

1 Entrée Buffet Menus with 3 sides \$27.50 (Price Based on 90 People)

2 Entrée Menus and 5 sides \$38pp (Price Based on 90 People)

3 Entrée Menus and 6 sides \$46pp (Price Based on 90 People)

All menus include Buns and Butter, Tea / Coffee, Paper Supply, Linen for the Buffet Table and Chafing Dishes.

Not included – Servers (\$140 per server), Delivery, Set up / Pick up

Gratuuity is optional but 10% will be applied unless directed otherwise:

Please email chef@delicitecatering.ca with your required menu selection or budget requirements. We will provide you with a quote(s) within 72 hours which will remain guaranteed for up to 60 days.

Beef Entrees:

Cabernet Slow Braised Beef with Golden Yorkshire Accents.

Slow Roasted and Braised in A Rich Cabernet Wine Jus with Mushrooms Roasted Root Vegetables and Fresh Herbs. Served With Horseradish Sauce and Yorkshire Puddings.

Rosemary and Garlic Rubbed Baron of Beef

Seasoned with Sea Salt, Fresh Ground Black Pepper, this Outside Round is Slow Roasted to a Medium Doneness and Served with Horseradish Sauce, Yorkshire Puddings and a Herb Jus

Herb Infused Striploin Au Jus & Golden Accents (Premium Entrée that incurs a surcharge – Please enquire)

Slow Roasted to A Succulent Medium Rare and Rested to Perfection. Finished with a Reduction of Red Wine and Garden Thyme. Served with Yorkshire Pudding and Horseradish Sauce

Velvet Stout Braised Beef Casserole

Low and Slow Guinness Braised Stew with a Selection of Root Vegetables. Served with Oven Baked Cheddar & Herb Dumplings

Lasagne al Forno con Pane all'Aglio

Our Homemade 3 Layered Beef Lasagna. Each Layer Consisting of a Rich Meat Sauce, Bechamel, Mozzarella and Parmesan Cheese. Served with Garlic Toast

Korean Beef Bulgogi and Vegetables

Paper Thin Sliced Beef Marinated and Stir Fried with Vegetables to give a Sweet, Savory Umami Finish with Hints of Ginger, Garlic and the Nutty Warmth of Toasted Sesame Oil. Served with Kimchi and Spiced Pickled Cucumbers

Tsukune with Tare Glaze

Minced Beef Meatballs (1oz) Basted in Our Homemade Sweet and Savory Teriyaki Sauce. Garnished with Green Onion and Toasted Sesame Seeds

Chicken Entrees

Smoked Cheese and Garden Asparagus Bacon Wrapped Chicken

Our Signature Chicken Option. Boneless Chicken Breast Filled with Smoked Artisan Cheese, Crisp Spring Asparagus and Finished in a Maple Glazed Bacon Jacket. Served with a Creamy Garlic- Dijon Velouté

Creamy Tuscan Chicken

Chicken Breasts, Chargrilled & cooked in a cream-based sauce with Onion, Garlic, Sundried Tomato, Mushrooms, Dijon Mustard, Fresh Basil and Wilted Spinach

Poulet A La Greque

Boneless Chicken Breast Marinated in Olive Oil, Lemon, Garlic and A Selection of Mediterranean Spices. Chargrilled And Served with Our Homemade Tzatziki Sauce.

Pollo alla Cacciatora

A Rich Italian Classic of Chicken Thighs Braised in a Tomato and Herb Based Sauce with Mushrooms, Vegetables, Garlic and Wine

Murgh Makhani

Our Classic Butter Chicken Cooked in a Velvet-Smooth Butter and Tomato Gravy, Scented with Toasted Fenugreek and Finished with a Touch of Honeyed Sweetness

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Pork Entrees

Cider and Herb Brined Orchard Pork Roast

24 Hour Soaked in an Apple Cider and Herb Brine. Served with a Spiced Orchard Fruit Compote and a Herb Infused Gravy

Mediterranean Pork Loin Steaks

Soaked for 12 Hours in a Sea Salt and Citrus Brine. Herb Seasoned before Charring and Oven Roasted for Exceptional Flavour Served with Tzatziki Sauce

Schnitzel à la Chasseur

A Golden, Pan-Seared Pork Escalope, Finished with a Decadent Hunter's Gravy. Featuring Mushrooms, Shallots and Deglazed with a Dry Riesling

Canadian Rye and Maple Glazed Ham

Slow-Roasted Ham Burnished with a Glossy Reduction of Canadian Rye and Maple Syrup

Pork Côtelettes à la Normande

Cider Brined Pork Loin Steaks Cooked in A Garlic Cider Cream Sauce with Butter Fried Okanagan Apples and Fresh Herbs

Hot Sides

Creamy Mashed Potato

Roasted Garlic Mashed Potato

Greek Style Lemon Potato – Cooked in a Lemon Garlic Broth and Roasted with Selected Herbs

Oven Roasted Baby Potato with Rosemary and Garlic

Vegetable Rice Pilaf

Baby Cheddar and Potato Perogies with Fried Onion and Sour Cream

Traditional Mac and Cheese

Medley of Steamed Vegetables

Roasted Vegetable Medley

Cold Sides / Salads

Greek Salad

Potato Salad

Broccoli and Cheddar Pasta Salad

Creamy Coleslaw

Roasted Beets with Apple, Red Onion and Feta Crumble – Balsamic Dressing

Quinoa Salad – Choose either a Cilantro Lime, Lemon, Garlic and Olive Oil or Balsamic Dressing

Caesar Salad Tossed / Garden Salad – Dressings: Ranch, Italian, Balsamic, Raspberry or Oil Spinach Salad with Strawberries, Feta and Walnuts – Balsamic or Raspberry Dressing

Watermelon, Feta and Mint

Cucumber – Natural Yogurt, Dill, Lemon, Garlic