



Brides On A Budget-Plated

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



per person

\$ 75.00

2024

www.krewcateringco.ca



Wedding Package Breakdown

-Cocktail hour- 2 choices
stationed on decorated platters

-1 salads

-Main Course- 2 choices

-Main Course sides- 1
combination choice

-Dessert station

-Coffee & tea 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 package is priced per person + taxes, staffing, satellite kitchen and
gratuity

glassware, napkins, plates, cutlery to be outsourced by client

Salads
1 choice only.

Classic caesar salad

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

Krew fall gathered greens

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

Krew summer gathered greens

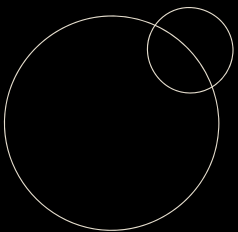
MIXED GREENS, SLICED RED ONION, ASPARAGUS TIPS, PEPPERS, FETA, SUNDRIED
TOMATO VINAIGRETTE

Greek Salad

BLENDED LETTUCE, ONION, TOMATO, CUCUMBER, OLIVES, FETA, GREEK HERB
VINAIGRETTE

Korean inspired Summer greens

GOCHUJANG ROASTED SUMMER VEGETABLES, TRI COLOUR QUINOA, PONZU GINGER
DRESSING, GREENS.



Main Course

1 choice

Chicken Parmesan roulade

mozzarella, breaded, pomodoro sauce

Carved striploin

Herbs. demi

4oz salmon loins

lemon and garlic, citrus curry veloute

or

classic white wine sauce with dill and chives

Caramelized apple and brie stuffed pork loin

Orange brined, herbs. demi

Creole herb chicken

ROSEMARY, THYME, CREOLE SAUCE, MICROGREENS

Grilled 1/4 chicken supreme

Dry rub, grilled, smoked cheddar sauce, charred scallion, krew BBQ

Dietary Options Available



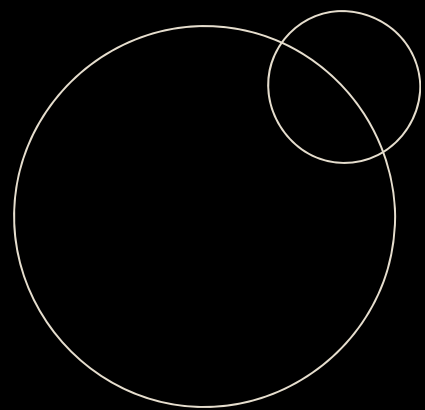
Main Course
starches and
vegetable
combinations

Mashed potatoes and honey roasted carrots

Herb roasted mini red potatoes and seasonal vegetables

Parissienne Portugese potatoes with garlic broccolini

Mashed potato gratin with gratin cheese and seasonal vegetables



Dietary Options Available

Dessert Course-
Plattered- choice of 1

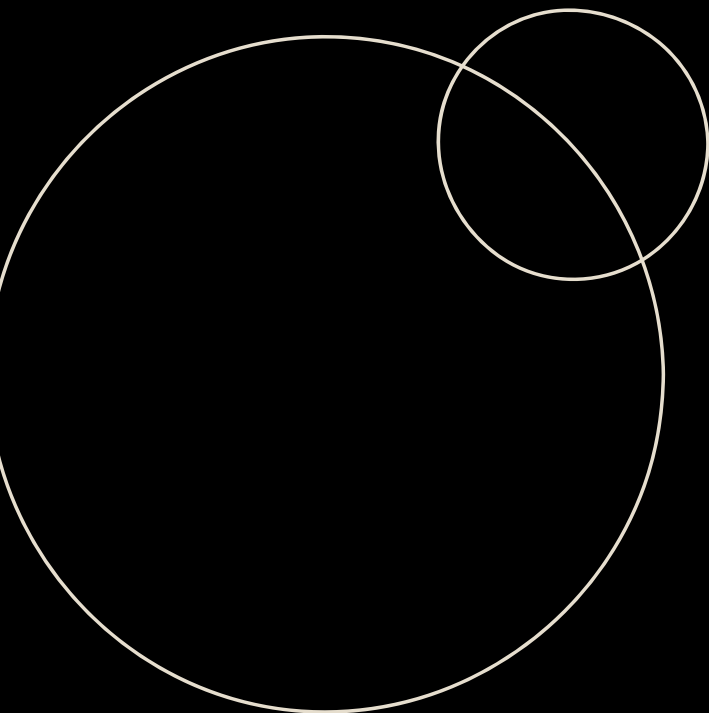
Tiramisu Cake
espresso glaze, mocha moussa, crumbled lady fingers

