

# PASSIONATE

==== C A T E R E R S ====



## Wedding Menu #1

\$29.99 per person (minimum of 25 guests)

### Herb Roasted Chicken

8 cut chicken seasoned with fresh herbs, roasted to perfection. Served with House Made gravy.

### Choice of 1 Starch:

- Red Skin Garlic Mashed Potatoes
- Roasted Potatoes
- Wild Rice Medley

### Chef's Vegetable Medley

Steamed baby carrots, green peas and green beans, tossed in dill butter

\*We are committed to working with Guests who may have Dietary requirements. Please feel free to inquire.

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==== C A T E R E R S ====

## Choice of 2 salads:

- Caesar Salad. Romaine, parmesan, house made bacon bits and croutons tossed in our signature Caesar dressing.
- Classic Coleslaw. A mixture of shredded green and red cabbage, crispy carrots, tossed in our homemade creamy coleslaw dressing.
- Tossed Salad. Crispy lettuce, tomato, cucumber and bell peppers served with choices of: Tangy Ranch, Balsamic Vinaigrette or Italian dressing.

## Fresh Baked Dinner Rolls

Served with whipped butter

## Choice of 1 Dessert:

- Apple Pie A La Mode
- Black Forest Cake
- Tiramisu
- New York Style Cheesecake with choice of Chocolate Sauce, Caramel Sauce or Raspberry Sauce
- Carrot Cake
- Tuxedo Cake

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## Wedding Menu #2

\$31.99 per person (minimum of 25 guests)

### Roast Beef

AAA Alberta beef, Dijon and herb rubbed and roasted to perfection. Served with House Made gravy and horseradish

\*For whole cuts of meat we suggest adding a carving station where one of our professional chefs will carve your beef to order for each guest\*

### Choice of 1 Starch:

- Red Skin Garlic Mashed Potatoes
- Roasted Potatoes
- Wild Rice Medley

### Choice of 1 Vegetable:

- Dill Baby Carrots and Peas
- Green Beans Almandine
- Buttered Corn on the Cob
- Roasted Brussel Sprouts

### Choice of 2 salads:

- Caesar Salad. Romaine, parmesan, house made bacon bits and croutons tossed in our signature Caesar dressing.
- Spinach Salad. Fresh baby spinach, red onions, strawberries, toasted slivered almonds and feta cheese tossed in homemade poppy seed dressing.
- Classic Coleslaw. A mixture of shredded green and red cabbage, crispy carrots, tossed in our homemade creamy coleslaw dressing.

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- Tossed Salad. Crispy lettuce, tomato, cucumber and bell peppers served with choices of: Tangy Ranch, Balsamic Vinaigrette or Italian dressing .
- Broccoli Salad. Fresh broccoli, raisins, red onions and sunflower seeds tossed in a slightly sweet, creamy dressing

## **Fresh Baked Dinner Rolls**

Served with whipped butter

## **Choice of 1 Dessert:**

- Apple Pie A La Mode
- Black Forest Cake
- Tiramisu
- New York Style Cheesecake with choice of Chocolate Sauce, Caramel Sauce or Raspberry Sauce
- Carrot Cake
- Tuxedo Cake

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## Wedding Menu #3

\$34.99 per person (minimum of 25 guests)

### Herb Roasted Chicken

8 cut chicken seasoned with fresh herbs, roasted to perfection.  
Served with House Made gravy.

### Choice of a 2<sup>nd</sup> Entrée:

- Honey Baked Ham
- Maple Glazed Baked Salmon
- 4 Cheese Baked Penne
- Pork Tenderloin with Mushroom Reduction

### Choice of 1 Starch:

- Red Skin Garlic Mashed Potatoes
- Roasted Potatoes
- Wild Rice Medley

### Chef's Vegetable Medley

Steamed baby carrots, green peas and beans, tossed in dill butter

### Choice of 2 salads:

- Caesar Salad. Romaine, parmesan, house made bacon bits and croutons tossed in our signature Caesar dressing.
- Spinach Salad. Fresh baby spinach, red onions, strawberries, toasted slivered almonds and feta cheese tossed in homemade poppy seed dressing.

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- Classic Coleslaw. A mixture of shredded green and red cabbage, crispy carrots, tossed in our homemade creamy coleslaw dressing.
- Tossed Salad. Crispy lettuce, tomato, cucumber and bell peppers served with choices of: Tangy Ranch, Balsamic Vinaigrette or Italian dressing.
- Broccoli Salad. Fresh broccoli, raisins, red onions and sunflower seeds tossed in a slightly sweet, creamy dressing

## **Fresh Baked Dinner Rolls**

Served with whipped butter (regular, garlic and herb).

## **Choice of 1 Dessert:**

- Apple Pie A La Mode
- Black Forest Cake
- Tiramisu
- New York Style Cheesecake with choice of Chocolate Sauce, Caramel Sauce or Raspberry Sauce
- Carrot Cake
- Tuxedo Cake

## **Menu Additions**

### **Perogys**

Potato and cheddar perogys topped with sautéed onions and bacon. Served with sour cream and chives

\$3.00 per person

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## **Cabbage Rolls**

Filled with beef and rice baked in a tomato sauce

\$4.00 per person

## **Ukrainian Combo**

Both our perogys and cabbage rolls

\$6.00 per person

## **Olive and Pickle Platter**

(small serves approx. 15 guests, large serves approx. 30 guests)

A combination of sweet pickles, garlic dills, Manzanilla and Kalamata olives

Small \$35.00 / Large \$70.00

## **Assorted Desserts**

(3 pieces per person)

A combination of bite size cookies, squares, tarts and loafs, Fruit

Skewers with yogurt dip

\$4.00 per person

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