



- pricing subject to change with increased food costs and labour.

Wedding Package- Plated 1

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



per person

\$ 110.00

2024

www.krewcateringco.ca



Wedding Package Breakdown

-Cocktail hour- 4 choices, 2 pieces per person- Passed by our waitstaff on decorated platters

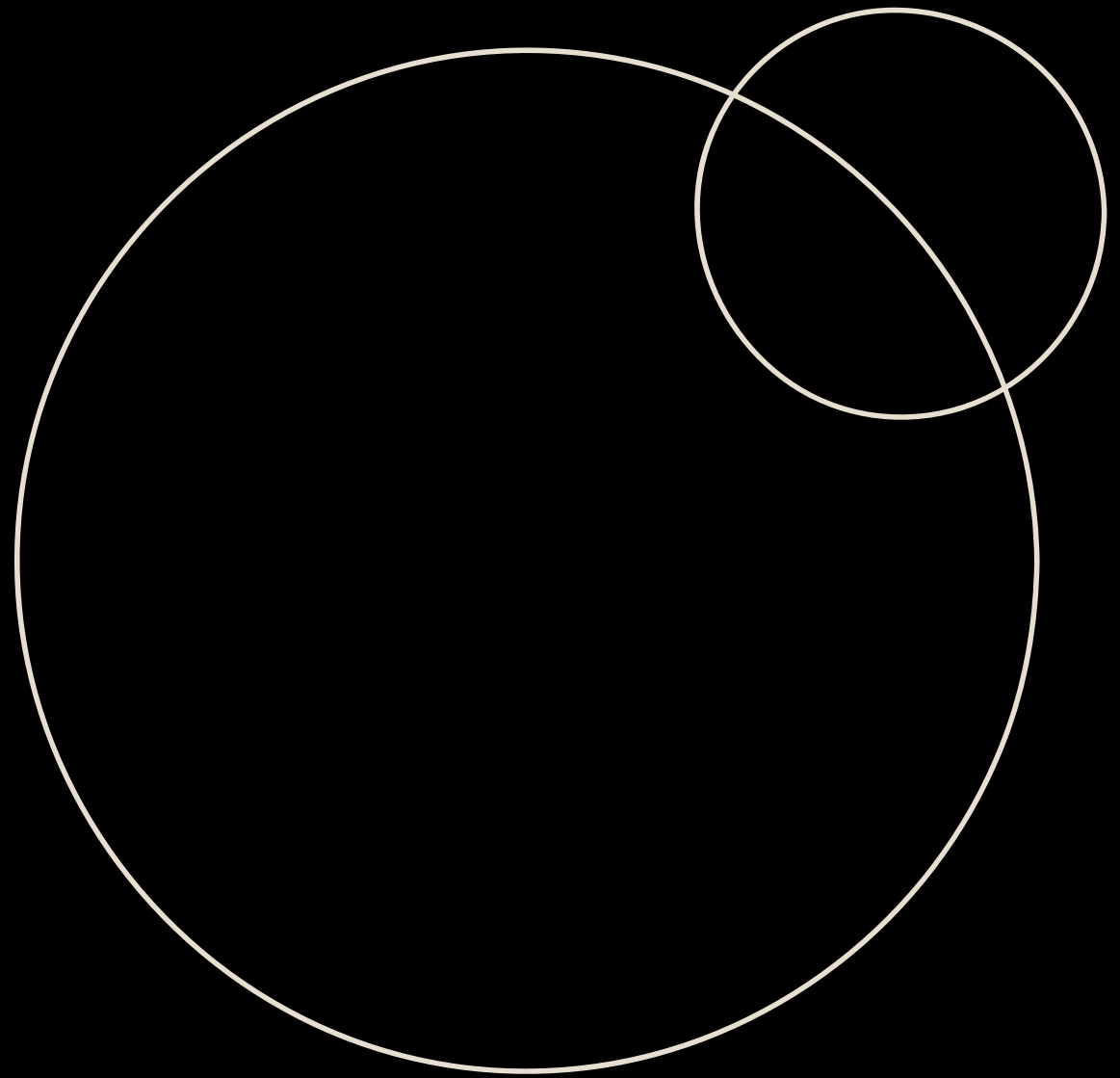
-Appetizer Course

-Main Course

-Dessert Course

-Coffee & tea station

-Late night station



We will get in touch with a venue of your choice that allows any preferred caterer.

For a list of venues, Please contact.

