



2024/2025 Catering Menus



www.catermeplease.ca

Please note we require a minimum of 40 guests for all menus

CATER ME PLEASE

PLATED MENU

This menu requires serving staff at a 1:25 ratio. Standard dishware, silverware, linen napkins, and table linens are included. This menu is served by our servers in a 3 course plated meal style OR a buffet style.

ALL DIETARY RESTRICTIONS
CAN BE ACCOMODATED

THIS MENU CAN ALSO BE
DONE IN FAMILY STYLE.

SIDES

Please choose 2:

- Herb roasted potatoes
- Buttermilk mashed potatoes
- Honey glazed baby carrots
- Herb roasted mix grilled veg
- Scallop potatoes
- Grilled asparagus or Green beans

DESSERT

Please choose 1:

NY style cheesecake slices
Strawberry Shortcake
Sticky toffee pudding
Donut wall

Vegan Options:

"Butter" chickpea curry * does not contain butter

Butternut squash cannelloni *cashew cheese, olive oil, & tomato sauce

Black bean & Quinoa stuffed peppers with sweet potatoes

Seasonal stuffed portobello mushroom



MENU OPTIONS

COCKTAIL HOUR - PASSED APPS

Please choose 3 of the following:

- Chicken skewers
- Bruschetta
- Spring rolls
- Swedish meatballs
- Tomato & Bocconcini
- Mashed potato jars
- Assorted Quiche
- Apple & Brie grilled cheese
- Bite size loaded potatoes
- Spanakopita
- Mini meatball on crostini
- Prosciutto wrapped pears

- **Substitute all 3 items for an XL Charcuterie Display/Welcome Station**

FIRST COURSE

Please choose 1 of the following

- Caesar salad
- Strawberry Spinach salad
- Apple & Pear green salad
- Southwest quinoa
- Greek salad

MAIN COURSE - ASSORTED ROLLS & BUTTER INCL.

Please choose 2 of the following to offer your guests to choose between.

**Vegetarian/Vegan/Gluten free meals are substituted/ included.*

- Sirloin steak with red wine demi glaze
- Roasted red pepper & goat cheese stuffed chicken
- Lemon & thyme chicken
- Fresh seared lemon pepper Atlantic salmon filet
- Sliced roast beef au jus
- Sweet potato cannelloni (V)
- Wild mushroom Potato gnocchi with rose sauce (V)
- Grilled eggplant parmesan (V)

CATER ME PLEASE

BBQ MENU

This menu is cooked on site with our grilling equipment, and can be served in a plated meal with staffing, or set up as an assisted served buffet with staffing.

All dishware, cutlery, linen napkins, and table linens are included.



PLATED MEAL OR FAMILY STYLE

Staffing Required - Add on staffing for \$25 per hour, each staff

On-site equipment fee - \$299

BUFFET STYLE

- This is not an all you can eat buffet. It is still only 1 entree portion per guest.

Staffing will need to be hired to set up, assist the service, and tear down-\$25/HR

Upgrade / Add on a different dessert for \$4pp

MENU OPTIONS

CHOOSE 1 MAIN (ADD SECOND MAIN \$6PP)

- BBQ marinated chicken
- Pulled pork on a bun
- Slow cooked brisket on biscuits
- BBQ smoked sausage with sauerkraut
- Chicken and Vegetable skewers
- Black bean burger

CHOOSE 1 SALAD

- Potato salad
- Pasta salad
- Tomato, cucumber, feta
- Caesar salad
- Greek salad

CHOOSE 2 SIDES

- Grilled mixed vegetables
- herb roasted potatoes
- Mac & Cheese
- Honey glazed baby carrots
- Creamed corn
- Corn on the cob (*seasonal)

**This menu comes with
assorted rolls or corn bread, butter, and fruit salad dessert**

CATER ME PLEASE

PASSED APPETIZER MENU

This menu requires servers at a 1:25 ratio. This menu is passed around by our servers to your guests over a 2 hour time, while your guests enjoy them selves standing, at cocktail tables, or sitting. This menu comes with cocktail napkins.

Menu is plus HST & Gratuity



MENU OPTIONS

CHOOSE 6 OF THE FOLLOWING

- Chicken satays
- Beef satays
- Sweet n sour meatballs
- Shrimp with cocktail sauce
- Bruschetta bread
- Mini beef sliders
- Chicken caesar wrap
- Asian salmon wrap
- Apple & brie grilled cheese
- Mini meatball crostini
- Bite size loaded potatoes
- Assorted mini quiche
- Mashed potato jars
- individual poutine cups

PREMIUM ADD ONS

- Rack of lamb lollipops
- Lobster devilled eggs
- Bacon wrapped scallops

\$6 per person

CHARCUTERIE DISPLAYS - ADD ON ONLY

Assortments of artisan cheese, cured meats, preserves, pickles & olives, grapes, crackers & crostini, and various jellies, sauces, and topping

CATER ME PLEASE

CELEBRATION MENU

This menu is dropped off & presented on platters for self serve. Staffing can be hired to assist for an additional fee.



MENU OPTIONS

This menu is presented on disposable platters (upgraded displays available)

- Assorted sandwiches & Wraps (tuna, egg salad, veggie, turkey and ham)
- Pasta Salad
- Potato Salad
- Fresh vegetable platter
- Fresh fruit platter
- Cheese platter with assorted artisan crackers
- Pickle & olive platter
- Assorted bite size pastries for dessert
- All dishware, cutlery, and white linen napkins are included.

