

2025 Build Your Own Wedding Buffet



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

pricing subject to change with
increased food costs and labour



www.krewcateringco.ca
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HOW TO BUILD YOUR OWN BUFFET

1. CHOOSE YOUR SERVICE PACKAGE
Choose from Economy, Premium Economy, or First Class
2. CHOOSE YOUR STYLE OF BUFFET
Choose from Casual, Contemporary, or High End
3. CHOOSE YOUR COCKTAIL HOUR
Would you like stationed apps, passed, or none at all
4. CHOOSE YOUR BUFFET MENU
Select as many items you would like to make up your buffet
5. CHOOSE YOUR DESSERT
Big sweet tooth, you can choose more than one
6. CHOOSE YOUR LATE NIGHT STATION
Want a snack later in the night, or decide to skip it
7. CHOOSE YOUR BAR SERVICE
Choose from cash, consumption or open bar, or opt out

Please note, you can choose your buffet options for your entire guest count or half. We recommend if you decide to pick half of each main to ask your guests to choose one of the two options.

CHOOSE YOUR SERVICE

ECONOMY

starts at \$500

Our economy package is great if you are looking for delivery only.

PREMIUM ECONOMY

starts at \$1200
not including staff & delivery

Our premium economy package is great if you are looking for buffet set up and tear down only. Servers available, no onsite cooking.

FIRST CLASS

starts at \$1700
not including staff & kitchen

Our first class service is for an all inclusive experience. Krew staff will be on-site for the duration of your event.

Please note, there may be additional fees, see our "2025 Wedding Service Price Breakdown" for a full list of service fees.

*Rentals of glassware, plates, table linens, linen napkins and cutlery are not included.
Please ask about Krew's clients' exclusive pricing through HoneyPot Rentals.*



COCKTAIL HOUR

**Priced per person*

\$4 each

HOT APPS

DUMPLING BOX

PORK, CHICKEN OR MUSHROOM LEEK

ponzu crema, scallion, cilantro

MINI FRIED CHICKEN SLIDERS

chunky pickles, krew bbq sauce, garlic mayo, chili aioli

ITS "GOUDA" BEEF SLIDERS

smoked gouda, diced onion, garlic mayo, ketchup, brioche

SMOKED BRISKET BUNS

our front st bbq sauce, garlic dill aioli, crispy dirty onions, chives

MINI CORNDOGS

carolina mustard, chives, krew bbq dip

MAC & CHEESE BITES

smoked cheddar queso, green onion, texas longhorn bbq sauce

MINI ARANCHINI BITES

tomato, parmesan flakes, olive oil, pesto

COCKTAIL HOUR

**Priced per person*

\$4 each

COLD APPS

MUSHROOM CROSTINI

gluten free seeded bread, cremini mushrooms, herbs, porcini bechamel

CAPRESE TARTS

tomato, manchego, sprouts

TRUFFLE BRUSCHETTA ROUNDS

toasted pretzel bread, heirloom tomato salsa, grated pecorino, truffle infused balsamic, micro arugula

VEGAN GRILLED PEACH & MASCARPONE BITES

grilled bourbon peaches, whipped mascarpone, citrus bbq glaze

VEGAN SOUVLAKI SKEWER

chopped oregano, greek vinaigrette, vegan garlic sauce

CHARCUTERIE BOARD

assorted meats, crackers, & cheeses

\$15

GRAZING TABLE

*everything you love about a charcuterie board but more...
includes assorted meats, cheeses, crackers, dips, fruits, pickled vegetables, and two chosen apps*

\$25

SALADS

**Priced per person as duos, no substitutions without additional fees*

CASEAR & GATHERED GREENS

\$12

CLASSIC CAESAR SALAD

crisp romaine, focaccia croutons, bacon, house dressing, shaved parmesan

KREW GATHERED GREENS

mixed greens, fall harvest maple sweet potato, candied beets, herbed feta cheese, sliced red onion, roasted vidallia onion vinaigrette

