WWW.KRISTINSFINEFOODS.COM
CATERING@KRISTINSFINEFOODS.COM
phone: 905.262.1668
fax: 905.262.1669

Your dream | Our reality | Let us inspire you

Plated 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
***please note* prices in brackets are in addition to the $55 base package price**

First/ Second Courses

Heirloom tomato salad | fresh organic greens | goat cheese (seasonal)
Organic greens | dried cranberries| poached Anjou pears | candied pecans |Parmesan crisp
Organic greens | roasted beets | goat cheese | spiced pecans | maple-cider dressing (Favorite)
Organic greens | grilled Niagara peaches |Asiago-Parmesan crisp | maple cider vinaigrette (July-September)
Hearts of Romaine | Roasted garlic dressing | sourdough croutons | Parmesan | Pancetta crisp
Warm mushroom salad |Arugula| goats cheese | Crispy peppered Pancetta
Asparagus | Caramelized onion |Gorgonzola cream | stuffed phyllo cups
Hot House tomato | Fresh Mozzarella |Basil |Balsamic drizzle (Caprese salad)
Kristin's Signature Crab Cakes |Roasted pepper aioli |Crispy arugula |Mango relish*surcharge applies
Pan Seared sea scallops | Porcini truffle cream | organic greens |shaved Parmesan *surcharge applies
Pan Seared sea scallops | roasted beets | truffled honey vinaigrette *surcharge applies
Potato Gnocchi |Woodland Mushrooms | Gorgonzola cream |crispy arugula
Handmade Butternut squash ravioli | candied squash | shiitake mushrooms | Arugula
Hand stuffed four cheese pasta shells | Tomato sauce | shaved Parmesan
Cheese stuffed ravioli| pesto Parmesan cream |Parmesan crisp
Antipasto of Genoa salami | Prosciutto | Bocconcini | Roasted peppers | olives |melon |Calabrese *Market price
Roasted Yukon potato soup | Applewood smoked bacon | Lager | chives
Butternut squash soup | Ontario Maple syrup | Chantilly cream
Smoked Salmon | buckwheat blinis | Crème Fraiche |Caviar *surcharge applies
Add soups of any kind-please inquire (one for every season)

EVENTS BY KRISTINS EST 1997
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Entrée Selections

BBQ -Rosemary crusted AAA NY Striploin (5 oz. pp.) | roasted garlic jus
Carved AAA Prime Rib | Dijon crust | pan jus |Horseradish
Silver Smith Black Lager braised short ribs | caramelized shallots *surcharge applies/market price*
Spinach and Feta Stuffed Chicken supreme | lemon butter sauce |Balsamic glaze
Chicken supreme | Woodland mushroom confit | Shallot jus
Chicken supreme stuffed with goat cheese & sun-dried tomato | basil butter | balsamic drizzle
Chicken Supreme stuffed Prosciutto and Provolone | Lemon-rosemary butter sauce *crowd favorite*
we can replace prosciutto with ham
Bacon wrapped chicken stuffed with Smoked Mozzarella, rich demi-glace sauce
Lemon-Lime Atlantic salmon | Warm Quinoa Salad |Piccalilli *crowd favorite*
Lemon Rosemary rubbed Cornish Hen | wild mushroom risotto *Market price-surcharge applies*
Surf n Turf | Charred Beef Tenderloin | Shrimp & Scallop skewer |Sweet potato pave *Market price-surcharge applies*
Rosemary crusted Rack of Lamb | Vegetable and potato pave | rich Demi-glace reductions *surcharge applies*
Panko crusted halibut | Quinoa salad | spring vegetables |basil butter sauce *surcharge applies*
Seared beef tenderloin | sweet potato and zucchini pave |baby Bok Choy |Demi-glace *Market price/surcharge applies
Mascarpone spinach and lemon stuffed Atlantic salmon | ginger dusting |wild rice pilaf

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 Kahlua 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.)**

Cheese Selections (starting from $7.00 per person)

Individual plates for each person or a large family style platter for each table, served with nuts
And our signature three onion-fig marmalade, fresh Artisan breads and crisps
Niagara Comfort Cream (Camembert style soft) | Niagara Gold (Oka style) | Sharp Cheddar | Blue Cheese

All dinners are accompanied with Artisan breads and rolls |fresh creamery butter | Coffee & Tea Service | Water and Wine glass | White coffee mug | dishware | flatware | basic or Majestic white/ivory linen for all required tables |colored/premium linen available for additional price |salt & pepper shakers |creamers & sugar bowls, bread baskets| linen napkins –your choice of color | All required cooking equipment for off-site events |Service staff for 8 hours-does not include bar staff|Unlimited internet event planning assistance *this is very important*
Table rentals and chair rentals can be handled by us, but are not included in this pricing

Dinners include your choice of

1 starter | 1 dinner entree | 1 dessert selection | to add additional courses please inquire about additional pricing

$55 pp.

***Dinner includes choice of two dinner entrée options plus 1 vegetarian/vegan in your wedding invitations**
3 choices add $2 per invited guest

Place cards indicating meal choices are mandatory -we require the names and selections of all the guests in attendance listed by table number/seat number 14 days prior to your event date.
Food allergies and sensitivities with be accommodated-please inquire | Vegetarians and Vegan Menus available on our website
You supply dessert/wedding cake for dessert, omit $2 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

FOR A WEDDING IN THE BARN THAT INCLUDES COCKTAIL HOUR, BARTENDERS, ICE, FULL BAR SET UP (YOU SUPPLY THE ALCOHOL AND MIX) PLATED DINNER, LATE NIGHT BUFFET, ALL DISHES AND LINENS, SOME DÉCOR, FULL SET UP, TEAR DOWN AND CLEAN UP, YOU'RE BUDGET SHOULD START AT $80 PER PERSON

NO PRICING INCLUDES HST