



Reception MENU



FULL SERVICE APPETIZER SELECTION

*Please inquire for service details. Minimum order of 3 dozen
(We use only local halal chicken)*

Selection #1 - \$22.00 Per Dozen

- Bruschetta Cups
- Vegetarian Spring Roll
- Vegetable Samosa with Sweet Chili Sauce
- Caprese Skewers with Balsamic Reduction
- Mushroom & Brie Tart
- Spanakopita

Selection #2 - \$26.00 Per Dozen

- Crab Stuffed Mushrooms
- Meatball Sliders
- Coconut Shrimp with Sweet Chili Sauce
- Mini Beef Wellington
- Thai Chicken Satay

Maximum 5 selections per event.

PLATTERS

DELUXE CHECUTERIE BOARD - \$15.95 PP

Combination of cheese, crackers, olives, pickles, dried fruits, assorted meats and seasonal fruit.

CHEESE & CRACKER BOARD - \$12.00 PP

A mix of popular and local cheeses and delicate crackers. Garnished with seasonal fruit.

FRESH FRUIT & BERRY TRAY - \$6.50 PP

An arrangement of fresh sliced seasonal fruit including cantaloupe, pineapple, grapes and berries.

FRESH CUT VEGETABLE CRUDITE WITH MEDITERRANEAN DIPS - \$10.00 PP

Fresh carrot & celery sticks, broccoli & cauliflower flowerets, cucumber and sweet bell peppers. Served with hummus, tzatziki and baba ghanoush.

DESSERT SPREAD - \$10.00 PP

Bakers choice of seasonal squares, cookies, cakes and bars.



FROM THE BAR

ALCOHOL OPTIONS

DOMESTIC BEERS - \$6.50

LOCAL BEER - \$8.50

HOUSE WINE - \$6.50 PER GLASS

****SPECIAL OCCASION PERMIT FEE - \$50.00****

*All bar services require a Bartender for a minimum of 4 hours at
\$35.00 per hour.*

NON-ALCOHOLIC OPTIONS

SPARKLING CIDER - \$3.00

MOCKTAILS - \$3.00

NON-ALCOHOLIC BEER - \$3.00

ORDERING INFORMATION

PLEASE COMPLETE THE CATERING ORDER FORM AND E-MAIL IT TO:

Email: mgrubic@blackandmcdonald.com

All catering requests must be finalized no later than 10 business days before the event date. This will afford our team the necessary time to effectively address any related supply chain and/or support labour issues. We continue to make every attempt to accommodate a last-minute request but this cannot be guaranteed.

ORDER CANCELLATION

- 48 hours' notice is requested for cancellation of catering orders.
- Cancellations must be provided in written format or email, voice messages will not be accepted.

CATERING PRICES

- Please note that all prices are subject to HST.
- Additional staffing needs for set-up and service will be charged accordingly.

DINNERWARE & RENTAL OPTIONS

- Chafing dishes and Sterno Chafing Fuel are provided with hot food.
- If you require linens, the rental cost will be included on the contract.

LABOUR CHARGES FOR SERVING STAFF

If serving staff is required for your event, an additional charge of **\$35 per hour**, per staff member, will apply.

PLACING CATERING ORDER

The event coordinator can create a special menu to meet your needs. They will ensure order accuracy and only orders accepted by them will be issued an order confirmation. Please remember that when ordering, specify the number of guests, date required, room number, the time required, when the event will start and end and the billing details of the person and department to receive the invoice.

SPECIAL DIETARY REQUIREMENTS

We are happy to accommodate any allergy or dietary requirement you or your guests may have. Please advise us at the time of your order if you or any of your guests have any allergies or dietary requirements and we will accommodate accordingly. An additional charge of **\$3.00** per person will be applied where any modification to existing menu items listed above is required. This includes but is not limited to dairy-free, vegan and gluten-free requirements.

INVOICING/PAYMENT

A credit card is required upon acceptance of a catering quote. An invoice will be created following the event and sent to the organizer's attention. Payment is due upon receipt by cheque, Visa or Mastercard.