

pricing subject to change with increased food costs and labour.

Buffet Package

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

per person

\$ 55.00

2024

www.krewcateringco.ca



Cocktail hour- 4 choices

Dumpling box; Pork, chicken or mushroom leek Ponzu crema, scallion, cilantro

Grilled harissa shrimp skewer grilled lemon, crema, chives, citrus harissa sauce

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

Indian snack bites
Indian spiced potato cake, mango chutney, scallion, tandoori chicken

Truffle Bruschetta Rounds Toasted preztel bread, heirloom tomato salsa, grated peccorino, truffle infused balsamic, micro arugula

Tuna tartar with korean nacho citrus glazed tuna, sesame, curly scallion, pickled ginger, togarashi spiced wonton

Smoked brisket Buns Our Front St BBQ sauce, garlic dill aioli, crispy dirty onions, chives

Mac and cheese bites smoked cheddar queso, green onion, texas longhorn BBQ sauce

Salads and platters 2 choices

Classic caesar salad
CRISP ROMAINE, FOCCACIA CROUTONS, HOUSE DRESSING, SHAVED PARMESAN,
CRACKED PEPPER, PECCORINO CHEESE CRACKER

Krew gathered greens

MIXED GREENS, FALL HARVEST MAPLE SWEET POTATO, CANDIED BEETS, HERBED FETA CHEESE, SLICED RED ONION, ROASTED VIDALLIA ONION VINAIGRETTE

Squash soup

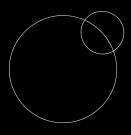
SWEET ROASTED SQUASH, APPLE CIDER, CINNAMON, CLOVES, BORSIN CHEESE CREAM

Foraged mushroom and leek soup
CARAMELIZED ONION AND LEEKS, MIXED MUSHROOMS, TRUFFLE, CREAM

Squash salad

CAST IRON HALLOUMI CHEESE, MAPLE APPLE BUTTER, SQUASH, FENNEL, ARUGULA, DRAGON ACRES HERBS, VIDALLIA ONION VINAGRETTE, PUMPKIN SEED BRITTLE, PECORINO

Krew signature cold vegetable platter
WITH SUNDRIED TOMATO VINAIGRETTE, CRISPY SHALLOTS, DRAGON ACRES
MICROGREENS



Main Course- 2 choices

<u>Chicken Farcie</u> Prosciutto wrapped chicken with aged cheddar and herbs

Whole roasted AAA Top butt with the trimmings- carving station

4oz salmon loins
lemon and garlic, citrus curry veloute
or
classic white wine sauce with dill and chives

7 oz Beef tenderloin- \$12.00 per person additiona Herbs, seared, cracked pepper, sea saltl

Bone in center cut pork chop
Onion relish, orange brined, herbs.

Creole herb chicken
ROSEMARY, THYME, CREOLE SAUCE, MICROGREENS

Smoked Hickory chicken
BBQ RESTAURANT RUB, KREW BBQ SAUCE, GRILLED LEMON, CHIVES

Main Course Sides and Starches-1 choice of each

Whipped Potatoes
Bacon jam, old cheddar,
chives

Mini Red Potatoes Herbs, sea salt, vinegar

Peccorino and onion potato stack-\$5.00 per person additional 16 layers, sweet potato, russet potato, thyme, peccorino, pressed

Mashed potato gratin crispy topping, gratin cheddar cheese, chives

Classic Whipped Potatoes butter, cream, 35%, chives

Smoked cheddar penne crispy bacon, smoked cheddar sauce, sundried tomato pesto, chives, spinach

Rigatoni pasta creamy a la vodka sauce, torn mozzarella, basil pesto, microgreens Spiced Honey carrots
Orillia honey, sea salt, maple syrup,
cinnamon

Broccolini herbs and butter

Garlic Asparagus Butter, salt, pepper, garlic

Seasonal choice Butter, steak spice, garlic, grilled

sauces for pairing

brandy peppercorn

White wine sauce

Pearl onion hunter sauce with herbs

Madeira wine sauce

classic demi

Dessert Course-Plattered- choice of 1

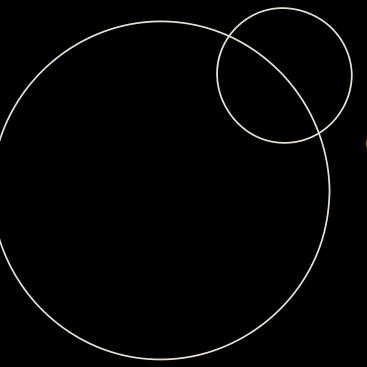
Vanilla Caramel Crunch cake chantilly, bourbon caramel, berries

Old fashioned 6 layer chocolate cake compote, white chocolate

Coffee Crisp Bar Layered, coffee crisp, cheesecake mix, Baileys sauce

Assorted dessert board Classic butter tarts, nanaimo bars, lemon burst bars, mini bundt cake with sauces, fruit

> Warm Apple Crisp meltaway board- top seller Southern crumble, rhubarb sauce, caramel



Coffee & tea station included

Vegan, dairy, gluten, peanut free options available