



GOT DA FLAVA

AWARD WINNING CATERING

Exceptional catering services since 2013!

Wedding Package

PACKAGE INCLUDES:

- Hall with tables, Silver Chiavari Chairs, DJ, and A/V service
- Wedding Coordinator to oversee details at your reception
- Wedding Cake, all china, cutlery, and staff
- Head Table, Cake Table & Sign-in Table decorated
- Full Length Color Coordinated Table Linens
- Complete sit-down dinner (see menu below)

RECEPTION MENU (A):

Fruit Punch with your choice of Two Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Vegetable Spring Rolls, with plum sauce
- Salt Fish Fritters, with scotch bonnet mayo dip

MAIN COURSE: CHOICE OF TWO - one per guests

- Prime Rib, with au Jus
- Grilled Atlantic Salmon, with Creamy Dill or Lemon
- Grilled Chicken Breast, with mushroom gravy
- Spinach & Mushroom Ravioli (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF SALAD:

- Traditional Garden Salad, with honey basil lime dressing
- Caesar Salad, with house baked croutons & garlic dressing

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Cocktail Sandwiches



FOLLOW US ON

INSTAGRAM:

647-523-5985

book@triniccatering.ca

www.triniccatering.ca

\$195 + 15% GRATUITY + 13% HST

- Children under 10 y.o 25% off
- Kids under 3 are free - no meal served
- 60 adults minimum
- Prices are in effect for the 2021 - 2022 seasons.
- DÉCOR AVAILABLE FOR EXTRA

RECEPTION MENU (B):

Fruit Punch with your choice of Two Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Roma Tomato Bruschetta, with balsamic glaze
- BBQ Meatballs

MAIN COURSE: CHOICE OF TWO - one per guests

- New York Strip Loin Steak, with red wine demi
- Crispy Fillet of Fish, With Creamy Dill Sauce
- Jerk Chicken Thighs, with jerk sauce
- Veggie Lasagna (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF SALAD:

- Greek Salad
- Caprese Salad

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Quesadilla

PER GUESTS:

\$195 + 15% GRATUITY + 13% HST



GOT DA FLAVA

AWARD WINNING CATERING

Exceptional catering services since 2013!

Wedding Package

PACKAGE INCLUDES:

- Hall with tables, Silver Chiavari Chairs, DJ, and A/V
- Wedding Coordinator to oversee details at your reception
- Wedding Cake, all china, cutlery, staff and service
- Head Table, Cake Table & Sign-in Table decorated
- Full Length Color Coordinated Table Linens
- Complete sit-down dinner(see menu below)

RECEPTION MENU (A):

Fruit Punch with your choice of One Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Jerk Chicken Bites
- Breaded Shrimp, with scotch bonnet mayo dip

MAIN COURSE: CHOICE OF ONE + veggie option

- Prime Rib, with au Jus
- Grilled Atlantic Salmon, with Creamy Dill or Lemon
- Grilled Chicken Breast, with mushroom gravy
- Spinach & Mushroom Ravioli (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Traditional Garden Salad, with honey basil lime dressing
- Caesar Salad, with house baked croutons & garlic dressing

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Cocktail Sandwiches

647-523-5985

book@triniccatering.ca

www.triniccatering.ca

\$175 + 15% GRATUITY + 13%HST

- Children under 10 y.o 25% off
- Kids under 3 are free - no meal served
- 60 adults minimum
- Prices are in effect for the 2022 - 2023 seasons.
- DÉCOR AVAILABLE FOR EXTRA

RECEPTION MENU (B):

Fruit Punch with your choice of One Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Bocconcini Skewers, with Tomato, Black Olive and Basil
- Shrimp Cocktail, with cocktail sauce

MAIN COURSE: CHOICE OF ONE + veggie option

- New York Strip Loin Steak, with red wine demi
- Crispy Fillet of Fish, With Creamy Dill Sauce
- Jerk Chicken Thighs, with jerk sauce
- Veggie Lasagna (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Greek Salad
- Caprese Salad

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Quesadilla

PER GUESTS:

\$175 + 15% GRATUITY + 13%HST



FOLLOW US ON

INSTAGRAM:



GOT DA FLAVA

AWARD WINNING CATERING

Exceptional catering services since 2013!

