

SINCE 1972

OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE

PLATED LUNCH

valid from 11am – 3pm

- Freshly baked rolls with whipped butter

YOUR CHOICE OF ONE:

- Chicken pastina soup
- Garden salad with house vinaigrette

YOUR CHOICE OF ONE ENTRÉE:

- Roasted pork loin with a wild mushroom demi-glaze **\$28.95**
- Chicken scaloppini with white wine mushroom sauce **\$29.95**
- Herb-breaded chicken breast with a garlic, parsley, lemon sauce and a hint of capers **\$29.95**
- Seared supreme breast of chicken stuffed with ricotta cheese, spinach, and mushrooms in a smoked paprika cream sauce **\$35.95**
- Broiled salmon (6oz) with lemon dill cream sauce **\$35.95**
- Roasted beef tenderloin (6oz) with a mushroom red wine reduction (**market price**)

YOUR CHOICE OF ONE STARCH:

- 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

PENNE WITH YOUR CHOICE OF SAUCE:

add-on \$6

- Tomato basil
- Bolognese
- Tomato blush

STARCH AND VEGETABLE:

upgrade add \$3

- Dauphinoise potatoes – sliced potatoes with cream, Emmental cheese, and nutmeg
- 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.

519-969-6011

OTHERPLACECATERING.COM