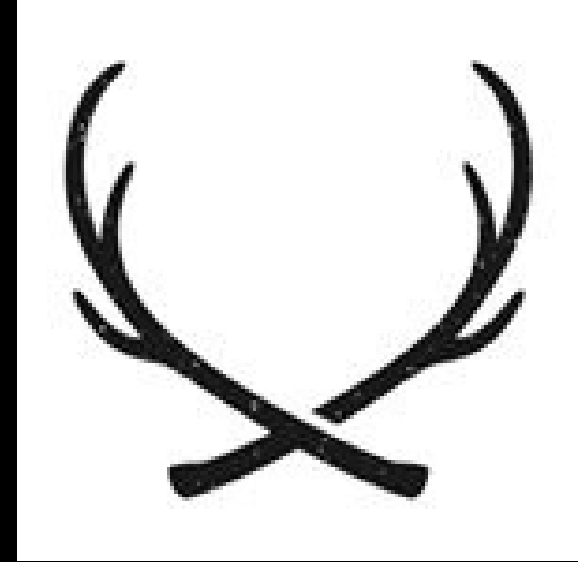
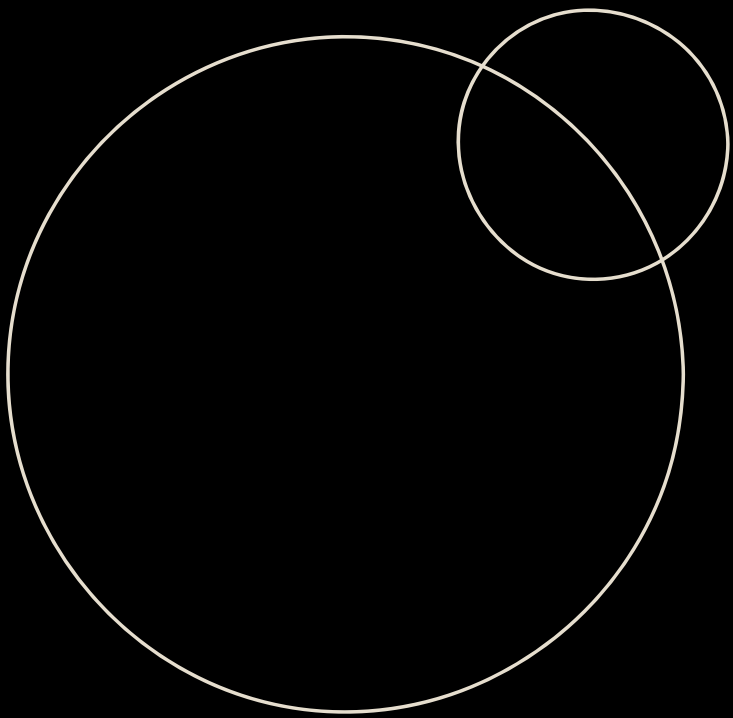
Assorted dessert board
Classic butter tarts, nanaimo bars, lemon burst bars, mini bundt cake with sauces, fruit

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

Coffee & tea station included

Vegan, dairy, gluten, peanut
free options available
additional cost





Additional Fees

\$140.00 flat rate for each cook and server-TBD on size of event

Satellite kitchen- \$975.00

taxes and flat rate gratuity of \$100. Each staff member

