



**WEST ISLAND
CATERING**

*7 College, Ste-Anne-de-Bellevue, H9X 1W9
Tel: 514-694-6527*

Reception #1: Individually Packaged Sandwich Meals

All meals come in a handled brown bag, with each of your guests' names on it to ensure a covid friendly experience.

Sandwich Bundle – \$19 Per person price

Price does not include tax

Sandwich– select up to three of the following for your guests to choose from:

Gluten free is available in a gluten free wrap

Black Pepper Roasted Beef

Focaccia, roasted red pepper, pickled onion, chipotle spiced mayo

Ham Croissant

Swiss cheese, butter lettuce, mayo, Dijon

Herb Roasted Chicken & Avocado

Milk bread, tomato, lettuce

Caprese Sandwich

Baguette, mozzarella, tomato, basil

Roasted Vegetable

Focaccia, roasted red pepper, zucchini, marinated mushroom, chipotle-spiced romesco

Shrimp Salad Croissant

Fine herbs, tomato, lettuce

Salad Included – select one of the following:

Potato Salad

Dijon, green onion, garlic scape dressing

Fusilli Pasta Salad

Sweet corn, cucumber, bell pepper, green onion, smoked paprika mayo

Chefs Salad

Hearty greens, cucumber, tomato, citrus vinaigrette

Caesar Salad

Parmesan, bacon bits, anchovy dressing, focaccia croutons

OR

Soup + \$2 – select one of the following

Chicken Noodle Soup

Whole pulled chicken, egg noodles, hearty vegetables

Roasted Tomato Soup

Whole roasted tomato, basil, olive oil

Pastry/Dessert Included – select two of the following for your guest to choose from:

Chocolate Pecan Brownie

Strawberry Cheesecake

Chocolate Chunk Cookie

Oatmeal Raisin Cookie

Fresh Fruit cup

Available to add on upon request:

- | | |
|-------------------------------------------------|-------------------|
| • Coffee, tea, cream, milk, sugar | \$2.75 per person |
| • Individual cold soft drinks | \$2.25 each |
| • Individual cold bottles water | \$1.75 each |
| • Individual cold Sparkling Perrier | \$3 each |
| • Individual cold juices (apple, orange, mango) | \$2.50 each |

Delivery/Service:

No service required for this event, drop off only at \$30 delivery charge.

Guest Count:

Please advise us of your final guest count no later than 5 business days prior to your function date. There is no minimum guest count.

Note:

If you would like to customize or mix & match menu items we are happy to make the changes to make sure your menu fits your budget and food preferences. Our food philosophy is to be working with local and seasonal ingredients. We have partnered up with many local farms including Les Jardins Carya right here on the West Island! We strive to provide the freshest ingredients while supporting our local businesses and farmers. – Chef Nav



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Reception #2: Cold finger food and desserts

Buffet Style– \$16 per person

Price does not include tax

Gourmet Sandwich Platter on house made bread, wraps and croissants (2 per person, or +\$3 for 3 sandwiches per person) – Choose 3 styles of sandwiches to make up your platter.

Gluten free is available in a gluten free wrap

Black Pepper Roasted Beef

Focaccia, roasted red pepper, pickled onion, chipotle spiced mayo

Ham Croissant

Swiss cheese, butter lettuce, mayo, Dijon

Herb Roasted Chicken & Avocado

Soft tortilla, tomato, lettuce

Caprese Sandwich

Baguette, mozzarella, tomato, basil

Roasted Vegetable

Focaccia, roasted red pepper, zucchini, marinated mushroom, chipotle-spiced romesco

Shrimp Salad Croissant

Fine herbs, tomato, lettuce

Dessert Platter – an assortment of house made squares, tart and cookies such as (2 per person):

Old fashioned date squares, cranberry squares, millionaire shortbread, sour cherry squares, chocolate mint fudges squares, lemon bar, Bellevue bars, chocolate pecan brownies, salted chocolate chunk cookies, seasonally inspired desserts....

Available to add on upon request:

Beverages:

- Coffee, tea, cream, milk, sugar \$2.75 per person
- Individual cold soft drinks \$2.25 each
- Individual cold bottles water \$1.75 each
- Individual cold Sparkling Perrier \$3 each
- Individual cold juices (apple, orange, mango) \$2.50 each

Additional Platters and hot add on:

- Hot Soup (Hearty Chicken or Roasted Tomato) \$6 per person
- Seasonal Fruit Platter \$5 per person
- Vegetable Crudit  with French onion dip \$5 per person

Service:

Service help will facilitate set up of table and chairs if needed, serving of the buffet and drink stations, assisting guests, set up and clearing. Service fee is \$35/hour for a minimum of 4 hours. One server is recommend per 15 people.

Delivery/ pick up and set up:

There is a \$75 fee for delivery, set up of the buffet and next day pick up of platters.

Guest Count:

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Note:

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Reception #3: Cold finger food, salads and desserts

Buffet Style– \$23 per person

Price does not include tax

Gourmet Sandwich Platter on house made bread, wraps and croissants (2 per person) – Choose 4 styles of sandwiches to make up your platter.