ROASTED VEGETABLE & COUSCOUS

\$11

ROASTED VEGETABLE SALAD

eggplant, zucchini, mushrooms, fire roasted pepper & onion, garlic sauce, sprouts, zesty vinaigrette

COUSCOUS SALAD

marinated seasonal vegetables, sundried tomato vinaigrette

SQUASH & GATHERED GREENS

\$12

SQUASH SALAD

spinach & arugula, squash, brittle

KREW GATHERED GREENS

mixed greens, fall harvest maple sweet potato, candied beets, herbed feta cheese, sliced red onion, roasted vidallia onion vinaigrette

VEGETABLE PLATTER & CAESAR

\$13

KREW SIGNATURE COLD VEGETABLE PLATTER

with sundried tomato vinaigrette, crispy shallots, dragon acres microgreens

CLASSIC CAESAR SALAD

crisp romaine, focaccia croutons, house dressing, shaved parmesan

MEDITERRANEAN & BEET

\$12

MEDITERRANEAN SALAD

mediterranean mix & chopped feta

BEET GREENS

greens, beets, whipped feta, shallot rings, orange segments, fresh mint, basil, mojito vinaigrette

MAIN COURSE

**Priced per person*

CHICKEN FARCIE

prosciutto wrapped chicken with aged cheddar and herbs

\$23

8oz CREOLE CHICKEN

rosemary, thyme, creole sauce, microgreens

\$12

SMOKED QUARTER CHICKEN

bbq restaurant rub, krew bbq sauce, grilled lemon, chives

\$12

MELLOWED OUT JERK CHICKEN

with a simple pan gravy

\$12

CEDAR PLANK SALMON

krew bbq rub, maple glaze

\$18

KOREAN BBQ SHORT RIBS

citrus ponzu gravy, togarashi vegetables

\$28

SUNDAY ROAST STYLE SHORT RIBS

traditional beef gravy, slow cooked for 18 hours

\$28

7oz BEEF TENDERLOIN

with peppercorn sauce

\$52

STUFFED PORK TENDERLOIN

choice from the following:

\$14

APPLE & BRIE

SUNDRIED TOMATO & ONION

CARMELIZED ONION & CHEDDAR

HERB & GARLIC

MAIN COURSE

**Priced per person*

THE CARVERY

Add a carving station to your buffet for an additional \$180 flat rate

ROASTED AAA TOP BUTT \$20

with all the trimmings, sauce: au jus, peppercorn, or madeira

PRIME RIB \$24

with all the trimmings, sauce: au jus, peppercorn, or madeira

SPATCHCOCK PIRI PIRI CHICKEN \$13

mild piri piri sauce, grilled lemons

SMOKED CAROLINA CHICKEN \$13

carolina bbq sauce, krew bbq sauce, smoked ranch, chives

BRISKET \$22

with mop sauces: sauces tbd

CHOPPED ST LOUIS RIBS \$20

sauces included, tbd

BBQ PORK LOIN \$18

orange citrus sauce

VEGAN/VEGETARIAN

CAULIFLOWER STEAK \$15

mushrooms, krew bbq sauce, pesto, lemon, herbs

BUTTERNUT SQUASH TENDERLOIN \$15

rich vegan gravy, toasted pumpkin seeds, vegan boursin

EGGPLANT PARMESAN \$15

gluten free bread crumbs, san marzano, parmesan, buffalo mozzarella, pesto

POTATOES

**Priced per person*

CARMELIZED ONION & TRUFFLE SCALLOP
layered rich & decadent truffle, pecorino, thyme, butter, onions

\$13

BAKED POTATO BAR
toppings include: bacon, chives, cheese, pulled pork, sour cream, bbq & hot sauce

