



pricing subject to change with
increased food costs and labour.

Buffet Package

Celebrate your special moment with us,
and we will make it memorable.



per person

\$ 55.00

2024

www.krewcateringco.ca



Salads and platters

2 choices

Classic caesar salad

CRISP ROMAINE, FOCCACIA CROUTONS, HOUSE DRESSING, SHAVED PARMESAN,
CRACKED PEPPER, PECCORINO CHEESE CRACKER

Krew gathered greens

MIXED GREENS, FALL HARVEST MAPLE SWEET POTATO, CANDIED BEETS, HERBED
FETA CHEESE, SLICED RED ONION, ROASTED VIDALLIA ONION VINAIGRETTE

Squash soup

SWEET ROASTED SQUASH, APPLE CIDER, CINNAMON, CLOVES, BORSINI CHEESE
CREAM

Foraged mushroom and leek soup

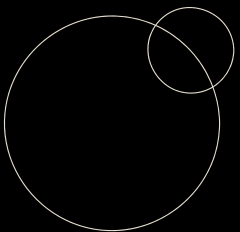
CARAMELIZED ONION AND LEEKS, MIXED MUSHROOMS, TRUFFLE, CREAM

Squash salad

CAST IRON HALLOUMI CHEESE, MAPLE APPLE BUTTER, SQUASH, FENNEL, ARUGULA,
DRAGON ACRES HERBS, VIDALLIA ONION VINAIGRETTE, PUMPKIN SEED BRITTLE,
PECORINO

Krew signature cold vegetable platter

WITH SUNDRIED TOMATO VINAIGRETTE, CRISPY SHALLOTS, DRAGON ACRES
MICROGREENS



Main Course- 2 choices

Chicken Farcie

Prosciutto wrapped chicken with aged cheddar and herbs

Whole roasted AAA Top butt with the trimmings- carving station

4oz salmon loins

lemon and garlic, citrus curry veloute

or

classic white wine sauce with dill and chives

7 oz Beef tenderloin- \$12.00 per person additional

Herbs, seared, cracked pepper, sea salt

Bone in center cut pork chop

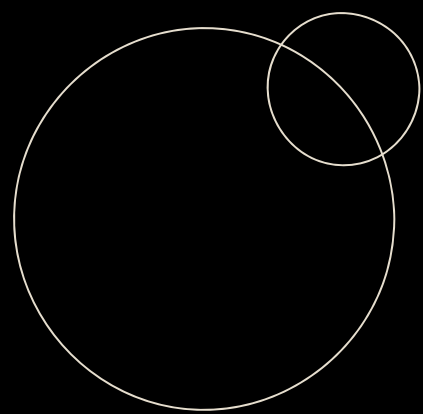
Onion relish, orange brined, herbs.

Creole herb chicken

ROSEMARY, THYME, CREOLE SAUCE, MICROGREENS

Smoked Hickory chicken

BBQ RESTAURANT RUB, KREW BBQ SAUCE, GRILLED LEMON, CHIVES



Main Course Sides and Starches- 1 choice of each

Whipped Potatoes

Bacon jam, old cheddar,
chives

Mini Red Potatoes

Herbs, sea salt, vinegar

Peccorino and onion potato stack-

\$5.00 per person additional

16 layers, sweet potato, russet
potato, thyme, peccorino, pressed

Mashed potato gratin

crispy topping, gratin cheddar cheese, chives

Classic Whipped Potatoes

butter, cream, 35%, chives

Smoked cheddar penne

crispy bacon, smoked cheddar sauce, sundried
tomato pesto, chives, spinach

Rigatoni pasta

creamy a la vodka sauce, torn mozzarella, basil pesto,
microgreens

Spiced Honey carrots

Orillia honey, sea salt, maple syrup,
cinnamon

Broccolini

herbs and butter

Garlic Asparagus

Butter, salt, pepper, garlic

Seasonal choice

Butter, steak spice, garlic, grilled

sauces for pairing.

brandy peppercorn

White wine sauce

Pearl onion hunter sauce with herbs

Madeira wine sauce

classic demi

Dessert Course-
Plattered- choice of 1

Vanilla Caramel Crunch cake
chantilly, bourbon caramel, berries

Old fashioned 6 layer chocolate cake
compote, white chocolate

Coffee Crisp Bar
Layered, coffee crisp, cheesecake mix, Baileys sauce

Assorted dessert board
Classic butter tarts, nanaimo bars, lemon burst bars, mini bundt cake with sauces, fruit

Warm Apple Crisp meltaway board- top seller
Southern crumble, rhubarb sauce, caramel



Coffee & tea station included

Vegan, dairy, gluten, peanut
free options available