Wedding Package

PACKAGE INCLUDES:

- Hall with tables, Silver Chiavari Chairs and DJ
- Wedding Coordinator to oversee details at your reception
- Wedding Cake, all china, cutlery, staff and service
- Head Table, Cake Table & Sign-in Table decorated
- Full Length Color Coordinated Table Linens
- Complete Buffet Style dinner (see menu below)

RECEPTION MENU (A):

**Tropical Fruit Punch with your choice of
One Hors D'oeuvres served to guests upon arrival**

APPETIZER:

- Jerk Meatballs
- Grilled Shrimp Skewers

MAIN COURSE: CHOICE OF TWO + veggie option

- Roast Beef, with beef gravy
- Grilled Atlantic Salmon, with Creamy Dill or Lemon
- Curry Goat
- Spinach & Mushroom Ravioli (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Traditional Garden Salad, with honey basil lime dressing
- Caesar Salad, with house baked croutons & garlic dressing

CHOICE OF DESSERT:

- Assorted Cheesecakes or Red Velvet Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Cocktail Sandwiches



FOLLOW US ON

INSTAGRAM:

647-523-5985

book@trinic catering.ca

www.trinic catering.ca

\$155 + 15% GRATUITY + 13% HST

- Children under 10 y.o 25% off
- Kids under 3 are free - no meal served
- 60 adults minimum
- Prices are in effect for the 2022 - 2023 seasons.
- DÉCOR AVAILABLE FOR EXTRA

RECEPTION MENU (B):

**Tropical Fruit Punch with your choice of
One Hors D'oeuvres served to guests upon arrival**

APPETIZER:

- Vegetable Quesadilla
- Cucumber Bruschetta

MAIN COURSE: CHOICE OF TWO + veggie option

- Oxtail
- Grilled Chicken Breast, with mushroom gravy
- Jerk Chicken Thighs, with jerk sauce
- Veggie Lasagna (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Corn, Tomato and Avocado Salad
- Pasta Salad

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Wraps

PER GUESTS:

\$155 + 15% GRATUITY + 13% HST



GOT DA FLAVA

AWARD WINNING CATERING

Exceptional catering services since 2013!

Wedding Package

PACKAGE INCLUDES:

- Hall with tables, Silver Chiavaris Chairs, and DJ
- Wedding Coordinator to oversee details at your reception
- Wedding Cake, all china, cutlery, staff and service
- Head Table, Cake Table & Sign-in Table decorated
- Full Length Color Coordinated Table Linens
- Complete Buffet Style dinner (see menu below)

RECEPTION MENU (A):

Tropical Fruit Punch with your choice of One Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Vegetable Spring Rolls, with plum sauce
- Salt Fish Fritters, with scotch bonnet mayo dip

MAIN COURSE: CHOICE OF ONE + veggie option

- Roast Beef, with beef gravy
- Grilled Atlantic Salmon, with Creamy Dill or Lemon
- Curry Goat
- Spinach & Mushroom Ravioli (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Traditional Garden Salad, with honey basil lime dressing
- Caesar Salad, with house baked croutons & garlic dressing

CHOICE OF DESSERT:

- Assorted Cheesecakes or Red Velvet Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Cocktail Sandwiches



FOLLOW US ON
INSTAGRAM:

647-523-5985

book@triniccatering.ca

www.triniccatering.ca

\$135 + 15% GRATUITY + 13% HST

- Children under 10 y.o 25% off
- Kids under 3 are free - no meal served
- 60 adults minimum
- Prices are in effect for the 2022 - 2023 seasons.
- DÉCOR AVAILABLE FOR EXTRA

RECEPTION MENU (B):

Tropical Fruit Punch with your choice of One Hors D'oeuvres served to guests upon arrival

APPETIZER:

- Roma Tomato Bruschetta, with balsamic glaze
- BBQ Meatballs

MAIN COURSE: CHOICE OF ONE + veggie option

- New York Strip Loin Steak, with red wine demi
- Grilled Chicken Breast, with mushroom gravy
- Jerk Chicken Thighs, with jerk sauce
- Veggie Lasagna (V)

SIDE: choose 2

- Choice of Roasted, Mashed, or Parisienne Potatoes- Rice or Seasonal Vegetables with Fresh Herbs and Olive Oil

CHOICE OF ONE SALAD:

- Corn, Tomato and Avocado Salad
- Pasta Salad

CHOICE OF DESSERT:

- Assorted Cheesecakes or Caribbean Rum Cake
- Coffee and Tea

LATE NIGHT BUFFET:

- Taco Station or Assorted Wraps

PER GUESTS:

\$135 + 15% GRATUITY + 13% HST