

SINCE 1972

# OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE

## ON-SITE PLATED DINNER

- Freshly baked rolls with whipped butter

### YOUR CHOICE OF ONE:

- Chicken pastina soup
- Garden salad with house vinaigrette

### YOUR CHOICE OF ONE ENTRÉE:

- Chicken scaloppini with white wine mushroom sauce **\$39**
- Grilled, marinated chicken breast with an herbed, lemon garlic sauce **\$39**
- Seared supreme breast of chicken stuffed with ricotta cheese, spinach, and mushrooms in a smoked paprika cream sauce **\$44**
- Broiled salmon (8oz) with lemon dill cream sauce **\$47**
- Pecan-crusted salmon stuffed with shrimp and crab, topped with a maple shallot glaze **\$53**
- 24-hr braised short rib topped with a hunter sauce (onion, carrot, celery, pan gravy) **\$53**
- Roasted beef tenderloin (8oz) with a mushroom red wine reduction (**market price**)

### YOUR CHOICE OF ONE STARCH:

- Dauphinoise potato – sliced potatoes with cream, Emmental cheese, and nutmeg
  - Herb-roasted potatoes
  - Garlic mashed potatoes
  - Rice pilaf
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- Seasonal vegetables
  - Freshly brewed coffee and assorted tea

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## ENHANCEMENTS

### SOUP:

**\*upgrade add \$2, add-on \$5\***

- Butternut squash with maple crème fraiche
- Roasted red pepper

### SALAD:

- Deconstructed Caesar Salad **\*upgrade add \$3, add-on \$6\***
  - Baby romaine hearts with double smoked bacon, garlic croutons, shaved Parmesan, and homemade dressing
- Caprese salad **\*upgrade add \$4, add-on \$7\***
  - Buffalo mozzarella, sliced tomato, freshly picked basil, balsamic glaze, topped with Maldon sea salt
- Roasted Beet Salad **\*upgrade add \$5, add-on \$8\***
  - Frisse salad topped with roasted beets, goat cheese, and pumpkin seeds

### PASTA:

**\*add-on \$6\***

- Penne with your choice of sauce:
  - Tomato basil
  - Bolognese
  - Tomato blush
- Mushroom agnolotti with a Parmesan cream sauce **\*add-on \$9\***

### STARCH AND VEGETABLE:

**\*upgrade add \$3\***

- Caraway roasted fingerling potato
- Roasted garlic red potato with chives and Parmesan
- Oven-roasted beets and heirloom carrots
- Roasted root vegetables (**market value**)

### DESSERT:

- New York Cheesecake with berry coulis **\*add-on \$7\***
- Crème Brûlée with fresh berries **\*add-on \$7\***
- Red Velvet cake with cream cheese icing **\*add-on \$8\***
- Peanut butter fudge cheesecake **\*add-on \$8\***

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## SERVICES AVAILABLE UPON REQUEST

- Customized menus and dietary options (dairy-free, gluten-free, vegetarian & vegan) may incur further cost
- Prices are based on a guest count of 20
- \$400 room rental fee (Sunday – Friday), \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, microphone, and podium

## OFF-PREMISES CATERING

- Prices are based on a guest count of 20 and do not include service, staff, or rentals, if service staff is required a fee of \$20/hour/staff member (minimum 4 hours) plus gratuity
- Disposable plates, cutlery, paper napkins, cups, please add \$2.50/person or china and cutlery, add \$6/person, chafing dishes with sternos add \$10 each, linens - rental fees apply
- City delivery add \$25 and county delivery add a minimum of \$40

## THE FINE PRINT

- Prices are subject to change without notice
- Prices are subject to applicable taxes and 15% gratuity
- To accommodate your request, services and cancellations must be made at least 72 hours in advance
- A non-refundable deposit is required to reserve your date along with a signed contract
- Health Unit standards are strictly followed

1395 WALKER RD.

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[OTHERPLACECATERING.COM](http://OTHERPLACECATERING.COM)