



CATERING BEYOND EXPECTATION



HOT ENTRÉES

Special Notes:

- * Please place your orders no later than 3 PM to ensure availability.
- * Special Order Gluten-Free & Vegan options are available & maybe subject to additional charges.
- * All entrees come with a choice of rice OR roasted potatoes unless otherwise specified.

Hot Beef Entrées

Beef Fajita Bar - build your own!

Beef sautéed with peppers and onions and served with soft tortillas, shredded cheddar cheese, sour cream, guacamole and tomato salsa.

\$17.95 PP (min 10)

Beef in Red Wine Sauce

Your choice of Beef Cut, marinated with red wine oregano sauce with a touch of peppercorn served with steamed seasonal vegetables and roasted potatoes.

Prime Ribeye - boneless \$24.95 PP (min 6)

Tenderloin Medallions \$23.95 PP (min 6)

Striploin \$22.95 PP (min 6)

Beef Normandy

Your choice of Beef Cut, seasoned & cooked to perfection in an apple brandy sauce, with steamed seasonal vegetables & roasted potatoes.

Prime Ribeye - boneless \$24.95 PP (min 6)

Tenderloin Medallions \$23.95 PP (min 6)

Striploin \$22.95 PP (min 6)

Beef Souvlaki

Tenderloin tips on a skewer marinated with our homemade spices, served with tzatziki sauce, pita, & your choice of rice OR roasted potatoes.

2 skewers per person

\$21.95 PP (min 6)

Beef Stroganoff

Beef chunks & seasonal roasted vegetables in a hearty red wine gravy with rice OR egg noodles and a touch of sour cream.

\$20.35 PP (min 6)

Beef Taco Bar - build your own tacos!

Ground beef with Mexican seasoning, served with fresh diced tomatoes salsa, shredded cheddar cheese, shredded lettuce, and guacamole. Your choice of soft OR hard-shell tortillas.

\$17.95 PP (min 10)

Beef Teriyaki

Grilled beef tenderloin medallions with sautéed julienne vegetables in a teriyaki sauce. Served with rice.

\$23.95 PP (min 6)

Beef Stir-fry

Beef Tenderloin tips & Mixed vegetables with your choice of sauce: Teriyaki, Sweet & Sour or Oyster Ginger Sauce, served with egg noodles OR rice.

\$17.95 PP (min 6)

Beef & Mushroom Sauce

Your choice of Beef Cut, seasoned & cooked to perfection in a mushroom sauce. Served with garden rice OR roasted potatoes.

Prime Ribeye - boneless \$24.95 PP (min 6)

Tenderloin Medallions \$23.95 PP (min 6)

Striploin \$22.95 PP (min 6)

Italian Meatballs

All beef meatballs served with pasta in our traditional red sauce.

\$15.95 PP (min 6)

Moroccan Style Beef Stew

Tender chunks of beef tenderloin with Moroccan seasoning mixed with potato and fresh tomato garnished with fresh cilantro. Served with couscous OR basmati rice.

\$21.95 PP (min 6)

Pepperberry Roast Beef

Tender, fall-off-the-bone, prime Rib boneless Ribeye roast marinated in our red wine & port sauce and slow roasted. Served with mashed potatoes and our house made gravy.

\$24.95 PP (min 6)

Texas Style Beef Brisket - 48 hours notice required.

Slow roasted with BBQ spices for maximum flavor. Served with herb roasted potatoes.

\$19.15 PP (min 6)

Thai Beef Curry (Mild or Spicy)

Chunks of tender beef marinated with our homemade curry sauce, cooked with creamy coconut milk, zucchini, red peppers and Thai basil. Served with Thai jasmine rice.

\$17.95 PP (min 6)

Three Peppercorn Beef

Your choice of Beef Cut, Braised & cooked to perfection in a red wine three-peppercorn jus, served with roasted potatoes OR whipped potatoes & gravy.

Prime Ribeye - boneless \$24.95 PP (min 6)

Tenderloin Medallions \$23.95 PP (min 6)

Striploin \$22.95 PP (min 6)

Hot Chicken Entrées

Baja Avocado Chicken

Bite size breaded chicken stir fry with Baja chili sauce, sweet pepper, fresh avocado, red onion, garnished with fresh coriander. Served with Baja bean rice and tomato salsa.

\$18.95 (min 6)

Balsamic Chicken with Roasted Tomatoes

Marinated chicken with balsamic and herbs, roasted with fresh Roma tomatoes. Serves with roasted potatoes.

\$17.95 PP (min 6)

BBQ Chicken Breast

Breast of chicken marinated in Southern style BBQ sauce and grilled to perfection, served with roasted potatoes.

