

2025/2026 Event Menus



www.catermeplease.ca

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

our mission statement

We do not meet expectations, we exceed them by bringing your wildest food and beverage dreams to life.

CMP not only specializes in weddings and corporate events - we do it all!

We cater to engagement parties, celebrations of life, baby & bridal showers, birthdays, open houses, staff appreciation, retirements, grand openings, and SO MUCH MORE!

Don't see a menu that you're looking for? Just ask us and we can do custom menus and quoting!



Passed Canapes

Servers will pass your chosen items among guests during a 1 hour cocktail hour.

Please select 3 from below:

- Chicken skewers
- Assorted Quiche
- Bruschetta
- Apple & Brie grilled cheese
- Spring rolls
- Bite size loaded potatoes
- Swedish meatballs
- Spanakopita
- Tomato & Bocconcini
- Mini meatball on crostini
- Mashed potato jars
- Prosciutto wrapped pears
- BLT Skewers
- Bacon & tator tot skewers
- Grilled peach& Prosciutto
- Strawberry & Guac bites



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

Plated Dinner

Course 1

Please choose 1 option for everyone

Guests with dietary restrictions will receive a chefs choice soup or salad

Caesar salad

Mixed greens, Homemade croutons, Parmesan, roasted garlic caesar dressing

Strawberry Spinach salad

Spinach with sliced strawberries, feta, and vinegaratte dressing

Apple & Pear green salad

Mixed greens and feta topped with thinly sliced apples & pears with vinegarette

Southwest quinoa

Quinoa, black beans, diced peppers, corn, and a zesty lime vinaigrette

Greek salad

Diced tomatoes, cucumbers, onions, feta, and olives, dressed with salt Greek oregano, lemon juice and olive oil

Upgrade to Soup

\$5/pp

Butternut Squash



Tomato Basil



Minestrone



Plated Dinner

Course 2

Please choose 2 protein options & 1 Veg/Vegan option for guests to choose from on your RSVPs

PROMO: Choose 1 protein option for ALL guests to enjoy, and receive \$8 off per person

Stuffed chicken breast

roasted red pepper & goat cheese baked inside with a light gravy topping, accompanied by mixed grilled vegetables and roasted potatoes

Lemon & thyme bone-in chicken

Lemon infused chicken baked then grilled with thyme, pepper, lemon juice and oil, accompanied by roasted potatoes and mixed grilled vegetables

Fresh seared lemon pepper Atlantic salmon filet

Lemon & herb, olive oil, and pepper grilled salmon accompanied by rice pilaf

Sliced roast beef au jus

Slow roasted beef lightly peppered and sliced thinly on top of buttermilk masked potatoes and mixed grilled vegetables

Apple brined sliced turkey breast (*seasonal)

seasonally flavored stuffing, mixed vegetables, buttermilk cheddar mashed potatoes, cranberry, and turkey gravy

Vegetarian/Vegan Options

Sweet potato cannelloni



Wild mushroom Potato gnocchi with rose sauce



Grilled eggplant parmesan



Seasonal stuffed portobello mushroom



Black bean & Quinoa stuffed peppers



Butter flavoured chickpea curry



Upgraded Entree Options

Upgraded pricing is applied to the entire guest count regardless of their meal choice. Inquire for current day pricings.

8oz Top Sirloin Steak

Cheddar and buttermilk mashed potatoes with mixed grilled veg and topped with au jus

Slow Roasted Porchetta

Slow cooked italian style pork roast, rubbed with rosemary and fennel, served with mixed vegetables and roasted potatoes

Pacific Halibut

Pan seared Pacific Halibut, Parsley and lemon emulsion served on rice pilaf

Beef Tenderloin

Seared beef tenderloin accompanied with garlic mashed potatoes, grilled vegetables, and topped with béarnaise

Plated Dinner

Course 3

Please choose 1 options for all guests to choose from.

Guests with dietary restrictions will receive a chefs choice dessert

Tea and coffee station including with dessert course for 1 hour

Creme Brulee

Maple Creme Caramel

Flourless Chocolate Lava Cake with bourbon whip

Pavlova with lemon curd and fresh berries

NY style cheesecake (Choc & Caramel or Berries)

Assorted Donut Wall Display



Upgrade Options

Assorted desserts at a station for self serve

Cake cutting of your own provided cake

BBQ Buffet Menu

Buffets are not all you can eat, it is 1 serving per guest. Guests must choose with RSVP.

