feta, red onions, pita & Tzatziki

*(minimum order for 12p)*

### **Vegan Salad**

Mixed greens OR baby spinach

Grilled tofu, cucumber, cherry tomatoes, roasted red peppers, grilled mushrooms, shredded carrots, grilled asparagus, sweet potato & eggplant, baby corn; Balsamic vinaigrette or Italian dressing



## SALAD PLATES

Grilled chicken and salad plate  
Grilled salmon and salad plate  
One scoop of tuna and salad plate  
Sandwich & salad plate

## PLATTERS

Cheese and fruit: an assortment of cubed cheese with sliced fruit and crackers  
Cheese and crackers: an assortment of cubed cheese garnished with grapes and crackers  
Crudités: an array of raw vegetables with Maxim's dill dip  
Deluxe fruit: seasonal fresh fruit with fresh berries OR mango & papaya (seasonal)  
Domestic cheese and crackers board garnished with berries & grapes  
Fresh fruit: an array of seasonal sliced fresh fruit  
Imported cheese (in blocks) & crackers board garnished with berries & grapes  
**Falafel & hummus Mezze platter:** vegetarian falafel balls, feta, kalamata olives, tabouleh, mini pita pockets, diced cucumber & tomatoes with hummus or roasted red pepper hummus **"NEW"**  
Mini pita platter with hummus dip (serve 15-20p)

## COLD CORPORATE ENTRÉE PLATTERS

(MINIMUM ORDER OF 6 PEOPLE REQUIRED)

**Assorted chicken platter:** choice of rosemary, sesame Teriyaki, lemon pepper, BBQ, *lemon basil*, citrus glazed, *or cilantro & lime*

**Stuffed chicken breast:** spinach and feta, asparagus and goat cheese, Leek and Asiago or *spinach & mushroom with cheese "NEW"*

**Salmon filet platter:** grilled or poached served with mango salsa or dill dip, or Teriyaki glazed, citrus, lemon&herb, *& honey giner and soy glazed "NEW"*

**Antipasto platter:** prosciutto, turkey Kalabasa, salami, bocconcini, roasted red pepper & mushroom, olives, artichokes & mini pickles (MINIMUM ORDER OF 10 PEOPLE REQUIRED)

**Assorted sushi platter** (36pcs)

**Peppercorn crusted sliced beef tenderloin platter:** with Dijon mustard and horseradish

## COLD BUFFET COMBO LUNCHES

(choices of salads: 1-7people 1 choice; 8-15 people 2 choices, 16 plus people 3 choices)- Minimum 6p order

### COL01 Assorted Grilled Chicken Platter

Salads: Organic mixed green, Mixed bean Salad, Pasta Salad or Baby Spinach Salad  
½ Fruit ½ Pastries

### COL02 Assorted Stuffed Chicken Breast Platter

Salads: *Kale Salad*, Sunshine Salad, Grilled Vegetable Platter or Greek Salad  
½ Fruit ½ Pastries

### COL03 Assorted Salmon Platter

Salads: *Mango & Feta with Greens*, Quinoa Salad, Baby Spinach Salad or Sunshine Salad  
½ Fruit ½ Pastries

#### **COL04 Peppercorn Crusted Beef Tenderloin Platter** *with horseradish*

Salads: Mixed Greens with fresh berries, Grilled Vegetable w/Goat Cheese, Signature Salad  
½ fruit ½ pastries

#### **COL05 Grilled Chicken & Salmon platter**

Salads: Organic mixed green salad, Greek salad, Quinoa salad, Mango & feta with Greens  
½ fruit ½ pastries

### **HOT BUFFET LUNCH MENUS**

*All hot meals served with basket of dinner rolls with butter on the side (Minimum 8p Order)*

#### **CHICKEN DISHES**

**Grilled or Seared Chicken Breast:** *choice of sauce:* mushroom wine, creamy mushroom, roasted red pepper, rosemary, *tarragon, lemon zest & herbs "NEW"*, served with vegetables and starch

**Stuffed Chicken Breast with choice of Stuffing:** spinach & cheese, asparagus & goat cheese, Leek & Asiago, *mushroom & roasted red pepper*, or *broccoli & cheese "NEW"*, served with vegetables and starch

**Cider Baked Chicken Breast**, baked with apples, prunes in apple cider, served with choice of starch and vegetables

**Sesame Roasted chicken** - coriander & soy ginger glazed with sesame seeds with choice of starch and vegetables *"NEW"*

*Choice of starch:* roast mini potatoes, scallop potatoes, mashed potatoes, roasted yams, white or brown rice, white & wild rice, rice pilaf, penne in tomato sauce, or lemon couscous

*Choice of basic vegetables:* vegetable medley, steamed vegetables, grilled vegetables, *or roasted root vegetables*

