

# 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](http://www.krewcateringco.ca)



# 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.*

# Service Breakdown

## ECONOMY

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

OPERATING FEE \$500

Includes tasting (for 2) and ongoing communication

DELIVERY FEE TBD

Based on distance and quantity (apps, dinner, late night)

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## PREMIUM ECONOMY

Our premium economy package is great if you are looking for buffet set up and tear down only. No on-site service.

OPERATING FEE \$1000

Includes tasting (for 2), ongoing communication, buffet set up and tear down

DELIVERY FEE TBD

Based on distance and quantity (apps, dinner, late night)

BUFFET RENTALS TBD

Includes buffet tables, linens, chafing dishes, and fuel

*\*For Buffet Rental prices please see following page*

*Please note, there is an automatic flat rate gratuity added to premium economy. Rentals of glassware, plates, table linens, linen napkins and cutlery are not included. These items are out sourced from a company of your choice. We can compose a list of what is need for your final menu choices.*

# Service Breakdown

*continued...*

## FIRST CLASS

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

OPERATING FEE \$1500

Includes tasting (for 2), ongoing communication, set up and tear down

STAFF ON-SITE \$45/hr

priced per required staff, minimum 6 hours each

DELIVERY FEE TBD

Based on distance

BUFFET RENTALS TBD

Includes buffet tables, linens, chafing dishes, and fuel

*\*For Buffet Rental prices please see below*

SATELLITE KITCHEN \$1700

Includes catering tent, prep tables, warming cabinet, propane convection oven, portable burners, etc..

KITCHEN DELIVERY FEE TBD

Based on distance (\$20 x travel time from rental company)

*\*Client may forgo both kitchen costs by sourcing and renting all kitchen essentials (list provided by Krew)*



## BUFFET RENTALS

CASUAL \$200

CONTEMPORARY \$400

HIGH END \$1000

*\*examples to come*

*Please note, there is an automatic 15% gratuity added to on-site events.  
Rentals of glassware, plates, table linens, linen napkins and cutlery are not included.*



# 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

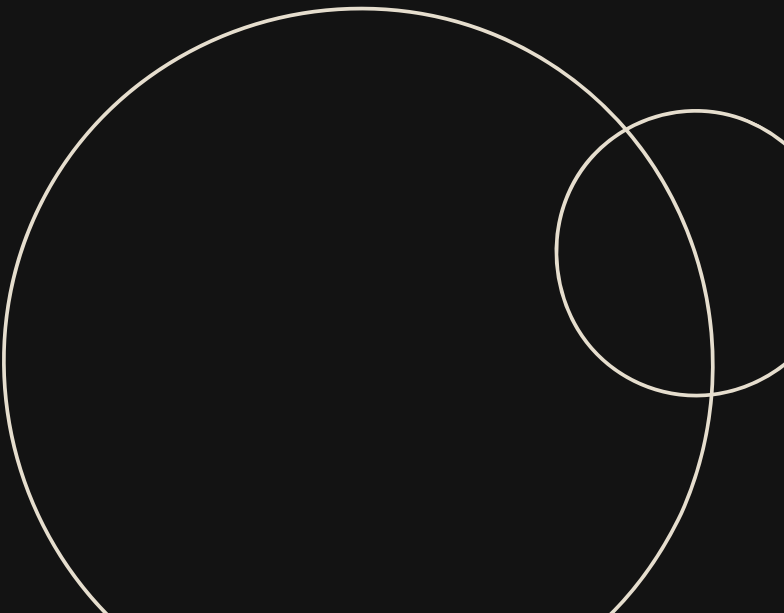
*carolina mustard, chives, krew bbq dip*

### 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 SOUVLOKI SKEWER

*chopped oregano, greek vinaigrette, vegan garlic sauce*

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## 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 & PLATTERS

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

## CASEAR & GATHERED GREENS

\$12

### CLASSIC CAESAR SALAD

*crisp romaine, focaccia croutons, 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*

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## 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 \$13  
*layered rich & decadent truffle, pecorino, thyme, butter, onions*

BAKED POTATO BAR \$13  
*toppings include: bacon, chives, cheese, pulled pork, sour cream, bbq & hot sauce*

GREEK SOUVLAKI STYLE \$11  
*braised with lemon, oregano, paprika, chicken stock*

PIMENTO RUBBED MINI RED \$11  
*mild pimento sweet chilli, herbs, garlic*

BBQ MINI RED \$10  
*with sea salt & herbs*

MASHED GRATIN \$12  
*crispy topping, gratin cheddar cheese, chives*

CLASSIC WHIPPED \$10  
*old cheddar, chives*

COUNTRY STYLE MASHED \$10  
*skin on, butter, cream, chives*

## ADD ONS

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

BACON JAM \$4

BOURSIN \$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

priced per person

\$65

## CONSUMPTION BAR

paid at the end of the night

TBD

## CASH BAR

\$7-\$15 per drink

PER DRINK



## BARTENDER

priced per required staff, 8 hours minimum each

\$45/hr

## BAR SUPPLIED

\$150

*Please note, Krew does not do client provided alcohol*