

2025 Plated Wedding Menus



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
bookings@krewcateringco.ca



FIRST CLASS SERVICE

Our first class service 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	
SATELLITE KITCHEN	\$1700
Includes catering tent, prep tables, warming cabinet, propane convection oven, portable burners, etc...	
KITCHEN DELIVERY FEE	TBD
Based on distance (\$10/km from rental company)	

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

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

Package 1

COMFORT
\$100/person

COCKTAIL HOUR

choice of 2 appetizers from list provided, you may add more apps to your cocktail hour for an additional charge of \$7/person each

STARTER

KREW SPRING GATHERED GREENS

mixed greens, sliced red onion, asparagus tips, peppers, feta, sundried tomato vinaigrette

MAIN

CREOLE STUFFED CHICKEN

monterey jack stuffed chicken breast with southern creole sauce, whipped potatoes with chives, chef's choice vegetable, & micro greens

DESSERT

VANILLA CARAMEL CRUNCH CAKE

with caramel drizzle & fruit, coffee & tea station included

This is a set menu, no substitutions. Dietary restrictions will be accommodated by chef's choice at an additional \$5/person

Package 2

MODERN
\$120/person

COCKTAIL HOUR

choice of 3 appetizers from list provided, you may add more apps to your cocktail hour for an additional charge of \$7/person each

STARTER your guests to choose between salad or soup

KREW FALL GATHERED GREENS

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

OR

CREAM OF LEEK SOUP

with pecorino & basil oil

MAIN

CHICKEN SUPREME

quarter chicken, bone in, caponata & pesto white sauce, whipped potatoes with chives, chef's choice vegetable, & micro greens

DESSERT

HONEY CAKE

with butterscotch & berries, coffee & tea station included

This is a set menu, no substitutions. Dietary restrictions will be accommodated by chef's choice at an additional \$5/person

Package 3

ELEGANT

\$140/person

COCKTAIL HOUR

choice of 4 appetizers from list provided, you may add more apps to your cocktail hour for an additional charge of \$7/person each

STARTER

your guests to choose between salad or pasta

KREW SPRING GATHERED GREENS

mixed greens, sliced red onion, asparagus tips, peppers, feta, sundried tomato vinaigrette

OR

TRUFFLE RICOTTA RIGATONI

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

MAIN

your guests to choose between chicken or beef

CREOLE STUFFED CHICKEN

monterey jack stuffed chicken breast with southern creole sauce, potato waffle, chef's choice vegetable, & micro greens

OR

NEW YORK STRIP

with au poivre sauce, potato waffle, chef's choice vegetable, & micro greens

DESSERT

COFFEE CRISP BAR

with chocolate baileys sauce & black berries, coffee & tea station included

This is a set menu, no substitutions. Dietary restrictions will be accommodated by chef's choice at an additional \$5/person

COCKTAIL HOUR CHOICES

\$7/person per each additional appetizer choice

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 ARANCINI BITES

tomato, parmesan flakes, olive oil, pesto

COCKTAIL HOUR CHOICES

\$7/person per each additional appetizer choice

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

ADD ONS

CHARCUTERIE BOARD

assorted meats, crackers, & cheeses

\$15/person

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/person

ADD ON

LATE NIGHT

**Priced per person*

KOREAN NACHOS

\$15

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

LEANING TOWER OF NACHOS

\$15

five-tier platform with tilted nacho basket, assorted toppings

POUTINE EXPRESS

\$17

crispy fries, classic gravy, cheese curds, assorted toppings

MAC & CHEESE BAR

\$15

traditional mac & cheese with assorted toppings

HOT DOG & BURGER STAND

\$18

ADD ON

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