Events Package

ILLCROFT CATERING

Passed Hors D'oeuvres

Hot

Vegetable spring roll
Chicken satay (peanut or hoisin sauce)
Hoisin glazed beef satay
Coconut crusted shrimp
Mini grilled cheese
Mini grilled cheese with gruyere and pear
Maple glazed bacon scallops
Samosa with mango chutney
Tempura California roll with daikon
Barbeque chicken drumette
Barbeque meatballs
Mini Chicken Tacos with pineapple salsa
Mini Chicken and Waffles
Fried Brie Bite with hot honey
Mini Corndogs
Buffalo Chicken Bite

Sliders
Chorizo slider with mozzarella and lemon aioli
Beef sliders with bacon and cheese
Pulled pork sliders
Turkey and brie sliders with basil mayo
Chicken Parmesan sliders

Cold

Bruschetta
Smoked salmon crostini
Shrimp cocktail
Mango chicken with tropical salsa
Pear, blue cheese and candied walnut cup
Strawberry and goat cheese bruschetta
Prosciutto on crostini with balsamic reduction and brie
Shrimp salad spoon
Caprese skewer
Prosciutto wrapped dates
Stonefruit crostini with goat cheese
Eggplant Caviar

Platters and Dips

Vegetable Crudité and Dip
Fresh Fruit and Berries
Charcuterie Board
Shrimp served with Cocktail Sauce and Lemon
Smoked Salmon, with Red Onion, Capers and Lemon
Assorted Sushi
Oysters with Assorted Condiments

How it Works

These items can be selected to add on to an existing package, or curated to create a cocktail style menu

Cocktail Style Menu

(includes 2 hour staffed food service)

Cocktail Style A

Chef's Selection of Hors D'oeuvres
(5 per person)

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips.

Taco Station

Includes beef, chicken & vegetable tacos with pico de gallo, guacamole, sour cream, shredded cheese and shredded lettuce.





Cocktail Style B

Chef's Selection of Hors D'oeuvres
(5 per person)

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips.

Slider Station

Includes turkey, beef and pulled pork sliders with assorted toppings and sauces.

Cocktail Style C

Chef's Selection of Hors D'oeuvres
(5-7 per person)

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips

Carved Beef Station

Served with brioche buns and horseradish.

Brunch

(includes coffee & tea service)

Buffet A

Assorted bakery items
Mixed seasonal greens with assorted dressings
Roasted yam and lentil salad with feta
Charcuterie board
Fruit salad
Hash browns
Scrambled eggs
Bacon and sausage

Buffet B

Assorted bakery items
Tomato and bocconcini salad
Grilled vegetable salad
Charcuterie board
Fruit salad
Pancakes
Hash browns
Eggs Benedict
Bacon and sausage
Penne with rose sauce

Buffet C

Assorted bakery items
Mixed seasonal greens with assorted dressings
Roasted yam and lentil salad with feta
Grilled vegetable salad
Charcuterie board
Fruit salad
Hash browns
Waffles with whipped cream, berry compote and syrup
Eggs Benedict
Bacon and sausage
Cheese Tortellini in a pesto cream sauce
Oven roast chicken supreme with thyme butter sauce



Optional Add Ons

French toast, waffles, omelet station, smoked salmon and bagels, yogurt, overnight oats, and scones with fruit preserves

Lunch Packages

(includes artisanal breadbasket, coffee & tea service)

Plated A

Mixed seasonal greens with tomato, julienne carrot and cucumber with balsamic dressing

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Quiche

-

Apple crisp with vanilla ice cream

Buffet A

Seasonal soup, mixed greens with assorted dressings, caesar salad, tomato and bocconcini salad, assorted gourmet sandwiches, assorted cookies

Plated B

Caesar salad

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Cheese tortellini with mushroom cream sauce

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Apple crisp with vanilla ice cream

Buffet B

Mixed greens with assorted dressings, caesar salad, grilled vegetable salad, roasted yam and lentil salad, penne with rose sauce, oven roast chicken with glazed apple, plated strawberry shortcake

Plated C

Seasonal Soup

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Grilled chicken breast in a herb butter sauce, served with roast potato and green beans

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Carrot cake

Buffet C

Mixed greens with assorted dressings, caesar salad, tomato and bocconcini salad, grilled vegetable salad, roasted new potatoes, pan-seared salmon with lemon butter sauce, chicken marsala, belgian chocolate cake

Plated D

Seasonal Soup ***or*** *mixed seasonal greens*

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Pan seared salmon filet with lemon butter sauce served with roast potato and seasonal vegetables

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Strawberry Shortcake

Buffet D

Mixed greens with assorted dressings, caesar salad, roasted yam and lentil salad, grilled vegetable salad, mashed potato, oven roast chicken supreme with thyme butter sauce, carved roast beef with horseradish and jus, cheesecake with berry compote

Plated Dinner Packages

(includes artisanal breadbasket, coffee & tea service)