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

Proteins

Select 1 - or add on a 2nd option for \$6pp

(guests must choose between options)

BBQ marinated bone-in chicken

Honey roasted chicken thigh

Pulled pork on a bun

Slow cooked brisket on jalapeno & cheddar biscuits

BBQ smoked sausage with sauerkraut

Chicken and Vegetable skewers

Black bean burger

Salads

Select 2

Potato salad

Pasta salad

Tomato, cucumber, feta

Caesar salad

Greek salad

Quinoa Salad

Sides

Select 2

Herb roasted grilled mixed veg

Herb roasted potatoes

Mashed Potatoes (add gravy)

Twice baked Mac & Cheese

Honey glazed baby carrots

Scalloped potatoes

Corn on the cob (*seasonal)

Passed Hors d'oeuvres

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 & mingling.

Choose 6:

Chicken satays
Beef satays
Sweet n sour meatballs
Individual Shrimp cocktail
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
Assorted Flatbread slices

Charcuterie display- add on

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

Premium add on

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

Celebration Buffet Menu

This menu is dropped off & presented on platters for self serve.

Staffing can be hired to assist for an additional fee.

Disposable platters, serving utensils, plates, napkins, and cutlery are included.

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

Upgrade to:

staffing

buffet set up

real dishware

& silverware

& cleaning/tear down

for additional fee



FUNKY MENU

This menu is presented in a buffet set up. It includes all disposable dishware, cutlery, and napkins. Serving staff must be added at a ratio of 1:25 and upgrades are available.



OPTIONAL ADD ONS

- Custom logo cookies
- Chocolate dipped strawberries
- Donut wall
- Milk Chocolate dipped pretzels
- White Chocolate Dipped Oreos
- Fresh Veggie platter



THE FUNKY MENU OPTIONS

BUFFET STYLE MENU

The following items are included:

- Jalapeno and cheddar corn bread
- Frito Garden Salad
- Cajun Corn Ribs
- Mac n Cheese Grilled Cheese
- Messy cheeseburger fries
- Waffle fruit cones

SUBSTITUTE OR ADD ON:

Substitute one of the above menus for the following, or add it on for \$11 per person:

- Big Mac Tacos
- The mighty meatball sandwich
- Trio melted cheese sandwich
- Bacon and tator tot skewers
- Grilled PB & J sandwich

Assorted waters and canned pop included!

POP UP GRILL PARTY CORPORATE EVENTS ONLY

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!



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

BEVERAGES

Yeah, they're included!

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



Add-ons & Upgrades for all events

TEA & COFFEE, OR HOT CHOCOLATE

SELF SERVE STATION

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

LATE NIGHT EATS

- 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
 - Individual Dorito taco bags
 - Flat bread/pizza station
 - Popcorn bar
 - Poutine station (*Venue must have kitchen on site & deep fryer available for this option)

POPULAR ADD ONS:

• Day of coordinator / Wedding planner
(ask us about or coordinator promo prices!)

- Photo booth with attendant
- Donut Wall or Candy Table
- Table linens / Table Runners
- Linen Napkins
- Charger plates
- Table numbers
- Champagne walls
- Coloured glassware/dishware packages
- Charcuterie walls
- Guest event favours
- Popcorn bar
- Trailer bar

Please note we currently cater to the GTA, Golden Horseshoe, K-W, 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.

Bar Options

Open Bar

This menu is based on a 5 hour open bar service, which closes for dinner hour.

Red and White table wine is included for dinner hour.

Smart serve bartender(s) are included, based on guest count

VQA red and white wine

Forty creek Whisky, Smirnoff Vodka, Gin, White Rum, Spiced rum

Mill Street organic, Canadian, Coors light

Coke, diet coke, ginger ale, club soda, orange juice, cranberry juice

Bottled water, Tea & Coffee

Table water service for dinner hour

Ice, Napkins, Disposable barware & cups

***Add on Tequila for \$5pp**

You supply the bar

Looking for something more cost efficient?

**YOU supply the bar (alcohol /mixes / ice / cups)
and WE supply only the bartenders at \$35 each per hour!**



F.A.Qs

are your menus subject to change after we book with you?

NO! once you select your menu for your contract, that is the menu that you will receive. sure our menus do/will change during, but yours will stay the same! If you decide you'd like to change up items or select a newer menu, you may do so up until 4 months prior to your wedding date.
*subject to fees

do you offer tastings?