*Choice of upgraded vegetables with \$1.50 extra per person:* green beans amandine, grilled asparagus, grilled vegetable tower, broccoli florets or *sautéed snap sugar peas with onions & bell peppers "NEW"*

#### **ADDITIONAL CHICKEN DISH CHOICES**

**Baked Chicken Parmesan** *with penne pasta in tomato sauce*

**Indian Butter Chicken** *served with basmati rice*

**Chicken Kebobs** *served with Greek rice or Greek potatoes*

**Chicken Teriyaki** *served with rice or oriental noodles*

**Chicken Souvlaki or Lemon & Oregano Roasted Chicken Breast** *served with Greek potatoes or Greek rice*

**Chicken Pot Pie** *home-made in hot pan or individual 5" pies*

#### **BEEF DISHES**

**Herb encrusted beef tenderloin** *sliced, with peppercorn sauce, choice of starch and vegetables*

**Flat Iron Beef**, accented with chimichurri sauce & mustardseed, oregano, parsley & chili; *choice of starch & vegetables "NEW"*

**Sliced Roast Beef** *with gravy, choice of starch and vegetables*

**Beef Stroganoff or Beef Bourguignon** *with buttered egg noodles*

**Beef Kebobs** with lemon roast potatoes or rice pilaf

**Chili Con Carne** w/rolls&baguette slices

(mini 10p order)

## **FRESH FISH AND SEAFOOD DISHES**

**Grilled or Poached Salmon** with choice of sauce: mustardseed, *Mango salsa*, *Teriyaki*, *BBQ Glazed*, *lemon&dill*, *basil&lime*, *honey-giner and goy glazed* or *Rocky Mountain Salmon with smoky honey mustard crusted with maple sugar* **"NEW"** served with vegetables and starch

**Tilapia** oven baked Tilapia topped with tomatoes &onions served with choice of vegetables and starch

## **PASTA DISHES**

**Beef or Vegetable Lasagna**

**Spinach and Mushroom Lasagna**

**Cannelloni** choice of: spinach &ricotta, three cheeses or beef (2pcs per person)

**Penne pasta** with home-made meat balls in tomato sauce

**Penne or Rotini Pasta** with artichokes, sun dried tomatoes and asparagus in tomato, cream or rose sauce; extra \$5 to add chicken

**Shepherd's Pie**

## **VEGETARIAN DISHES**

**Rotini Pasta** with artichokes, sun-dried tomatoes and asparagus in tomato, cream or rose sauce

**Tortellini** with sautéed cherry tomato, spinach & olives in tomato olive oil

**Spinach and Mushroom Lasagna**

**Garden Fresh Vegetable Stir Fry with Tofu** served with oriental noodles or rice

**Grilled Vegetarian Quesadillas** w/salsa & sour cream

Grilled Vegetable Towers

**Vegetarian Quiche:** choice of asparagus&goat cheese, mushroom or broccoli with cheese

**Vegetable kebobs w/Tofu**(2 skewers per person)

**Vegetarian chili** (mini 10p order)

## **VEGAN & GLUTEN FREE MEALS AVAILABLE, PLEASE EMAIL FOR MENU OPTIONS**

## **HOT BUFFET MEALS**

(MINIMUM ORDER 8 PEOPLE, ALL HOT FOOD COMES WITH ROLLS & BUTTER, CHOICE OF SALADS: 1-8P ONE CHOICE, 9-16P 2 CHOICES, 17 AND UP, 3 CHOICES)

**HOT01** Combination Kebobs Meal: Chicken, Beef or Vegetable kebobs

(2 skewers per person, minimum 6p for each protein)

Mini pita with Tzatziki

Rice pilaf or Greek potatoes

Greek salad or Mixed green salad

½ fruit platter, ½ pastries

## **CHICKEN**

**HOT02** Grilled Chicken Breast

Choice of sauce: mushroom wine, roasted red pepper, Rosemary, BBQ, or *Tarragon orange "NEW"*  
Mini roast potatoes or rice  
Green salad or Tomato & Cucumber in pesto salad  
½ Fruit platter, ½ Pastries

**HOT03** Stuffed Chicken Breast

Choice of stuffing: Leek & Asiago, spinach & feta, asparagus & goat cheese, *or mushroom & roasted red pepper & cheese*

Choice of sauce: mushroom wine, roasted red pepper or *pesto cream (contain pine nuts)*