Gluten free is available on a gluten free wrap

Black Pepper Roasted Beef

Focaccia, roasted red pepper, pickled onion, chipotle spiced mayo

Ham Croissant

Swiss cheese, butter lettuce, mayo, Dijon

Herb Roasted Chicken & Avocado

Soft tortilla, tomato, lettuce

Caprese Sandwich

Baguette, mozzarella, tomato, basil

Roasted Vegetable

Focaccia, roasted red pepper, zucchini, marinated mushroom, chipotle-spiced romesco

Shrimp Salad Croissant

Fine herbs, tomato, lettuce

Salad Included – select two of the following:

Potato Salad

Dijon, green onion, garlic scape dressing

Fusilli Pasta Salad

Sweet corn, cucumber, bell pepper, green onion, smoked paprika mayo

Chefs Salad

Hearty greens, cucumber, tomato, citrus vinaigrette

Caesar Salad

Parmesan, bacon bits, anchovy dressing, focaccia croutons

Dessert Platter – an assortment of house made squares, tart and cookies such as:

Old fashioned date squares, cranberry squares, millionaire shortbread, sour cherry squares, chocolate mint fudges squares, lemon bar, Bellevue bars, chocolate pecan brownies, salted chocolate chunk cookies, seasonally inspired desserts....

Available to add on upon request:

Beverages:

- Coffee, tea, cream, milk, sugar \$2.75 per person
- Individual cold soft drinks \$2.25 each
- Individual cold bottles water \$1.75 each
- Individual cold Sparkling Perrier \$3 each
- Individual cold juices (apple, orange, mango) \$2.50 each

Additional Platters and hot add on:

- Hot Soup (Hearty Chicken or Roasted Tomato) \$6 per person
- Seasonal Fruit Platter \$5 per person
- Vegetable Crudit  with French onion dip \$5 per person

Service:

Service help will facilitate set up of table and chairs if needed, serving of the buffet and drink stations, assisting guests, set up and clearing. Service fee is \$35/hour for a minimum of 4 hours. One server is recommend per 15 people.

Delivery/ pick up and set up:

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Guest Count:

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***Reception #4: Cold cocktail style, finger food, small bites
and desserts.***

Cocktail Style– \$28 per person

Price does not include tax

Assorted Wraps – 2 per person:

Ham & Swiss cheese, roasted beef & spicy sauce, herb chicken & avocado, seasonal vegetable & French onion sauce

Assorted Sushi– 2 per person:

Salmon & mango, avocado, spicy tuna & cucumber

Assorted Tea Sandwiches– 2 per person:

Cucumber & cream cheese, chicken salad, smoked salmon

Antipasto Skewers – 1 per person:

bocconcini, roasted vegetables, olives, artichoke

Melon and Prosciutto Skewers– 1 per person:

Sausage Rolls – 1 per person:

Smoked salmon mango, avocado, spicy tuna & cucumber

***Dessert Platter – an assortment of house made squares, tart and cookies such as
(2 per person):***

Old fashioned date squares, cranberry squares, millionaire shortbread, sour cherry squares, chocolate mint fudges squares, lemon bar, Bellevue bars, chocolate pecan brownies, salted chocolate chunk cookies, seasonally inspired desserts....

Available to add on upon request:

Beverages:

- Coffee, tea, cream, milk, sugar \$2.75 per person
- Individual cold soft drinks \$2.25 each
- Individual cold bottles water \$1.75 each
- Individual cold Sparkling Perrier \$3 each
- Individual cold juices (apple, orange, mango) \$2.50 each

Additional Platters and hot add on:

- Hot Soup (Hearty Chicken or Roasted Tomato) \$6 per person
- Seasonal Fruit Platter \$5 per person
- Vegetable Crudit  with French onion dip \$5 per person

Service:

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Delivery/ pick up and set up:

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Reception #5: Desserts and Pastries

Dessert Platter– \$14 per person (3 per person) - Choose 4 styles of desserts to make up your platter. Add and extra option of dessert for \$4 per person
Price does not include tax

- ***Lemon Tarts***
 - Almond Meringue
- ***Chocolate Budino served in a mini cup***
 - Salted caramel
- ***New York Cheesecake***
 - Seasonal Fruit
- ***Chocolate Pecan Brownie***
- ***Fruit Skewers***
- ***Chocolate Mini Cup Cakes***
 - Buttercream & cream cheese icing
- ***Salted Chocolate Chunk Cookies***
- ***Oatmeal Raisin Cookies***
- ***Old Fashioned Date Squares***
- ***Millionaire Shortbread***

Available to add on upon request:

Beverages:

- | | |
|-------------------------------------------------|-------------------|
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| • Individual cold soft drinks | \$2.25 each |
| • Individual cold bottles water | \$1.75 each |
| • Individual cold Sparkling Perrier | \$3 each |
| • Individual cold juices (apple, orange, mango) | \$2.50 each |

Additional Platters and hot add on:

- | | |
|-------------------------------------------|----------------|
| • Seasonal Fruit Platter | \$5 per person |
| • Vegetable Crudit  with French onion dip | \$5 per person |

Service:

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