\$17.95 PP (min 6)

Boneless Hunter Style Chicken (Chasseur)

Chicken braised with tomato, brown veal stock, button mushrooms, white wine and tarragon. Served with roasted Yukon gold potatoes.

\$19.15 PP (min 6)

Butter Chicken

Boneless chicken marinated in our homemade buttery sauce, garnishes with fresh cilantro and tomato. Served with basmati rice and naan bread.

\$17.95 PP (min 6)

Cajun Spiced Roasted Chicken

Chicken lightly dusted with paprika, salt, garlic powder, black pepper, onion powder, cayenne, dried oregano and thyme and grilled and simmered in a Creole sauce. Served with Mexican rice.

\$17.95 PP (min 6)

Chicken Fajita Bar - build your own!

Chicken sautéed with peppers and onions and served with soft tortillas, shredded cheddar cheese, sour cream, guacamole and tomato salsa.

\$16.95 (min 6)

Chicken Cordon Bleu

A classic- baked chicken breast stuffed with ham and Swiss cheese. Served with rice OR roasted potatoes.

\$19.15 PP (min 6)

Chicken Dijon

Pan seared chicken breast in a white wine Dijon mustard & cream sauce. Served with rice OR Linguini.

\$19.15 PP (min 6)

Chicken Florentine

Chicken breast stuffed with spinach & ricotta. Served with rice OR roasted potatoes.

\$19.15 PP (min 6)

Chicken Souvlaki

Chicken breast tips in a skewer marinated with our homemade spices, served with tzatziki sauce, pita, & your choice of rice OR roasted potatoes.

2 skewers per person

\$17.95 PP (min 6)

Chicken St. Pepperberry

Boneless chicken breast stuffed with sundried tomato pesto, shallots, spinach, Parmesan and chèvre cheese topped with our house made tomato sauce. Served with steamed rice.

\$19.15 PP (min 6)

Chicken Taco Bar - build your own tacos!

Ground chicken with diced tomatoes, shredded cheddar cheese, shredded lettuce, choice of soft OR hard-shell tortillas.

\$16.95 PP (min 10)

Cornish Hen with Mediterranean Marinade

Baked Cornish hen, halved & marinated in our house seasoning. Served with your choice of couscous, roasted potatoes OR rice.

seasonal, \$27.55 PP (min 6)

Creamy Peppercorn Chicken

Chicken breast in an herb-infused black peppercorn cream sauce. Served with garden rice OR roasted potatoes.

\$17.95 PP (min 6)

Cuban Chicken

Mojito marinated chicken breast, pan seared with olives, capers & sweet peppers, in a red wine tomato sauce. Served with Mexican rice.

\$18.95 PP (min 6)

Curry Chicken with Green Apple Chutney (Mild or Spicy)

Boneless chicken breast marinated with our homemade curry, served with our fresh green apple & mango chutney and garnished with toasted shredded coconut. Served with basmati rice and naan bread.

\$17.95 PP (min 6)

Grilled Chicken Au Poivre

Pan seared chicken breast in a green peppercorn and brandy sauce. Served with rice pilaf.

\$17.95 PP (min 6)

Mediterranean Lemon Chicken

Seasoned chicken breast with Mediterranean herbs, extra virgin oil marinade, baked to perfection with a garlic lemon gaze. Served with Mediterranean rice.

\$17.95 PP (min 6)

Moroccan Chicken

Chicken marinated with oranges juice, cumin, coriander, cinnamon, paprika, honey and mint, broiled and served with roasted onion in cumin scented yogurt and warm apricot mint preserved lemon couscous and naan bread.

\$19.15 PP (min 6)

Panko Crusted Chicken Parmesan

Baked in our traditional tomato sauce, and baked with Mozzarella, and Parmesan cheese served with red sauce penne.

\$19.15 PP (min 6)

Pepperberry Roasted Chicken - **NEW ITEM!**

Ontario's grain fed, air chilled Chicken. Herb marinate and glazed with your choice of our in-house sauces roasted to perfection and fall off the bone tenderness. Half chicken per serving, dark and white meats, bone in. Served with your favorite side and bread & butter.

Choose your Favorite Sauce:

- Caribbean flavors & Spicy Jerk
- Honey, Asian Spice & Soy
- Mediterranean flavors with Lemon & Oregano
- BBQ
- Teriyaki

Choice of One Side:

- Roasted Potatoes
- Salad, your choice of:
 - Greek
 - Garden Salad
 - Caesar
 - Apple Creamy Coleslaw
 - Oil & Vinegar Coleslaw
- Steamed mixed veggies
- Rice: Plain or Garden

\$14.95 per person (min 6 per type)

Orders 12 + Choose 2 sides (min 6 per side)

Individual Serving: \$15.95 per person - Served in Boxed Meals

Boneless Chicken Breast: \$17.95 per person (min 6 per type)

Polynesian Chicken

Crispy breast of chicken with skin served with a light fruit salsa. Served with garden rice OR roasted potatoes

\$17.95 PP (min 6)

Sicilian Chicken

Breast of chicken in a mushroom Marsala wine sauce. Served with choice of rice OR roasted potatoes.

