



District 28 Catering

Three Course Menu \$70.00 per guest, minimum 50 guests

Choice one of Soup or Salad, Choice of one Main Course, Choice of one Dessert.

Soups

Leek and potato with blue cheese **GF** **VG**

Roasted butternut squash with golden beets & coconut cream **GF** **V**

Sweet Corn with cardamom crème fraiche **GF** **VG**

BLT with goat cheese

Wild mushroom with truffle oil **GF** **VG**

Roasted carrot with fresh ginger **GF** **V**

Middle eastern tri-lentil with cherry tomato **GF** **V**

Salads

Mixed greens with cherry tomatoes and red onion served with cucumber ribbons with a roasted lemon vinaigrette **GF** **VG**

Caesar salad with red kale, fresh Parmesan, crumbled bacon bits, croutons with a roasted garlic vinaigrette **VG**

Caprese salad with heirloom tomatoes, buffalo mozzarella, fresh basil and sicilian olive oil and lemon **GF** **VG**

Arugula and watermelon salad with goat cheese, pine nuts and balsamic vinaigrette **GF** **VG**

Spinach salad with strawberry segments, red onion and sliced almonds with tahini **GF** **V**

Baby kale with spiralized mixed beets, daikon radish, apple, orange peppers with a honey dijon vinaigrette **GF** **V**

Main Courses

Served with seasonal vegetables bundles and smashed rosemary potatoes or duchess potatoes **GF** **VG**

Chicken

Chicken breast stuffed with wild mushrooms and red pepper tahini sauce **GF**

Roasted Chicken supreme served with mango chutney **GF**

Panko crusted jerk chicken stuffed with fontina cheese with creamy pineapple aioli

Baked chicken breast stuffed with sweet pear and blue cheese, wrapped in prosciutto with a rosemary jus **GF**

Beef

Grilled filet mignon with wild mushroom sauce **GF**

Slow braised short ribs served with red wine and golden berry glaze **GF**

New York striploin with pink peppercorn sauce **GF**

Prime rib roast with au jus **GF**

Fish

Roasted salmon fillet with sweet lemon glaze and creamy dill sauce **GF**

Tuna steak with a maple citrus glaze and pineapple chutney **GF**

Wild mushroom and oregano crusted red mullet **GF**

Braised rolled branzino with asparagus , oyster mushroom and a white wine reduction **GF**

Vegetarian & Vegan

Golden beet risotto with blood orange & asparagus (can be made Vegan) **GF** **VG**

Stuffed zucchini in roast tomato sauce **GF** **V**

Thai coconut curry tofu steak **GF** **V**

Chana masala with pesto paneer **V**

Desserts

Espresso and Maple crème brulee topped with chocolate covered espresso beans **GF**

Dulce de leche cheesecake served with roasted strawberry sauce

Deep fried molten lava cake served with lemon crème anglaise

Fresh Seasonal berry crumble drizzled with warm amaretto caramel **GF**

Cherry ricotta cannoli with pistachio gelato

*****Your cake, plated and garnished, served with coffee or tea*****

Kids Menu

Served with veggies and dip

Handmade cheese ravioli with tomato sauce **VG**

Chicken strips with white and purple duchess potato

Fried macaroni and cheese balls **VG**

Mini sliders with bacon and cheese with gaufrette potatoes

Additional Courses (as an Add on to three course meal only)

Ricotta stuffed Ravioli with fresh rosemary and butter parmesan sauce **VG** Add \$10/person

Rigatoni with wild boar ragu and pecorino cheese Add \$10/person

Red beet Gnocchi in a lemon dill pistachio pesto **VG** Add \$10/person

Sweet Potato stuffed agnolotti in golden thai curry sauce **VG** Add \$10/person

Antipasto with prosciutto, salami, bocconcini, grilled peppers, olives, marinated mushrooms and artichokes **GF** Add \$10/person

Antipasto with Grilled vegetables, olives, marinated mushrooms, and artichokes **GF** **V** Add \$4/person

Live Stations

CHICKEN IN WAFFLES

Our buttermilk fried chicken inside of a fresh warm and crispy waffle with maple syrup and hot sauce

