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

KREW Catering Co.

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

DFI IVFRY FFF

TBD

Based on distance

SATELLITE KITCHEN

\$1700

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

KITCHEN DELIVERY FEE

TBD

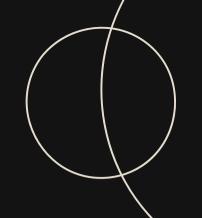
Based on distance (\$10/km from rental company)

*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



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

TRUFFI F RICOTTA RIGATONI

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

MAIN your quests 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

\$25/person

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

ADD ON

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



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 \$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