Our wedding packages are priced per person + taxes, staffing, operating fee and gratuity of 18%

Appetizer Course- 1 option

Penne cracked pepper A la vodka

cracked peppercorn, vodka, asparagus tips, peccorino, 35% cream

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

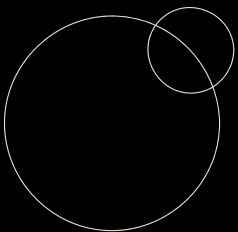
SWEET ROASTED SQUASH, APPLE CIDER, CINNAMON, CLOVES, BORSINI CHEESE CREAM

Foraged mushroom and leek soup

CARAMELIZED ONION AND LEEKS, MIXED MUSHROOMS, TRUFFLE, CREAM

Rigatoni pasta

SMOKED GOUDA, RIGATONI PASTA, BLISTERED TOMATO, PANCETTA, CRISPY ONION TRUFFLE OIL



Main Course- 2 choices
additional \$10.00/PP

Chicken Farcie

Prosciutto wrapped chicken with aged cheddar and herbs

6 oz California cut steak- \$10.00 per person additional
Grilled medium, Steak blend, herb and garlic butter

Cod Loin

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

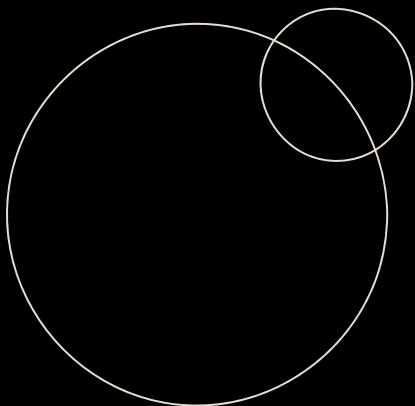
Onion relish, orange brined, herbs.

Prime Rib- \$8.00 per person additional

Montreal steak spice, classic roasted, Au jus, yorkshire pudding

Chicken cordon bleu

swiss, house smoked ham, crispy panko



Main Course Sides and Sauces- 1 choice from each

Whipped Potatoes

Bacon jam, old cheddar,
chives

Spiced Honey carrots

Orillia honey, sea salt, maple syrup,
cinnamon

Mini Red Potatoes

Herbs, sea salt, vinegar

Broccolini

herbs and butter

Peccorino and onion potato stack-

\$5.00 per person additional

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

Garlic Asparagus

Butter, salt, pepper, garlic

Crispy potato cake

panko crusted whipped
potato cake, garlic and herbs

Seasonal choice

Butter, steak spice, garlic, grilled

brandy peppercorn

White wine sauce

Pearl onion hunter sauce with herbs

Madeira wine sauce

classic demi

Dessert Course

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

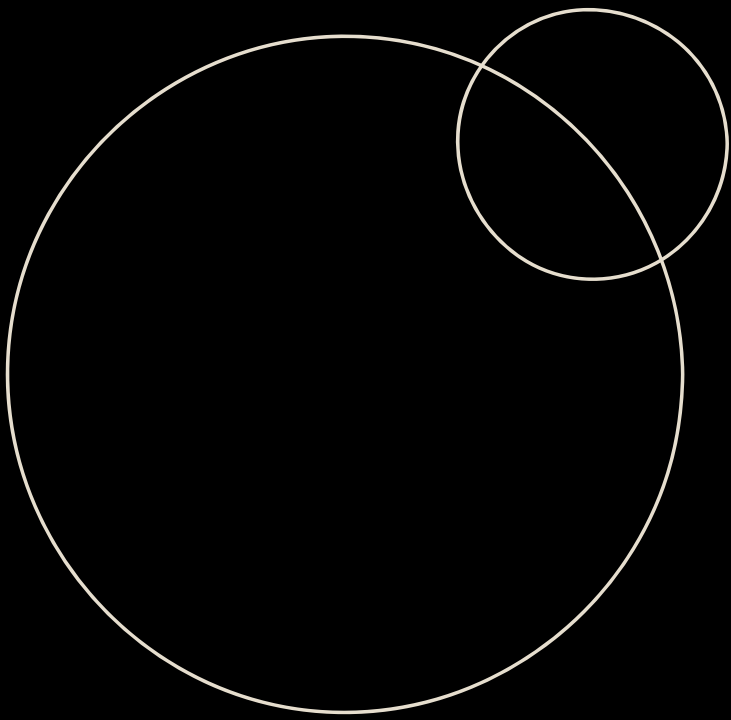
Sticky Toffee Pudding
classic, gooey caramel, fresh clotted cream

Warm Apple Crisp meltaway
Southern crumble, rhubarb sauce, caramel



Coffee & tea station included

Vegan, dairy, gluten, peanut
free options available



Late Night Station- 1
choice

The poutine express

Slider station

Fried chicken and waffle station

Leaning tower of nachos

Macaroni and cheese bar

Beavertails