Plated A

*Soup **or** Mixed seasonal greens with tomato, julienne carrot and cucumber with balsamic dressing (choose one)*

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Grilled beef striploin steak and chicken supreme duo with herb butter sauce served with potato and seasonal vegetables

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Belgian chocolate cake

Plated B

Chef's Selection of Hors D'oeuvres (3 per person)

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Mixed seasonal greens with shaved beets, goat cheese, candied walnuts in a poppy seed dressing

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*Choice of oven roast chicken supreme with thyme butter sauce **or** pan seared salmon filet with lemon butter sauce **or** grilled striploin with red wine sauce served with potato and seasonal vegetables*

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Cheesecake with berry compote

Plated C

Chef's Selection of Hors D'oeuvres (3 per person)

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Grilled apple and goat cheese with baby arugula and pecan crumble drizzled with a balsamic vinaigrette

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Seasonal Soup

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*Stuffed chicken with feta and spinach **or** herb crusted salmon filet **or** grilled striploin steak with red wine sauce*

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Sticky Toffee Pudding



Final protein choices are collected by our clients, and submitted to us two weeks prior to the event date. We will always do our best to accommodate dietary restrictions/allergies.

Buffet Dinner Packages

(includes coffee & tea service)

Buffet A

Artisan breadbasket
Mixed greens with assorted dressings
Caesar salad
Grilled vegetable salad marinated with basil and balsamic
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette
Roasted yam and lentil salad with feta cheese
Roasted new potatoes
Seasonal vegetable medley
Grilled herb chicken
Carved roast beef with horseradish and red wine sauce
Apple crumble with French vanilla ice cream (plated)

Buffet B

Chef's selection of passed hors d'oeuvres (3 pieces per person)
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Artisan breadbasket
Mixed greens with assorted dressings
Caesar salad
Grilled vegetable salad marinated with basil and balsamic
Tomato salad with fresh basil and bocconcini marinated in a balsamic vinaigrette
Roasted yam and lentil salad with feta cheese
Yukon mashed potatoes
Seasonal vegetable medley
Oven Roast Chicken with apple compote
Carved roast beef with horseradish and red wine sauce
Cheesecake with berry compote (plated)

Buffet C

Chef's selection of passed hors d'oeuvres (3 pieces per person)
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Artisan breadbasket
Mixed greens with assorted dressings
Caesar salad
Grilled vegetable salad marinated with basil and balsamic
Summer slaw
Cheese tortellini with rose sauce
Yukon mashed potatoes
Seasonal vegetable medley
Pan-seared salmon with lemon butter
Carved prime rib with horseradish and au jus
Apple Blossom *(plated)*

BBQ

Corn Bread
Mixed greens with assorted dressings
Caesar Salad
Grilled vegetable salad marinated with basil and balsamic
Seasonal Slaw
Mac and Cheese
Corn on the cob
Baked potato with fixins
Pulled Pork
BBQ Chicken
Assorted cookie platter

A La Carte

If you have not fallen in love with one of our dinner packages, then we will work with you to customize your desired menu.

Salad

(Plated options)

· *Mixed Greens with julienned carrot, cucumber and grape tomato drizzled with balsamic dressing*
· *Caesar Salad with fresh bacon, croutons and parmesan cheese*
· *Mixed Seasonal greens with shaved beets, goat cheese, candied walnuts in a poppy seed dressing*
· *Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese*
· *Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing*
· *Mixed Heritage Greens topped with shaved fennel and apple salad with citrus dressing*
· *Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette*
· *Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette*

(Buffet options)

· *Mixed Greens with assorted dressings*
· *Caesar Salad with fresh bacon, croutons and parmesan cheese*
· *Greek salad*
· *Grilled Vegetable Salad marinated with basil and balsamic*
· *Waldorf Salad, raisins, celery, apple, candied walnuts all tossed together in a creamy dressing on bib lettuce*
· *Roasted Yam Salad with lentils and feta cheese*
· *Summer Slaw*
· *Rustic Style Potato Salad with bacon, capers, red onion, herbs bound with a creamy Dijon dressing*
· *Pasta Salad with fresh red peppers, zucchini, red onion and herbs tossed in sundried tomato dressing*
· *Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette*

Soup

Tier 1

Mushroom with Herb Cream
Carrot and Ginger
Roast Eggplant and Tomato
Potato and Leek
Roast Vegetable with Thyme Cream

Tier 2

Roasted Butternut Squash
Asparagus (seasonal)
Curried Lentil
Corn Chowder
Roasted red pepper with sour cream
Turkey and wild rice

Main Course

Beef

(Plated)

Grilled Striploin steak with red wine sauce

Pan Seared Striploin steak with peppercorn sauce

Pan Seared Tenderloin with chive butter sauce

Surf n Turf - striploin steak with a shrimp skewer

*Grilled Rib Eye steak with gorgonzola **or** blue cheese butter*

*** Add on grilled jumbo shrimp or stuffed jumbo shrimp ***

(Buffet)

