Menu

MATIN DU MARIAGE
MORNING OF THE WEDDING

Hors-d'oeuvres

Focaccia w/ Sea Salt, Rosemary & Cherry Tomatoes
$35/ per platter (approx. 30 pieces)

Tomato Focaccia
$40/ per platter (approx. 30 pieces)

Ricotta & Mushroom Mini Tartlets
$35 / Dozen

Spinach and Swiss cheese mini quiche
$41.25/ Dozen

Caramelized pear, Gorgonzola, Pancetta and honey mini quiches
$48/Dozen

Balsamic roasted grape compote and ricotta puff pastry bites
$66/ 2 dozen

Caprese skewers with olive oil and basil (50 pcs)
$65 per platter

Mini-Arancini

Goat cheese and spinach paired with fine herb aioli
$39/1.5 dozen

Smoked Provola, Caramelized Leek and Mushroom Arancini paired with fine herb aioli
$39/1.5 dozen

Meat, mozzarella and pea paired with homemade tomato sauce
$44/1.5 dozen

Mini-Frittatas

Cherry tomato, spinach and goat cheese frittatas
$ 38.50/dozen

Sausage and cheese
$45/ dozen

Pancetta, mushroom and Brie
$47/dozen

Platters

Mini Pancake and Berry stacks paired with Quebec Maple Syrup and Mini Nutella
$84 / 2 dozen

Waffle “Bar” with Quebec Maple Syrup, Berries, Bananas, Whipped cream & Nutella
$90 for 15 units (cut in 4 quarters: 60 pieces)

Savoury Waffles with Prosciutto cotto, Burrata, Cherry tomatoes & Pesto
$102.50 /2 dozen

Assorted viennoiseries platter (includes mini croissant, mini muffins, mini danish)
$165 / platter (feeds approx 20 people)

Seasonal Fruit platters with Greek yogurt dip (feeds 20-25)
$185

Assorted cheese and fruit platters accompanied by nuts, dried fruit, honey and crackers
$215 (platter feeds 15)

Smoked salmon platter with pickled red onion, caper berries, lemon and dill infused whipped cream cheese paired with Saint Viateur sesame bagels
$225/ (feeds 15-20)
** Choice of Pre-made Smoked Salmon Bagels available upon request at surcharge**

Assorted Cheese and Charcuterie Platters paired with Grapes, Crackers and Artisanal Bread
$255 (platter feeds 15)

Sliders

Sold per 2 dozen

Herbed Chicken Salad “Tea Sandwiches”
Can be served on Croissant
$80
Mini BLT Sliders (Bacon, Lettuce, Tomatoes & Roasted Garlic Aioli)
(Can be served on Croissant)
$80
Grilled Vegetable Wraps w/ Goat Cheese Arugula & Salsa Verde Aioli
$82.50

Chicken Cutlet Sliders w/ Lettuce, Tomato & Salsa Verde Aioli
$90
Prosciutto, Tomato & Mozzarina Sliders OR Prosciutto, Bocconcini, Fig Jam and Arugula
$95
Mini Focaccia Sliders with Mortadella, Pistachio Pesto, Bocconcini & Arugula
$100
Roast Beef Sliders (cooked medium) w/ Gorgonzola Crema, Balsamic Onions and arugula
$100
Pear, Taleggio, Bresaola and Arugula Sliders
$125

On Site Service

Wait Staff/ Bartending : $25 per hour + Minimum 18% tip
Responsible for keeping tables tidy, serving coffee and or mimosas (if serving)
Minimum 4 Hour Shift Required

Kitchen Staff: $28 per hour + Minimum 18% tip
Responsible for assembling food on site, heating up, replenishing table etc
Minimum 4 Hour Shift Required

On-Site Styling

Starting at $300.00 Set up and take down of table, includes styling your table using dinnerware and platters (no plastic) reflecting on the theme of the wedding. Use of greenery and props as well. Additional fees may apply based on floral specifcations

** Possible use of clients servingware for reduced fee**

Simplified Food Styling
Starting at $175.00, all food artistically styled on Transparent or White Disposable Catering trays and Table is embellished with Greenery and other simplified props

Rentals Available

Coffee carafe (brews up to 100 cups)
Includes: coffee, cups (6 oz paper cups) , milk and creamers, sugar and stir sticks
Starting at $65.00 plus tax (price reflects number of cups)

Chaffing dishes (Keeps food warm)
$15.00 plus tax per warmer, includes butane gas

Tablecloths and linens (variety of colors available)
Starting price $15.00

Elegant Disposable Servingware, Cutlery and Plates
Additional $5 per guest

Rentals for plates, utensils and glasses are also available. Please submit what you would need as well as quantities so we can give you the most accurate cost.

Delivery

Delivery Fee reflects distance travelled as well as if we are returning to recuperate rentals or food styling platters. Please submit your address with your inquiry.

** All prices are before taxes**

Prices are subject to change without notice. We encourage you to place your order and deposit to guarantee your event date and price.