

Events Package

2025-2026



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
 Beef sliders with bacon and cheese
 Pulled pork sliders
 Turkey and brie sliders
 Chicken Parmesan sliders
 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
 Chicken Souvlaki bite
 Fried Brie Bite with hot honey
 Mini Corndogs
 Buffalo Chicken Bite



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 Crudit  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.

Cocktail Style C

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

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
Eggs Benedict
Bacon and sausage
Chicken and waffles
Cheese Tortellini in a pesto cream sauce
Carved Roast Beef with horseradish and red wine 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

-
Quiche

-
Apple crisp with vanilla ice cream

Plated B

Caesar salad

-
Cheese tortellini with mushroom cream sauce

-
Apple crisp with vanilla ice cream

Plated C

Seasonal Soup

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

-
Carrot cake

Plated D

Seasonal Soup **or** mixed seasonal greens

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

-
Strawberry Shortcake

Buffet A

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

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

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

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)

-

Oven roast chicken supreme with thyme butter sauce or Pan seared salmon filet with lemon butter sauce or Grilled striploin steak with red wine sauce served with potato and seasonal vegetables

-

Belgian chocolate cake

Plated C

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

-

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

-

Seasonal Soup

-

Main Course (up to 3 choices)

Oven roast chicken supreme with thyme butter sauce **or** Pan seared salmon filet with lemon butter sauce **or** Grilled striploin steak with red wine sauce **or** Grilled Tenderloin with apple butter sauce served with potato and seasonal vegetables

-

Sticky Toffee Pudding

Plated B

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

-

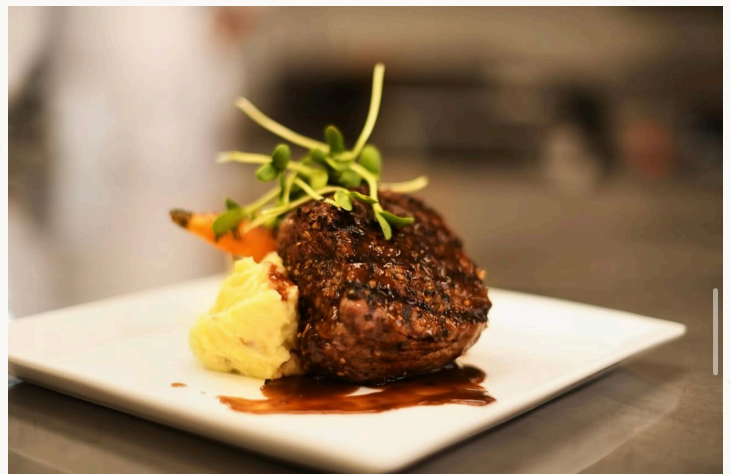
Mixed seasonal greens with shaved beets, goat cheese, candied walnuts in a poppy seed dressing

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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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Cheesecake with berry compote



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 C

Chef's selection of passed hors d'oeuvres (3 pieces per person)
 -
 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)

Buffet B

Chef's selection of passed hors d'oeuvres (3 pieces per person)
 -
 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 striploin of beef with red wine sauce
 Cheesecake with berry compote (plated)

BBQ

Chef's selection of passed hors d'oeuvres (3 per person)
 -
 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
 Brownie with vanilla ice cream (plated)

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
- Sirloin Steak with blue cheese
- Pan Seared Tenderloin with chive butter sauce
- Surf n Turf, Striploin Steak with Shrimp Skewer
- Grilled Rib Eye Steak with gorgonzola
- Add on grilled jumbo shrimp or stuffed jumbo shrimp

Beef

(Buffet)

- Roast beef with horseradish and jus
- Striploin 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 goat cheese and sundried tomato
- 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 · 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

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
- Brownie with French vanilla ice cream

Vegetarian Options

(Plated)

- Mushroom and goat cheese strudel
- Curried stuffed peppers
- Roasted root vegetable strudel
- Daal
- Buddha bowl



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.

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 Burlington, 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

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