Yes, we do! However, it will depend on your package selection, when you book, and the availability- a tasting is not guaranteed. If you are entitled to a tasting (plated menu!), then once your deposit has been received, you will receive more information regarding tasting dates. Please know there is no guarantee if you book less than 6 months before your wedding as the tasting dates may have already passed. We only offer 2 per year! Tastings are only included in all-inclusive packages and are for two people- treat it like a fun date night! You get to try our Chef's selections which are the go-to must-haves & fan favourites. The point is to instill confidence, not "taste test". It is a true experience though! We do not provide tastings pre-booking, unless availability permits, but are happy to send along any reviews to help your decision-making.

what if we require meals/offerings that have intense dietary restrictions?

This is not a problem, and it is something we never want you to worry about! We are familiar with them all, and always offer creative alternatives with integrity. Vegan, gluten-free, dairy free, peanut free, celiac, halal ETC. You name it, we can do it! (*additional fees may apply). Select for the majority and let us handle the rest.

when do you require final numbers and all dietary restrictions?

15 days before your wedding date. After this point, your numbers can only increase with approval, not decrease. The 15-day mark is when we complete our ordering and resource planning; as pre-orders are required for plated seated dinners along with a corresponding detailed seating chart.

where is your food prepared and who prepares it?

This is one of our competitive advantages. We hire experienced, talented, and educated chefs to prepare our catering food on-site at your venue, and bring our own equipment if no kitchen is available. You are not getting just the basics with us. This is all for a true guest experience, being able to approach our chefs to smell the aromas and watch the live action of what they're eating that event. They can even chat with our chefs!

do you set up for us?

We are responsible for all things pertaining to the services you book with us and what we are providing. If we are doing food and bar/ beverages, we are responsible for setting your tables with the included place settings (*as per your package), setting up the bar and tearing this all down & cleaning up. This might change if we are only providing one area of the service, but your booking representative can clarify for your specific event. Most menus include standard porcelain dishware, silverware, and white linen napkins. Please be sure to confirm otherwise disposables may be what's included if its a delivery style only. With this being said, we can always be more involved at a Supplemental charge. You need us, you got us!

As previously seen, we offer day-of wedding and event coordination services as well!

Ask for more details and promo pricing on this!

Do you offer bread with your menus?

YES! Our plated menu and BBQ menu include table bread baskets with assorted bread & whipped butter. Our BBQ menu also has the choice of corn bread too!

Do you offer table water service?

YES! you may add this onto any menu. if you're choosing an open bar with us, this is automatically included (along with wine and water glasses)

Do your menus include serving staff?

Yes, and no. Our plated menu, BBQ buffet, and Passed Canapes menus include all serving staff required. All other menus have the option to hire our staffing at an hourly rate, based on your guest count! Otherwise, some menus are just straight drop off.

Are dishes and cutlery and napkins included?

Standard Dishware, standard silverware, and white or black napkins are included with the plated menu & BBQ menu only. All other menus include disposable items, unless upgraded. Glassware is also not included but can be added for a fee (*unless we are doing an open bar, then table glassware is included. but the open bar will have disposables). ALSO- check out our upgrade options for some unique items!

what if we want a special custom menu or something particular on our menu?

YES! We have our menus available for you to look at so that you have an idea of what we can do, and what is most popular. We are happy to design a custom menu for your event. A custom quote is required and price increases will reflect.

what is the planning process like and what can we expect?

After you book, you get a welcome email outlining the process and communication. We dive into specifics approximately 2-months-out and assign you a catering food coordinator to focus on a detailed food timeline (development and execution). We are always an email or call away and can chat you through your planning as it pertains to the food and beverage only. If you have hired a day of wedding coordinator from us, they will be assigned to you 12 weeks prior to your event day to go through all things wedding related, rehearsal, set up, full day of timelines, and more!

Do you offer any upgrades or unique add on options?

OH YES! we sure do! here are a few of our most popular items to add on:

- Photo booth with attendant
- Donut Wall or Candy Table
- Table linens / Table Runners / Table numbers
- Champagne walls/Charcuterie wall
- Coloured glassware, charger plates, coloured napkins, and coloured cutlery
- Event favours (candy bags, honey jars, and more!)
- Popcorn bar
- Slushy machine
- Mobile trailer bar
- Table /guest menus and itineraries
- and our most popular....DAY OF COORDINATION! (*and get this at a promo discounted price too with our plated menu!)

Need more information or have further questions? Read through the contract to find more answers, or send us an email at any time: info@catermeplease.ca

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

**Catering:
@catermeplease**

**Day of coordination & Planning:
@cmp_event_planning**

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