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Your dream | Our reality | Let us inspire you

Family style dinner

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

A plated salad (as a course) can be incorporated (from our plated dinner menus) instead of a family style Salad-add \$2 pp this includes the salad upgrade and the extra cutlery/plate) or omit a side dish and add \$1 pp.
***This is very popular option**can be discussed at your consultation**

Salad Selections

Hearts of romaine | Applewood smoked bacon | Parmesan cheese | sourdough croutons | Buttermilk garlic dressing
Field greens | cucumber | cherry tomatoes | Crumbled Feta cheese | honey-Balsamic dressing
Baby spinach | mandarin oranges | 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
Kale salad | red cabbage | bell peppers | lemon sesame seed vinaigrette
Greek pasta salad | Rotini | cucumbers | olives | grape tomatoes | Red onions | Feta
Red skin potato | green bean salad with Vidalia onion dressing
Heirloom tomato salad | fresh organic greens | goat cheese | fresh cracked pepper (add \$1)
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*
Curried orzo salad | scallions | peppers | Arugula
German Style potato salad | Herb vinaigrette
Crunchy Nut Coleslaw | White cabbage | radish | shredded carrot | peanuts | Greek Yoghurt dressing



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 (add \$1 pp.)*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 Cilantro Thai Chicken | Canadian Maple BBQ glazed chicken pieces (whole chicken pieces)

BBQ Marinated chicken kebobs | Veggie kebobs *BBQ only if outdoor cooking is available

BBQ Teriyaki beef | red pepper | pineapple skewers *BBQ only if outdoor cooking is available

Dijon and Rosemary crusted thinly sliced Beef sirloin | With a Thyme Jus

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 in the package price; More can be added for an additional fee \$2.50 each**

Chef Carved AAA Prime Rib | Dijon crust | pan jus | Horseradish

BBQ Rosemary crusted AAA 5 oz. NY Striploin

Silver Smith Black Lager braised Beef Short Ribs with a Rich Demi-Glace

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 Red 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 |

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

Ratatouille -roasted Mediterranean vegetables, basil, tomato sauce

Grilled Vegetables 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 | shiitake mushrooms

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

All of our menus can be altered for your individual tastes

Desserts

We suggest your quests 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 \$3 per person |

Desserts included in the package price

| 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 Kalhua cream) |

| Creamy NY Cheesecake slice-variety of flavors |

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 Cheesecakes –variety of flavors
Mason Jar Chocolate mousse torte	Mason Jar Berry Trifle
Lemon-Raspberry Gelato Torte *great for warm summer weddings*-freezer must be on site*	

Kristin's Signature Trio-AS SEEN ON OUR WEBSITE (your choice of any 3 items add \$2 to package price)

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
 *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 (not bartenders) |
 | Unlimited internet event planning assistance *this is very important* |

Family style Dinners include your choice of 4 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)

We will cut and serve your supplied wedding cake at no extra charge | Plus all of the above inclusions

All-inclusive pricing \$55 per person (based on 90 guests) under 90 add \$2 pp.

*Remove salad or side dish, price goes down \$2 pp. You supply wedding cake for dessert- price goes down \$2 pp.

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

FOR A WEDDING AT NAVY HALL THAT INCLUDES COCKTAIL HOUR, BARTENDERS, ICE, FULL BAR SET UP (YOU SUPPLY THE ALCOHOL AND MIX) FAMILY STYLE DINNER, LATE NIGHT BUFFET, ALL DISHES AND LINENS, CHIAVARI CHAIRS, FULL SET UP/TEAR DOWN AND CLEAN UP, YOU'RE BUDGET SHOULD START AT \$80 PER PERSON (BASED ON 90 GUESTS)

NO PRICING INCLUDES HST