\$17.95 PP (min 6)

Thai Curry Chicken with Coconut (Mild or Spicy)

Boneless chicken marinated with Thai green curry and a hint of light coconut milk, lemongrass, Thai basil, sweet pepper, and zucchini. Served with steamed jasmine rice.

\$17.95 PP (min 6)

Hot Lamb Entrées

Spring Lamb Mini Kebabs Pulao

Ontario Lamb mini skewers served with basmati garden pulao and yogurt dip.

\$19.95 PP (min 6)

Hot Pork Entrées

BBQ Baby Back Ribs

Baby back ribs marinated with our zesty orange ginger sauce and glazed with our own BBQ sauce.

\$22.75 PP (min 6)

Grilled Pork

Grilled pork marinated with Italian herbs and lemon, with green beans.

\$16.75 PP (min 6)

Pork Roast with Hoisin Sauce

Pork shoulder roast slow cooked in our hoisin & peppercorn sauce, choice of roast OR mashed potatoes.

\$19.25 PP (min 6)

Pork with Apple and Cabbage

Grilled pork loin seasoned with Italian herbs and sage, stir fried Granny Smith apple and green cabbage.

\$17.95 PP (min 6)

Tandoori Style Pork

Grilled pork cutlet marinated with our Tandoori sauce, tomato salsa, mint yogurt, naan bread.

\$16.75 PP (min 6)

Hot Seafood Entrées

Black Tiger Shrimp

Jumbo Black Tiger shrimp sautéed with ginger, lime, coconut, fresh cilantro, basil and butter, julienned vegetables & steamed jasmine rice.

6 pieces per person.

\$22.75 PP (min 6)

Cajun Sword Fish

Grilled sword fish fillet marinated with our Cajun spices and rice.

\$21.55 PP (min 6)

Citrus Mahi-Mahi with Avocado

Grilled mahi-mahi fillet seasoned with lemon and olive oil, avocado salsa, and rice.

seasonal, contact us for pricing (min 6)

Glazed Salmon

Pan seared Atlantic salmon fillet, glazed with 12 Ingredient Asian sauce, with udon noodle stir-fry.

\$21.55 PP (min 6)

Lemon Garlic Herbed Tilapia

Grilled tilapia fillet with a blend of fresh herbs, butter, & lemon pepper. Served with rice.

\$19.15 PP (min 6)

Piri Piri Spiced Shrimp

Black Tiger shrimps seasoned with citrus piri piri sauce with lemon wedges and green onion. Served with couscous OR rice.

6 pieces per person

\$22.75 PP (min 6)

Salmon Piccata

Grilled Atlantic salmon fillet in lemon, caper & white wine sauce, with spicy garlic broccoli and steamed basmati rice.

\$21.55 PP (min 6)

Salmon Steak with Herb Sauce

Salmon steak seasoned with chives & tarragon sauce. Served with rice.

\$21.55 PP (min 6)

Salmon with Lemon and Dill

Salmon fillet seasoned with lemon & dill. Served with baby spinach and potato thins.

\$21.55 PP (min 6)

Salmon with Tropical Fruit Salsa

Grilled salmon fillet seasoned with grainy mustard and fresh lemon, tropical fruit salsa and rice.

\$21.55 PP (min 6)

Shrimp Kebabs (Mild or Spicy)

5 Jumbo Shrimp marinated with our house made spices and grilled on a skewer, with naan bread, yogurt dip, and your choice of couscous OR rice.

\$21.55 PP (min 6)

Salmon Teriyaki

Sautéed with our teriyaki sauce and julienned vegetables, with rice.

\$21.55 PP (min 6)

Special Notes:

- * Please place your orders no later than 3 PM to ensure availability.
- * Special Order Gluten-Free & Vegan options are available & maybe subject to additional charges.
- *Min order is 6, unless otherwise specified.

Hot Vegetarian Entrées

Aloo Gobi (can be vegan &/or gluten-free)

Light Indian style curry with potato & cauliflower. Served with Basmati rice and naan.

\$16.95 PP (individual meal, no minimum required)

\$14.95 (Min 6)

Chili Tofu with Cashew Stir Fry with House Soy Sauce (can be vegan &/or gluten-free)

Served with rice.

