

SINCE 1972

OTHER PLACE CATERING

THE STANDARD IN CATERING EXCELLENCE

WATER'S EDGE EVENT CENTRE

STANDARDS

- Freshly baked rolls with whipped butter
- Your choice of one: minestrone, pastina soup, or fresh garden salad with house vinaigrette
- Your choice of one: garlic mashed potato, herb-roasted potato, Dauphinoise potato, or rice pilaf
- Chef's choice of fresh, local market vegetables
- freshly brewed coffee & tea

FAMILY STYLE DINNER \$55

Your choice of entree:

- Chicken scaloppini with white wine mushroom sauce
- Roasted pork loin with apple butter brown sauce
- Roasted beef striploin with rosemary demi-glaze

Your choice of dessert:

- New York cheesecake with mixed berry coulis
- Red Velvet cake with vanilla sauce

FAMILY STYLE DINNER \$65

Your choice of entree:

- Chicken Wellington with mushrooms and shallots in a puff pastry topped with supreme sauce
- Chicken supreme stuffed with spinach, mushrooms, and ricotta cheese topped with a smoked paprika cream sauce
- Broiled salmon with lemon dill cream sauce or tomato remoulade
- Roasted beef tenderloin (6oz) with sliced wild mushrooms in a red wine demi-glaze (plated only)

Your choice of dessert:

- Crème Brûlée with fresh berries
- Sweet and salty chocolate truffle cake with a caramel sauce

FAMILY STYLE DINNER \$75

Your choice of entree:

- Chicken saltimbocca filled with prosciutto and provolone cheese topped with a brandy porcini mushroom sauce
- Oven-roasted prime rib of beef (8oz) with au jus (plated only)
- Pecan-crusting salmon stuffed with black tiger shrimp and blue crab, served with a maple shallot glaze

Your choice of dessert:

- Crème Brûlée with fresh berries
- Peanut butter fudge cheesecake with a caramel sauce

1395 WALKER RD.

519-969-6011

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ENHANCEMENTS

BUTLER STYLE APPETIZERS:

- Vegetarian spring rolls with plum sauce **\$27 per dozen**
- Cherry tomato bocconcini skewers **\$27 per dozen**
- Greek salad skewers with cucumber, feta, and kalamata olives drizzled with a red wine vinaigrette **\$28 per dozen**
- Spanakopita - spinach and feta in pastry **\$29 per dozen**
- Mac 'n cheese croquettes served with a mild BBQ sauce **\$30 per dozen**
- Mushroom tartlet - baked pastry with a gourmet medley of mushrooms, garlic, shallots, and Gruyere cheese **\$30 per dozen**
- Beef empanadas - seasoned ground beef baked in puff pastry and served with a chimichurri mayo **\$30 per dozen**
- Italian risotto balls served with marinara sauce **\$32 per dozen**
- Chicken satays served with your choice of Cajun, Teriyaki, or honey Dijon sauce **\$32 per dozen**
- Coconut shrimp with a zesty orange chili sauce **\$35 per dozen**
- Chicken Wellington - chicken breast with mushroom duxelles wrapped in puff pastry **\$36 per dozen**

STATIONARY PLATTERS:

- Nothings and salsa **\$45**
- California sushi - 40 pieces with pickled ginger, wasabi, and soy sauce **\$70**
- Garden vegetables with a mild chipotle ranch dip **\$85**
- Mediterranean trio dip - olive tapenade, hummus, feisty feta dips with grilled pita points **\$85**
- Charcuterie - Genoa salami, prosciutto, capicola, assorted cheese, marinated olives, artichokes with roasted red peppers, and grilled vegetables **\$10 per person**
- Domestic cheeses served with a variety of bread and crackers **\$7 per person**

SOUP & SALAD:

- Butternut squash with a maple creme fraiche **\$2 upgrade, \$5 add on**
- Roasted red pepper **\$2 upgrade, \$5 add on**
- Deconstructed Caesar salad **\$3 upgrade, \$6 add on**
- Caprese salad **\$4 upgrade, \$7 add on**
- Roasted beet salad **\$5 upgrade, \$8 add on**

PASTA:

- Penne with your choice of tomato basil, Bolognese, or tomato blush sauce **\$6 per person**
- Mushroom agnolotti with a Parmesan cream sauce **\$9 per person**

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SECOND ENTRÉE ADD-ON (4OZ):

- Chicken scaloppini with white wine mushroom sauce **\$9 per person**
- Roasted pork loin with apple butter brown sauce **\$9 per person**
- Roasted beef striploin with rosemary demi-glaze **\$10 per person**
- Broiled salmon with lemon dill cream sauce or tomato remoulade **\$12 per person**
- Pecan-crusted salmon stuffed with black tiger shrimp & blue crab filling, served with a maple shallot glaze **\$14 per person**

STARCH & VEGETABLES:

- Caraway roasted fingerling potatoes **\$2 per person**
- Garlic mashed red potatoes with chives and Parmesan cheese **\$2 per person**
- Oven-roasted beets & heirloom baby carrots **\$2 per person**
- Roasted root vegetables **(market value)**

SERVICES AVAILABLE UPON REQUEST

- Customized menus and dietary options (dairy-free, gluten-free, vegetarian & vegan) may incur further cost
- Passed or stationary appetizers
- Individually plated service - **\$3 per person**
- Sweet table
- Cake cutting, china plates, forks, paper napkins - **\$3/person**

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
- Set up of venue with china and cutlery included
- A non-refundable deposit is required to reserve your date along with a signed contract
- Health Unit standards are strictly followed

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