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Your dream | Our reality | Let us inspire you

Buffet dinner options

We pride ourselves with sourcing only the freshest ingredients, local when possible, everything is made in house from scratch, we believe in sustainability, we recycle and compost

Salad Selections

Hearts of romaine | Applewood smoked bacon | Parmesan cheese | sourdough croutons | Buttermilk garlic dressing
Fresco style green salad with seasonal toppings | house dressing *most popular*
Baby spinach | mandarin oranges | dried cranberries | toasted almonds | Vidalia onion dressing
Caprese salad of Tomato | Bocconcini cheese | fresh basil | balsamic glaze | olive oil
Greek salad with red onions | Kalamata olives | cucumbers | Feta cheese
Grilled local asparagus | sweet pepper salad | shaved Parmesan (seasonal May/June)
Grilled Mediterranean vegetable pasta salad | pesto olive oil
Jeweled Persian Rice salad | Saffron basmati rice | cherries, apricots, figs, slivered almonds, pistachios | Fresh Pomegranate | Cumin-Cardamom dressing *NEW 2018
Kale salad | red cabbage | bell peppers | lemon sesame seed vinaigrette
Creamy Cheddar Bacon Ranch Cheese Tortellini Salad *New 2018
Mediterranean Quinoa salad | Feta, onions, black olives, cucumbers, tomatoes | *New 2018
Quinoa | chick pea | sweet peppers | green onions | Arugula | Lemon pepper dressing *most popular*
Hot house tomato | Cucumbers | shaved red onions | fresh Basil | herb vinaigrette *most popular-VEGAN*
Tuscan Pasta salad | Bowtie pasta, sun dried tomatoes, bell peppers, basil, spinach, Parmesan cheese, olives | *NEW 2018
German Style potato salad | Herb vinaigrette
Crunchy Nut Coleslaw | White cabbage | radish | shredded carrot | peanuts | Greek Yoghurt dressing
Red skin potato | green bean salad with Vidalia onion dressing
Moroccan style couscous salad | chick peas, roasted peppers, carrots, raisins, toasted almonds | fresh Cilantro *New 2018



Entrée Selections

Slow roasted chicken breast with a mushroom Marsala sauce
Cider braised chicken with leeks | light tomato cream sauce *popular*
Prosciutto and Smoked Provolone stuffed chicken breast, basil butter sauce *very popular*
Marinated Honey Balsamic –Basil chicken | olive oil | sun-dried tomatoes *crowd favorite*
**contains nut based pesto, can be omitted for allergies, please advise when ordering*
Chicken Parmesan, homemade tomato sauce, Mozzarella

Grilled chicken Margherita | baked with Mozzarella, tomatoes, fresh Basil *New 2018

Canadian Maple BBQ glazed chicken pieces (whole chicken pieces)

Honey garlic crispy chicken | best served with rice side dish *New 2018

Dijon and Rosemary crusted thinly sliced Beef sirloin | au jus| Horseradish

Kristin's Signature BBQ beef sirloin sliders | Applewood smoked bacon | Aged cheddar | red pepper mayo

Guinness braised pulled pork sliders with our "kick it up slaw"

***Sliders include 2 per person more can be added for an additional fee \$2.50 each**

Chef Carved AAA Prime Rib | Dijon crust | pan jus | Horseradish *surcharge applies-14 days prior min \$6

BBQ Rosemary crusted AAA 5 oz. NY Striploin *surcharge applies-14 days prior min \$3

Silver Smith Black Lager braised Beef Short Ribs with a Rich Demi-Glace *surcharge applies-14 day's prior min \$6

Slow roasted thyme infused pork loin | sun-dried tomato pesto cream

Bacon wrapped honey brown sugar basted pork loin, thyme jus

Lemon-lime filet of Atlantic salmon | Fresh Spinach | Lemon butter sauce *most popular*

Hoisin glazed Atlantic salmon



Side dishes (Each item counts as one selection)

Rosemary roasted mini potatoes with garlic and olive oil | Garlic buttermilk whipped potatoes | Vegetable Rice Pilaf |

| Butter and herb steamed jardinière of vegetables (seasonal selection) |

| Mini Top baby carrots with French beans (add \$2) |

| Grilled local asparagus (May-June) –off season surcharge applies, based on availability*