CATER ME PLEASE

LUNCH PLATTERS

This menu includes a mild set up, disposable dishes, cutlery, and napkins. All platters will be disposable for easy cleanup if you choose delivery only. Please choose all items from either the Cold **or** Hot menu.

(*Cannot mix up menus)



OPTIONAL ADD ONS

- Custom cookies
- Chocolate dipped strawberries
- Chocolate dipped pretzels
- Chocolate dipped oreos

\$6 per person

MAKE IT A STAFFED BUFFET MENU

Add on staff
for a buffet set up &
food service

COLD PLATTER MENU

CHOOSE 1 WRAP ENTREE

This menu includes: mixed greens salad, cheese & crackers, olives, fruit tray, and cheesecake.

- Sweet & sour grilled eggplant, roasted red pepper, olive relish, and goat cheese
- Pesto grilled chicken with roasted red peppers and goat cheese
- Hand carved smoked ham with aged cheddar, gruyere cheese, whole grain mustard aioli, crisp lettuce and pickle.

HOT MENU PLATTERS

CHOOSE 1 ENTREE

This menu includes herb roasted potatoes, mixed grilled vegetables, caesar salad, assorted rolls with butter, and cheesecake

- Tuscan Style Chicken
- Chicken parmesan
- Sweet potato cannelloni

Each menu includes bottled water and pop!

CATER ME PLEASE

POP UP GRILL PARTY

This menu is good for on site corporate events & similar. We bring our equipment on site for 75 minutes and serve your guests all the BBQ'd goodies & snacks! Staffing included!



DRINKS

Yeah, they're included!

- Bottled water
- Coke
- Diet coke
- Ginger ale
- Nestea
- Bubbly

MENU

THIS MENU INCLUDES DISPOSABLE DISHES AND NAPKINS

SALADS - CHOOSE 1

- Caesar salad
- pasta salad
- potato salad
- Mac & cheese
- Mixed greens

MAINS - CHOOSE 1

- Homemade cheeseburgers
- Black bean burger (V)
- Grilled sausage on a bun
- Jumbo hotdogs
- Pulled pork on a bun

SNACKS- CHOOSE 2

OR substitute 1 for an additional salad!

- Fresh fruit
- Fresh Veggies
- individual assorted chips
- Individual assorted chocolate bars

CATER ME PLEASE

OPEN BAR MENU

This menu comes with 1 smart serve bartender, all alcohol listed, mixes, garnishes, ice, disposable cups & cocktail napkins.



OPEN BAR - 8 HOURS

WHATS INCLUDED?

- VQA red and white wine
 - Forty creek Whisky, Smirnoff Vodka,
 - Gin, White Rum
 - Mill Street organic, Canadian, Coors light
 - Assorted white claw coolers
- Coke, diet coke, ginger ale, club soda, orange juice, cranberry juice, bottled water

Tea & Coffee

Ice

Disposable barware & cups

*Add on Tequila for \$5pp

COMBINE OUR OPEN BAR WITH THE WEDDING MENU FOR A TOTAL OF \$125pp



ADD ONS

- Add on VQA white and red wine to your guest tables

\$36 per bottle, per table

Add on wine & water glassware to your tables: \$3 per guest

NOTES

There is a 1 bartender per 50 guest ratio. if you go over 50 guests a second bartender will be automatically added for \$30 / HR

OPEN BAR - YOU SUPPLY THE DRINKS!

- Looking for something more cost efficient?

YOU supply the bar (alcohol / mixes / ice / cups) and WE supply only the bartenders!

CATER ME PLEASE

ADD ON ITEMS & SERVICES

Here are just a few of our items that can be added on to your package!

Ask us
about our
kids menu!

TEA / COFFEE STATION

Please note this is a self serve station setup

- Assorted teas
- Freshly brewed coffees
- 2% milk, Almond milk
- Sugar, Sweetener
- Disposable coffee cups
- Stir sticks, Napkins

Please note we currently cater to the GTA, Golden Horseshoe, and Niagara regions.

*Travel fees may apply if your venue is outside of these areas.

Did you choose 2 entree options? You must submit a detailed seating chart showing where each guest is sitting, and their entree choice, 15 days prior to your event date!

No kitchen on site? No problem. We will bring our own equipment for an added fee.



LATE NIGHT SNACK

- Choose 1 of the following:
 - Hot dogs or Burgers & kettle chips
 - Grilled cheese & kettle chips
 - Pulled pork on a bun with kettle chips
 - Chicken fingers and fries
 - Poutine station (*Venue must have kitchen on site & deep fryer available for this option)

\$10pp
plus hot & grats

OPTIONS FOR ADD-ON:

- Day of coordinator / Wedding planner
- Photo booth with attendant
- Donut Wall or Candy Table
- Table linens
- Table Runners
- Linen Napkins
- Extra staff for day of setup / assistance
- Coloured glassware/dishware packages
- Charcuterie wall
- Audio Guestbook phone

***FOLLOW US ON SOCIAL MEDIA FOR
PROMOS, INFO, REVIEWS, GIVEAWAYS,
AND MORE:***

Catering: @CATERMEPLEASE

Planning: @cmp_event_planning

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