\$16.95 PP (individual meal, no minimum required)

\$14.95 (Min 6)

Coconut Vegetable Curry

Flavorful seasonal vegetable stew in a light curry sauce, with rice.

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Eggplant Parmesan

Served with bread and butter.

\$11.15 PP (min 6)

\$13.95 PP (individual meal, no minimum required)

Eggplant Parmesan with Pasta in Tomato Red Sauce

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Hoisin Eggplant & Basil (can be vegan &/or gluten-free)

Served with rice.

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Light Thai Style Green Curry (can be vegan &/or gluten-free)

Mixed with seasonal vegetables, peas, & coconut milk. Served with rice OR noodles.

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Moroccan Style Tagine with Chickpeas (can be vegan)

Served with couscous.

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Pasta with Cream Sauce and Grilled Veggies (can be gluten-free)

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Personalized 11" Pizza (can be gluten-free)

With your choice of veggie topping: grilled veggies, mushrooms, etc.

\$16.95 PP (min 6)

Thai Style Vegetarian Fried Rice with Pineapple (can be vegan &/or gluten-free)

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Vegetables Tagine with Chick Peas

Sautéed squash, zucchini, eggplant, and chick peas with Moroccan spices, your choice of rice OR couscous.

\$16.95 PP (individual meal, no minimum required)

\$15.55 PP (min 6)

Vegetarian Souvlaki

Vegetable skewers with tofu served with tzatziki sauce, pita, & your choice of rice OR roasted potatoes.

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Vegetarian Stir Fry

Mixed vegetables with your choice of sauce: Teriyaki, Sweet & Sour or Oyster Ginger Sauce, served with egg noodles OR rice.

\$16.95 PP (individual meal, no minimum required)

\$15.55 PP (min 6)

Vegetarian Style Paella

\$16.95 PP (individual meal, no minimum required)

\$14.95 PP (Min 6)

Special Notes:

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***Min order is 6, unless otherwise specified.**

Hot Buffet Combos

Combo # 1

- Seasonal garden salad with house made balsamic vinaigrette
- Sweet and spicy beef with mango chutney
- Couscous with fresh mint
- Grilled naan & whipped butter
- Brownies

\$25.15 PP

Combo # 2

- Village salad with feta and Kalamata olives with house made herb vinaigrette
- Lemon & oregano marinated chicken souvlaki with our own tzatziki
- Roasted lemon & garlic potatoes
- Grilled pita
- Assorted mini pastries

\$23.95 PP

Combo # 3

- Baby spinach, Stilton, pear slices & pecans
- Baked citrus Mahi-Mahi with avocado salsa
- Mushroom rice
- Bread & butter
- Assorted cookies

\$29.95 PP

Combo # 4

- Traditional Caesar salad
- Vegetable lasagna in our house made 3 cheese tomato sauce
- Bread & whipped butter
- Pepperberry cannoli

\$22.75 PP

Combo # 5

- Sweet mango and avocado salad with house made passion fruit vinaigrette
- Salmon piccata with lemon, capers, white wine veloute
- Basmati rice
- Breads & butter
- Fresh seasonal fruit

\$29.95 PP**Combo # 6**

- Roasted beets & sweet potato crisp salad
- Grilled Asian glazed Atlantic salmon
- Stir-fried egg noodles
- Apple strudel

\$29.95 PP**Combo # 7**

- Traditional Caesar salad
- Panko crusted chicken parmesan with house made tomato sauce
- Penne arrabbiata
- Bread & whipped butter
- Pepperberry biscotti & cannoli

\$27.65 PP**Combo # 8**

- Shrimp, avocado and mango salad
- Moroccan chicken, cumin roasted onions and yogurt raita
- Apricot & mint couscous
- Pita & hummus
- Fresh seasonal fruit and nuts

\$30.00 PP**Combo # 9**

- Pepperberry spring mandarin salad
- Boneless hunter style chicken (Chasseur) with white wine & mushrooms
- Grilled seasonal vegetables
- Roasted Yukon gold potatoes
- Bread & whipped butter
- Assorted cake slices, tortes & tarts

\$31.85 PP

Combo # 10

- Candied walnut salad
- St. Pepperberry stuffed chicken breast (sundried tomato pesto, shallots and chevre)
- Bread & whipped butter
- Dolce de leche cake with chocolate grenache and slivered pistachio

\$33.00 PP

Combo # 11

- Traditional coleslaw
- Smokey Texas style BBQ beef brisket
- Honey roasted seasonal vegetables
- Bread & whipped butter
- Mini pastries

\$30.95 PP (min 12)

Combo # 12

- Your choice of Caesar Salad, Greek Salad, Garden Salad OR Spring Mandarin Salad
- Chicken Pot Pie
- Regular Size Cookies

\$17.95 PP