Ratatouille -roasted Mediterranean vegetables, basil, tomato sauce *best for fall/winter*

Grilled Vegetable platter with balsamic glaze, asparagus added when seasonal |

| Penne with Homemade tomato sauce | Penne with Red pepper cream sauce | Penne with Parmesan cream sauce

Four Cheese stuffed Ravioli with any of the above sauces

Butternut squash stuffed handmade Agnolotti | arugula | candied squash | sage butter | fresh Arugula (add \$2)

Cheese stuffed or Cheese and spinach stuffed pasta shells with tomato or Parmesan cream sauce

Baked penne casserole with tomato cream | Spinach | goat cheese

Vegetarian Lasagna | Meat and Cheese Lasagna (add \$2)

All of our menus can be altered for your individual tastes

Desserts

We suggest your guests stay seated for dessert and coffee-a great time to do speeches when selecting a buffet dinner

| Buffet Sweet tables (chef's selection) are available, starting from an additional \$4 per person |

| Homemade seasonal pie with or without gelato | Pie Bars available-surcharges may apply

| Maple crème Brule with fresh fruit, shortbread cookie *add \$2 |

| Homemade seasonal crumbles/shortcakes with Gelato (i.e Niagara peach crumble with a Caramel Gelato, Apple

Crumble with Cinnamon gelato, Niagara Strawberry shortcake with Frangelico cream) |

Creamy NY Cheesecake slice-variety of flavors | Mason Jar cheesecake-all flavors available

Individual Chocolate Raspberry Buttercream Torte with a rich Dark Chocolate Ganache |

| Pumpkin Tarts with pumpkin seed brittle, Maple Gelato (seasonal-fall) | Lemon curd tart with berry compote |

| Sticky Toffee pudding with vanilla cream |

| Mason Jar Chocolate mousse torte | Mason Jar Berry Trifle |

| Lemon-Raspberry Gelato Torte *great for warm summer weddings*-freezer must be on site* |

Fresh fruit (mixed fruit, peaches in season, apple and cranberry *galatte served with seasonal local gelato

Kristin's Signature Trio-AS SEEN ON OUR WEBSITE –add \$3 per person

Fresh Fruit cheesecake | chocolate mousse in a phyllo cup | Lemon curd tart with fresh berries | Peach crumble tart | Rhubarb –Strawberry cheesecake | Strawberry tart | Apple Caramel crumble tart | Apple Cinnamon Strudel | Chocolate éclairs | Pumpkin tart or cheesecake | Apple crumble cheesecake | Chocolate mousse on shortbread | Caramel Cheesecake | Sticky Toffee pudding | Any flavor of Gelato that we supply | | Chocolate mousse on shortbread | Mini pies

Please inquire about what is NEW for 2018

*other items are available (tiramisu, cheesecakes of all flavors, tarts etc.)



All dinners are accompanied with a spectacular Artisan bread display | fresh creamery butter | Coffee & Tea Service | Water and Wine glass | White coffee mug | dishware | flatware | basic or Majestic white/ivory linens | colored/premium linen available for additional price | salt & pepper shakers | creamers & sugar bowls | linen napkins – your choice of color | Service staff for 8 hours (does not include bartenders) | | Unlimited internet event planning assistance *this is very important* |

Buffet Dinners include your choice of 5 salads/side dishes | 2 Entrees | Dessert | Late night coffee and cookies
Vegetarian/Vegan/Guests with allergies and sensitivities will get their own meal
(Cookies are complimentary; price does not reduce if you supply your own), Take away side dish prices goes down \$2 pp.
We will cut and serve your supplied wedding cake at no extra charge | Plus all of the above inclusions

\$50 per person

When comparing us to other caterers please note we have been in business since 1997, we include 8 hours of set-up/service time, all table linens are included (White/Ivory-basic and Majestic satin), we offer unlimited internet event planning assistance, we are accessible to you almost 24/7

There will not be any add-ons, unless you make them, there are NO hidden fees

We also offer full event design and décor; we have a floral designer and can include all floral arrangements (If required) We make our own cakes and they are the best!

**MOST PHOTOS IN THE SLIDESHOW INCLUDE OUR DESIGN AND OUR DÉCOR ITEMS
NO PRICING INCLUDES HST**

