

Cold Hors d'Oeuvres

Antipasto Platter: Selection of Artisan Cured Meats, Marinated Olives,
Pepperoncini, Pickled and Grilled Vegetables
Assorted Cheese with Grapes & Crackers
Tomato and Bocconcini Cheese Skewers with Basil Balsamic Vinaigrette
Assorted Canapés and Crostini: Meat, Seafood, & Vegetarian
Vegetable Crudité with Hummus or Dip
Prosciutto Wrapped Asparagus and Cantaloupe
Smoked Salmon Canopies with Dill and Cream Cheese on Pumpnickel
Shrimp with Seafood Sauce
Vegan Rice Paper Rolls with Soy Ginger Dip
Cognac Pâté, Devilled Eggs, and Gherkin Pickles

Hot Hors D'Oeuvres

Meats

Grilled Satays: Beef, Lamb, or Chicken
Choice of Sweet Thai Chilli, Souvlaki, Teriyaki, or Tandoori
Yorkshire Pudding with Sliced Beef Tenderloin Au Jus and Horseradish
Prime Rib or Pulled Pork Sliders
Meatballs with Marinara Sauce
Grilled Lamb Chop with Tzatziki
BBQ Chicken Wings
Chicken Tacos with Crisp Slaw and Chipotle Dressing
Barbeque Pork Spareribs
Roasted Sausage and Grilled Peppers
Mini Hot Dog with Tomato Chutney

Seafood

Bacon Wrapped Scallops
Crispy Coconut Shrimp with Chili Lime Dip
Dungeness Crab Cakes with Citrus Aioli
Baked Oyster Rockefeller

Veggie and Other

Vegetarian Spring Rolls with Sweet Lime Chili Sauce

Potato Samosas with Dip

Stuffed Mushroom Caps

Assorted Mini Quiche

Mini Pizza Deluxe

Phyllo Pastry with Spinach and Ricotta or Cranberry and Goat Cheese

Grilled Cheese Squares with Smoked Tomato Chutney

Mini Cheese Quesadillas with Salsa and Sour Cream

Yukon Gold Potato Poutine

Salads

Caesar, Greek, or Garden Salad

Coleslaw: Creamy or Vinaigrette

Mini Red Potato Salad

Pasta Salad with Olives, Sun Dried Tomatoes, and Vegetables

Spicy Dill Beets

Spinach Salad with Mandarins and Toasted Almonds

Tomato, Cucumber, and Bocconcini

Chick Pea and Mixed Bean Salad

Ancient Wild Grains with Arugula and Sun-Dried Cranberries

Greek Style Quinoa

Mexican Black Bean, Corn, and Barley

Mediterranean Couscous

Cajun Sweet Potato and Black Bean

Bombay Cauliflower and Roasted Peppers

Broccoli with Baby Corn and Roasted Garlic Dressing

Wild Rice, Squash, and Cranberry

Herb Vinaigrette Marinated Seafood

Soups

Chicken and Vegetable with Rice or Noodles

French Onion

Beef and Barley

Vegetable Lentil

Minestrone

Vegetable Orzo

Stracciatella

Caldo Verde

Puree Soups

Broccoli Bisque

Potato & Leek

Mushroom

Roasted Root Vegetable Squash

Sweet Potato & Parsnip

Roasted Cauliflower

Tomato Basil

Lentil

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Please contact for custom menus

Pasta

Penne, Rotini, Bowtie, Linguini, Fettuccini, Ravioli, Agnolotti, Gnocchi, Tortellini,
Buttered Egg Noodles or Asian Lo-Mein
Gluten Free: Vermicelli, Brown Rice, or Penne
Three Cheese Lasagna: Meat or Vegetarian

Sauces

Tomato Rosé, Alfredo, Bolognese, Pesto, Primavera, Tomato Basil,
Mushroom Cream, and Puttanesca

Sides

Roasted Yukon Gold, Mini Red Skin Potatoes, Sweet Potatoes,
Scalloped Potatoes, Baked Potato, Mash Potato or Sweet Potato Mash
Cabbage Rolls filled with Rice and Beef or Vegan
Perogies with Cheese, Potato, and Onions
Ancient Grains (spelt, amaranth, quinoa, millet, and kamut)
Spanish Rice, Rice Florentine, Basmati Rice, Coconut Jasmine Rice, Rice Pilaf,
Whole Grain Brown Rice, and Wild Rice

Eggplant Parmesan

Vegetable Sides

Spiced Acorn Squash, Maple Glazed Heirloom Carrots, and Beets
Broccolini, Roasted Cauliflower, and Zucchini
Garlic Chili Rapini, Sautéed Cherry Tomatoes, Glazed Baby Carrots
Green Beans with Toasted Almonds
Buttered Corn, Carrots, and Zucchini
Broccoli, Yellow Zucchini, and Red Peppers
Cauliflower with Mornay Sauce