Rice or potatoes

Baby spinach salad or Mixed greens topped with mango

½ Fruit platter, ½ Pastries

**HOT04** Chicken Parmesan

Chicken parmesan with pasta in tomato sauce

Garden salad or baby spinach salad

½ Fruit platter, ½ Pastries

**HOT05** Lemon & Oregano Chicken Breast *or* Chicken Souvlaki

Greek style potatoes or Greek rice

Village Greek salad or Organic greens salad

½ Fruit platter, ½ Pastries

**HOT06** Indian Butter Chicken

Chicken in Indian butter sauce with red and green peppers

Basmati rice

Mango & cilantro or mixed bean salad

½ Fruit platter, ½ Pastries

***BEEF***

**HOT07** Flat Iron Beef *"NEW"*

*Flat Iron Beef, accented with chimichurri sauce with red wine vinegar & mustard seed*

White & brown rice

Melange of greens with grapefruit segments & hearts of palm

½ Fruit platter, ½ Pastries

**HOT08** Beef Bourguignon or Beef Stroganoff

Buttered egg noodles and vegetable medley

Baby spinach salad or Tomato & artichoke salad

½ Fruit platter, ½ Pastries

***FISH***

**HOT09** Grilled Salmon Filets

Grilled salmon in mustard seed sauce, lemon & dill or *balsamic glazed*

White and wild rice

Vegetable medley

Boston bib salad with hearts of palm or Organic greens salad

½ Fruit and ½ Pastries

**HOT10** Lemon & Garlic Tilapia  
Lemon & oven roasted Tilapia  
White & wild rice  
Grilled seasonal vegetables  
Sunshine salad or mixed green salad with fresh berries  
½ Fruit platter and ½ Pastries

## **PASTA**

**HOT11** Meat or vegetable lasagna served with garlic bread  
Caesar salad or Greek salad  
½ Fruit platter, ½ Pastries

**HOT12** Rotini or penne pasta with artichokes, sun-dried tomatoes & asparagus  
Choice of sauce: tomato, cream or rose sauce  
Mixed green or Caesar salad or Kale salad  
½ Fruit & ½ Pastries  
To Add Chicken: extra \$5.00 per person

## **DESSERT PASTRIES**

Assorted mini squares&pastries (2/person)  
Assorted large cookies (1/person)  
Assorted small cookies (2/person)  
Home-made biscotti (2/person)  
Chocolate cups with fresh berries  
Chocolate dipped strawberries  
Assorted upscale mini pastries  
Assorted mini tarts or *fruit tarts (minimum 1doz)*

## **CELEBRATION CAKES**

*ALL CAKES MUST BE ORDERED 2 OR 3 DAYS AHEAD*

*SOME DESSERT ITEMS MAY NOT BE AVAILABLE IF ORDERED THE SAME DAY. PLEASE CALL FOR PRICE.*

## **HOT HORS D'OEUVRES**

### **VEGETARIAN**

Asparagus and brie tartlets  
Bruschetta  
Mini potato stuffed with sun dried tomato and brie  
Mushroom cap with chevre and roasted red pepper  
Parmesan crisp with herbed chevre& shitake mushroom  
Spanakopita- spinach and feta phyllo triangles  
Sun dried tomato and feta in phyllo pastry  
Tomato basil and chevre mini quiche  
Vegetable Samosa with coriander dipping sauce

Vegetable spring roll with plum sauce

### **CHICKEN**

Chicken empanadas  
Chicken fingers with plum or BBQ sauce  
Chicken satay with peanut sauce  
Moroccan chicken in phyllo

### **BEEF**

Beef satay  
Mini beef wellington  
Swedish meat balls

### **FISH AND SEAFOOD**

Coconut breaded shrimp with pineapple salsa  
Crab cakes with lemon aioli  
Mini potato pancakes with sour cream and smoked salmon  
Grilled shrimp in sweet chili sauce

## **COLD HORS D'OEUVRES**

### **VEGETARIAN**

Belgian endive with chevre and caramelized pecan  
Brie on rye with roasted garlic and sundried tomato  
Fresh Thai vegetable spring roll with spicy soy sesame sauce  
Honey roasted pear & stilton and olive on toasted crostini  
Mini pitas with hummus and grilled vegetables  
Tomato & bocconcini mini skewers

### **POULTRY**

Blackened chicken on crouton with mango salsa  
Roast turkey tartlet with cranberries  
Turkey crostini with cranberry compote

### **BEEF AND PORK**

Asparagus wrapped with basil and prosciutto  
Basil marinated bocconcini cheese wrapped with prosciutto  
Beef roll-ups in skewers with chimichurri sauce  
Cantaloupe balls wrapped with prosciutto  
Hoisin marinated flank steak with horseradish and sautéed mushrooms on mini brioche

### **FISH AND SEAFOOD**

Assorted sushi  
Butterflied shrimp canapé  
Smoked salmon canapé

*PLEASE CALL OR EMAIL FOR PRICES (MINIMUM 20PCS PER ITEM)*