Roast Beef with horseradish and jus

Striploin steak with horseradish and jus

Prime Rib with Yorkshire pudding, horseradish and jus

Poultry

(Plated or Buffet)

Oven Roast Chicken Supreme with thyme butter sauce

BBQ Chicken

Grilled Lemon-Herb Chicken

Half Cornish Hen with wild blueberry jus

Herb Crusted Chicken supreme

Stuffed Chicken Supreme with feta and spinach

Chicken Marsala

Lamb

(Plated or Buffet)

Braised Lamb Shank with rosemary jus

Oven Roast Leg of Lamb

Maple Pecan Crusted Rack of Lamb

Herb Crusted Rack of Lamb

Pork

(Plated or Buffet)

Grilled pork loin with apple butter sauce

Grilled tenderloin with prune chutney

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Herb roasted pork loin

Seafood

(Plated or Buffet)

Pan Seared Salmon Filet with lemon butter sauce

Pan Seared Rainbow Trout with a snow crab butter sauce

Stuffed rainbow trout, stuffed with fresh vegetables and herbs with lemon butter sauce

Herb Crusted Salmon Filet

Lobster Thermidor

Pan-seared halibut with chive butter sauce

Crab crusted halibut filet

More...

Pasta

(Plated or Buffet)

Penne in a rose sauce with fresh parmesan

Cheese tortellini with mushroom cream sauce or pesto cream sauce

Hand Fashioned Potato Gnocchi in a gorgonzola cream sauce

Farfalle with prosciutto, olives and spinach in a tomato sauce

Mac n cheese

Chicken rigatoni with pesto cream sauce

Vegetarian Options

(Plated)

Mushroom and goat cheese strudel

Curried stuffed peppers

Roasted root vegetable strudel

Daal

Buddha bowl

Dessert

Apple Crumble with French Vanilla Ice Cream

Strawberry Short Cake

Carrot Spice Cake with cream cheese frosting
Belgian Chocolate Cake

Crème Brule

NY Cheesecake with berry compote

Pumpkin spice cobbler with vanilla ice cream

Lemon Tart

Bread pudding with caramel sauce and vanilla ice cream

Apple Blossoms

Sticky Toffee Pudding

Assorted Pies

Kids

Yes! We offer child friendly alternatives at any of our events.

Chicken fingers and fries

Mac n Cheese

Spaghetti Bolognese

Grilled Cheese and fries

Hamburger and fries



Frequently Asked Questions

CAN EVENT PACKAGES BE ADJUSTED TO MEET THE NEEDS OF MY EVENT?
Absolutely! We've been in the game for a while now, so we know that each event is unique. Specific needs vary, so we are happy to tailor a package to meet all your requirements.

DO YOU HAVE A PREFERRED VENDOR LIST?
We have a complete list of vendors from DJ services to officiants to photographers that we know and trust, and are happy to share this with you.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?
We can accommodate all dietary restrictions. We want all your guests to be well fed!

DO YOU PROVIDE STAFF?
We do provide staff! Most of our packages include serving staff and a Chef onsite, unless you are opting for a drop off. Please note, not all items can be dropped off.

MY VENUE DOESN'T HAVE A KITCHEN- CAN YOU STILL CATER THERE?
Yes! We have a mobile kitchen, all we need is access to an electrical circuit - we will bring the rest.

ARE PLATES AND CUTLERY INCLUDED?
If you are booking an event at Beverly Golf And Country Club- this is included. If we are coming offsite to you - there is a rental fee for your plates, cutlery, napkins etc.

HOW FAR DO YOU TRAVEL?
We typically will travel one hour from the Burlington/Hamilton area, but do not hesitate to reach out and inquire about catering in your area. Depending on the location, travel fees may apply.

Bar Packages

Consumption Bar

onsite events only
Choose what you would like to offer your guests, and you only pay for what your guests drink! This cost is calculated at the end of your event.

Open Bar Packages

*(7 hours of service) (All packages have a one-hour open bar during cocktail hour, closed for dinner with house wine served to the table, then re-opening after dinner until 12am) *Additional bar hour will be $10.00 per person, per additional hour*

Standard Open Bar Package

(no shots or doubles)
Domestic Beer Bottles- Bud, Bud Light, Blue, Alexander Keith's, Millstreet
Basic Bar Shots- Vodka, Rye, Rum, Gin
House Red and White Wine
Pop and Juice

Premium Open Bar Package

(no shots or doubles)
Signature Drink
Domestic and Import Bottled Beer- (Bud, Bud Light, Blue, Alexander Keith's, Stella, Corona)
Bar Shots- (Vodka, Rye, Rum, Gin, Scotch, Tequila)
House Red and White Wine
Pop and Juice

Bar Additions

Champagne Toast
Caesar Bar
Mimosa Bar with assorted juices
Signature Cocktails
Dry Bar

Bartenders

*If you are looking to provide your own bar, and just need someone to serve it - we've got you covered! You can book our smart-serve certified bartenders for the event. *Only applicable to offsite events*