Grilled Zucchini, Peppers, Eggplant, and Red Onion
Stuffed Tomato Provençale

Bok Choy, Snap Peas, Bean Sprouts, and Bell Peppers
Braised Cabbage with Apples

Entrees

Poultry

Grilled or Pan Seared Chicken Parmesan
Chicken Breast with Mushroom Brandy Sauce or Spanish Sauce
Roasted Stuffed Chicken with Rice and Peppers or Spinach and Ricotta
BBQ Chicken Breast or Rotisserie ¼ Chicken
Chicken Souvlaki Skewers with Tzatziki

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Caribbean Spiced Jerk Chicken
Chicken Fajitas with Salsa, Sour Cream, and Guacamole
Schezwan Chicken Stir Fry
Cornish Hen with Wild Rice and Mushroom Sauce
Festive Turkey with Onion Sage Stuffing, Cranberry Sauce, and Gravy
Curry Butter Chicken with Naan and Raita
Southern Fried Chicken
Duck Confit with Natural Jus

Pork

Porchetta (Whole Roasted Pig) or Herb Marinated Crispy Pork Belly
Pork Schnitzel with Spanish Sauce
Pork Tenderloin with Peppers, Onions, and Mushrooms
Roast Pork Loin with Braised Red Cabbage and Apple Compote
Honey Mustard Baked Ham with Pineapple Glaze
BBQ Pork Spare Ribs
BBQ Braised Pulled Pork

Beef

Teriyaki Beef Stir Fry with Julienne Vegetables
Slow Braised Beef Short Ribs
Grilled Beef Tenderloin with Merlot Jus
Grilled New York Striploin with Mushroom Brandy Sauce
Roast Sirloin or Prime Rib of Beef with Natural Reduction Jus
Meatballs with Marinara
Shepherd's Pie
Hearty Beef and Vegetable Stew
Beef Stroganoff with Buttered Egg Noodles
Pan Seared Veal Cutlet with Spanish or Mushroom Sauce
Montreal Glazed Brisket

Lamb

AAA Canadian Leg of Lamb with Demi Reduction and Tzatziki
Grilled Rosemary Marinated Lamb Chops
Tender Braised Lamb Shanks

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Fish and Seafood

Sole Fillet with Lemon and Tartare
Mustard Maple or Portuguese Style Atlantic Salmon
Rainbow Trout with Grilled Fennel
Cornmeal Crusted Perch Fillet
Cajun Blackened Tilapia
Teriyaki Cod Fillet with Cherry Tomato and Asparagus
Haddock with Creamy Dill au Gratin
Grilled Mahi Mahi with Pineapple Salsa
Black Tiger Shrimp Creole
Half Stuffed Lobster Provençale
Baby Shrimp & Scallops

Stir Fry

Asian Chicken, Pork, or Beef with Vegetables
BBQ Beef Tenderloin
Rice, Egg Noodle, Lo-Mein Noodle, or Vermicelli Rice Noodle

Vegan

Stuffed Peppers with Rice, Quinoa, Mixed Bean, and Tomato
Vegetable and Tofu Stir Fry with Basmati Rice
Thai Coconut Curry
Chick Pea and Mixed Bean Chili
Braised Red Lentils with Cauliflower
Lima Beans with Tomato Marinara and Kale
Zucchini Noodles with Carrot, Bell Peppers, and Portobello Mushroom
Chickpea Falafel
Rice and Bean with Butternut Squash
Sweet Potato and Black Bean with Mild Curry
Curried Lentils and Pepper Squash
Chana Masala

Dessert Selection

Assorted European Pastry Platters

Fresh Fruit Platters: Cantaloupe, Honeydew, Watermelon,
Pineapple and Grapes

Ten Inch Cakes: Strawberry Shortcake, Tiramisu, Carrot Cake,
Lemon Coconut, Chocolate Truffle
Red Velvet, Black Forest, Caramel Crunch,
Banana Chocolate Chip, Milk Chocolate Caramel
Lemon Meringue Pie and Key Lime Pie
Apple Pie and Pumpkin Pie

Baked Cheese Cakes: Strawberry, Blueberry, and Wild Berry
Fruit Flans, Chocolate Pecan Torte
Crème Brûlée
Ice Cream or Gelato with Fresh Berries

Gluten Free, Vegan Desserts

Brownies
Chocolate Chip Cookies
Ginger Cookies
Blueberry Raspberry Loaf Cake
Lemon and Orange Loaf
Coconut Macaroons
Mini Carrot and Cranberry Muffins
Chocolate Raspberry Lava Cake