



# **EVENT MENU 2020**

**ALL CATERING PROVIDED BY:**



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## RISE N' SHINE BREAKFAST

Mini Assorted Pastries & Fresh Fruit Platter \$7.95

Bacon/Sausage/Scrambled Eggs/Home Fries/ Mini Assorted Pastries/Fresh Fruit Platter \$16.95

Omelette Station/Bacon/Sauage/Home Fries/Mini Assorted Pastries/Fresh Fruit Platter \$19.95

Add Coffee and Fresh Fruit Juices \$3.50

Add Yogurt and Granola \$4.50

## GRAB AND GO BREAKFAST

Peameal Bacon/Egg/Cheese/English Muffin \$7.95

Yogurt Parfait Cups \$3.50

## LUNCH BUFFET

See Soup and Salad Selections (choose 1)

Select Main:

Assorted Premium Sandwiches and Wraps \$6.95

Housemade 7oz Brisket Burger/Italian Sausage \$13.95

Taco Station (Slow Cooked Pork & Roasted Chicken) \$11.95

corn and flour tortillas with assorted toppings

See Dessert Selections (choose 1)

## PLATED LUNCHES

See Soup & Salad Selections (choose 1)

Select Main:

Quiche Lorraine/Vegetable Quiche \$9.95

Chicken, Spinach & Mushroom Crêpes \$12.95

5 oz Chicken Breast with Mushroom Marsalla & Wild Rice \$12.95

Penne al a Vodka \$9.95

Chef's Seasonally Inspired Flatbreads \$12.95

See Dessert Selections (choose 1)



## DINNER BUFFET

See Soup and Salad Selections (choose 1)

Select Main:

Live-Action Pasta Bar \$17.00

Prime-Rib Dinner with Yorkshire Pudding, Roast Potato and Seasonal Vegetables - market price

8oz New York Striploin with Baked Potato and Grilled Vegetables \$19.95

See Dessert Selections (choose 1)

### TRADITIONAL PIG ROAST

Field Greens Salad  
Artisan Rolls & Butter  
Apple Chutney & BBQ Sauces

Roasted Mini Red Potatoes  
Asian Coleslaw  
Seasonal Vegetables

**\$39.95**  
\*minimum  
order of 50

## PLATED DINNERS

See Soup and Salad Selections (choose 1)

Select Main:

7oz Cali-cut Roasted Striploin with Veal Demi \$33.00

7oz Filet Mignon - market price

Stuffed Chicken Supreme \$27.00

Gremolata and Parmesan Crusted Chicken Breast \$25.00

Chicken Coq au Vin \$25.00

6oz Maple Miso Atlantic Salmon \$30.00

6oz Cedar Planked Arctic Char \$30.00

6oz Seasonally Stuffed Pork Tenderloin \$27.00

Select Starch:

Dauphinoise Potato \$1.00

Roasted Mini Red Potatoes

Yukon Gold Mashed Potato

Wild Rice

Herbed Jasmine Rice

\*all served with seasonal vegetables

See Dessert Selections (choose 1)

**\*ALL PRICES PLUS APPLICABLE TAXES & GRATUITIES**

**\*LINEN AVAILABLE UPON REQUEST (\$)**



## SALAD SELECTIONS

Classic Caesar Salad/Focaccia Crisps/Fried Capers/Pancetta \$4.00  
Field Greens Salad/Cucumber/Heirloom Cherry Tomato/Bermuda Onion \$3.75  
Horiatiki/Kalamata Olives/Feta/Oregano/Green Peppers/Red Peppers/Cucumbers \$5.00  
Classic Waldorf/Celery/Apples/Walnuts/Grapes/Boston Lettuce \$5.00  
Arugula Salad/Apple/Strawberry/Confit Garlic/Toasted Sunflower Seeds/Vinaigrette \$5.00

## SOUP SELECTIONS

Roasted Tomato Basil \$3.00  
Sweet Potato and Sage \$3.00  
Cauliflower and Apple \$3.00  
Wild Mushroom and Parsnip \$3.00  
Autumn Carrot and Sweet Potato \$3.00  
Chicken Consommé \$5.95  
Mushroom Consommé \$4.50

## DESSERT SELECTIONS

Assorted Squares, Cakes & Cookies \$1.50  
Assorted Cheesecakes \$4.50  
Fresh Fruit Tray \$4.50  
Seasonal Crème Brûlée \$4.50



## HORS D'OEUVRES

\*price per dozen

- Sweet and Sour Meatballs \$24.00
- Beetroot Blini with Pickled Mushroom \$48.00
- Beet and Goat Cheese Crostini \$42.00
- Mushroom Duxelle Crostini \$42.00
- Smoked Salmon Gravlox on Rye Toasties \$48.00
- Leek and Blue Cheese Flatbread Spears \$42.00
- Mini Vegetable Frittatas with Chevre \$48.00
- Bacon Wrapped Water Chestnuts \$42.00
- Crispy Pork Gallettes \$48.00
- Mini Samosas with Tamarind Dip \$48.00
- Parma Ham and Mozzarella Bites \$48.00
- Chicken Katsu Skewers \$60.00
- Mini Corn Dogs with Tomato Relish \$60.00
- Shrimp Curry Shooters \$72.00
- Beet Composition Spoons \$60.00

## VEGAN

- Vegan Asian Spring Rolls with Ginger Sriracha Reduction \$48.00
- Beetroot Hummus Bites \$54.00
- Chickpea Bruschetta with Sundried Tomatoes \$54.00
- Grilled Maple Mustard Brussel Sprouts \$54.00
- Mini Shallot Bhajis \$54.00
- White Bean Artichoke Toasts \$54.00
- Crispy Thai Cabbage Wraps with Tofu \$54.00
- Sweet Potato and Avocado Bites \$54.00

## BOARDS

- Imported Cheese Board \$60.00
- Domestic Cheese Board \$42.00
- Wild Game Charcuteries \$48.00
- Traditional Charcuteries \$
- Chef's Choice Assorted Hors D'oeuvres \$48.00



## FOR YOUR KNOWLEDGE:

Buffet bookings require a minimum of 30 guests  
Notification of dietary restrictions required 48 hours in advance  
Customized menus available upon request

Catering Concierge: [thill@roadrunnerfoods.ca](mailto:thill@roadrunnerfoods.ca)

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