\$13

GREEK SOUVLAKI STYLE
braised with lemon, oregano, paprika, chicken stock

\$11

PIMENTO RUBBED MINI RED
mild pimento sweet chilli, herbs, garlic

\$11

BBQ MINI RED
with sea salt & herbs

\$10

MASHED GRATIN
crispy topping, gratin cheddar cheese, chives

\$12

CLASSIC WHIPPED
old cheddar, chives

\$10

COUNTRY STYLE MASHED
skin on, butter, cream, chives

\$10

ADD ONS

Upgrade your whipped or mashed potatoes by adding one of these into the mix

BACON JAM

\$4

BOURGIN

\$4

PASTA

**Priced per person*

TRUFFLE RICOTTA RIGATONI

porcini mushroom sauce, truffle, cream, finished with ricotta & fresh parmesan

\$16

PENNE A LA VODKA

with asparagus, local plum tomatoes

\$13

SAN MARZANO TAGLIATELLE

classic tomato sauce, finished with fresh parmesan

\$12

PESTO ALFREDO

with bacon, fresh spinach, calabrese chili oil

\$14

SMOKED CHEDDAR

choice of penne or macaroni, crispy bacon, smoked cheddar sauce, sundried tomato pesto, chives, spinach

\$8

LIVE PASTA BAR

Turn any of these pasta options into a live pasta bar for an additional \$4/person plus \$180 flat rate

gluten free available for an additional fee

VEGETABLES

**Priced per person*

LOCAL GARLIC ASPARAGUS

butter, salt, pepper, garlic

\$8

ASSORTED SQUASHES

maple, honey, herbs

\$7

HONEY ROASTED CARROTS & BEANS

with oregano, butter, chives

\$7

CAJUN CORN

boiled, roasted, cajun, butter

\$6

ASSORTED GRILLED SEASONAL

butter, steak spice, garlic

\$9

*fresh assorted rolls & dressed butter with fresh herbs,
maple, honey & sea salt included for all buffets*

DESSERT

**Priced per person*

ASSORTED DESSERT PLANKS

chef's choice

\$8

COFFEE CRISP BAR

baileys cream sauce, chocolate shavings

\$9

APPLE CRISP

southern crumble, rhubarb sauce, caramel

\$9

THE CAKERY

assorted cakes & toppings

\$11

DONUT WALL & BLOCK

seasonal

\$8

OVERSIZED PEANUT BUTTER CUP

vegan, chocolate sauce, berries

\$14

VEGAN CARROT CAKE

vegan caramel & compote

\$14

STRAWBERRY SHORTCAKE

gluten free

\$14

TURTLE CHOCOLATE CHEESECAKE

gluten free

\$14

COFFEE & TEA STATION

included

not included
for economy

LATE NIGHT

**Priced per person*

KOREAN NACHOS

korean bbq beef, gochujang vegetables, pickled onion, cilantro, green onion, feta, sharp cheddar, korean bbq sauce, ponzu aioli

\$15

LEANING TOWER OF NACHOS

five-tier platform with tilted nacho basket, assorted toppings

\$15

POUTINE EXPRESS

crispy fries, classic gravy, cheese curds, assorted toppings

\$17

MAC & CHEESE BAR

traditional mac & cheese with assorted toppings

\$15

HOT DOG & BURGER STAND

\$18

BAR

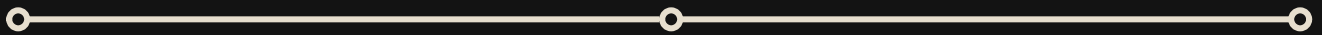
7 HOURS, CLOSED THROUGH DINNER

includes red and white house wine, 4 beer selections, 4 spirits, soft drinks, ice, bar supply, bartender kit, garnishes, syrups, 2 signature drink

OPEN BAR \$65
priced per person

CONSUMPTION BAR TBD
paid at the end of the night

CASH BAR PER DRINK
\$7-\$15 per drink



BARTENDER \$45/hr
priced per required staff, 8 hours minimum each

BAR SUPPLIED \$150

Please note, Krew does not do client provided alcohol