\$10 per person

RAW SEAFOOD

Oysters ,Crab and Jumbo shrimp over a bed on ice. With five sauces -house citrus cocktail, shallot red wine vinegar mignonette, hot sauce, horseradish, canadian maple syrup

\$18 per person

GOURMET POUTINE BAR

Shoestring frites, cheese curds, red wine brisket gravy. Extra topping include feta and pico de gallo

\$12 per person
(add butter chicken for \$4/person)


TACO STATION

A choice of braised beef, blackened chicken, battered fish or deep fried cauliflower. Toppings include chipotle maple aioli, dill pickle mango slaw, pico de gallo, guacamole and hot sauce (gluten-free option available)



\$15 per person

GRILLED CHEESE STATION

Traditional grilled cheese with old cheddar cheese and a spicy banana pepper ketchup (gluten-free bread upgrade available)

- with brie and pesto - \$12 per person 

- with prosciutto and gruyere - \$13 per person

- add roast tomato soup shots for - \$3 per person  

\$10 per person

POKE

Red tuna on a bed of soba noodles or sushi rice, root vegetables, cucumber salad, tobiko, wasabi aioli & soba sauce

\$12 per person

FALAFEL BAR

Falafel , pita , mediterranean salad, tahini , fries, hot sauce

\$12 per person

PASTA STATION

Tri colore gnocchi with traditional alfredo sauce - \$15 per person

Beet casarecce with Parmesan Wheel and fresh truffle - \$20 per person

CHARCUTERIE & CHEESE STATION (NO CHEF)

Assortment of local Charcuterie and fine cheeses, assortment of crustines and local artisan bread

\$20 per person

Dessert Stations

ICE CREAM SUNDAE BAR

Chocolate and vanilla ice cream served with an assortment of gourmet toppings and sauces

\$10 per person

DOUGHNUT STATION

Doughnuts and/or filled mini doughnuts, milk and white chocolate dips and an assortment of candies, nuts and chocolates

\$8 per person

DEEP FRIED APPLES

deep fried apples , cinnamon and sugar, and dulce de leche

\$8 per person

JUNGLE FRUIT STATION

An assortment of fruit gummies with to go bags, and a fresh tropical fruit display

\$16 per person
(min. of 100 people)

All food stations are for a minimum of 50 people unless indicated otherwise.

Hors d'Oeuvres

Your choice of passed or stations. Minimum of three dozen per item ordered

Cold Hors d'Oeuvres

Olive artichoke tapenade with asiago cheese	GF	\$32.00
Chicken Waldorf Crostini		\$32.00
Italian Sausage Crostini with Basil Aioli		\$32.00
Cherry Tomato, Pearl Bocconcini, Basil Leaf	GF VG	\$32.00
Tomato, Red Onion Fresh Basil Bruschetta Crostini	VG	\$32.00
Beet hummus cracker with fried gold beets	GF V	\$36.00
Mediterranean chickpea basket	GF V	\$36.00
Smoked Salmon on a sweet potato pancake with caper greek yogurt sauce		\$36.00
Shrimp and Dill Tartlet		\$36.00
Assorted exotic Sausage		\$36.00
Brie and fig Crostini	VG	\$36.00
Prime Rib wrapped with leek & Horseradish Aioli	GF	\$36.00
Savory cannoli cone with melon, mascarpone, and prosciutto		\$36.00
Smoked salmon cone with caper cream cheese		\$41.00
Tuna poke, in a black sesame cone with tobiko Wasabi Aioli		\$41.00
Duck prosciutto with figs and blueberries		\$41.00
Jumbo Shrimp Cocktail	GF	\$41.00
White fish ceviche with mango and pineapple	GF	\$41.00

Hors d'Oeuvres

Your choice of passed or stations. Minimum of three dozen per item ordered

Hot Hors d'Oeuvres

Spanakopita VG	\$32.00
Sausage Roll in Light Puff Pastry	\$32.00
Vegetable Spring Roll with Spicy Plum Sauce VG	\$32.00
Spinach and Ricotta Filled Mushroom Caps GF VG	\$32.00
Brie & honey puff tart VG	\$36.00
Deep fried stuffed olives VG	\$36.00
Chicken Satay with Teriyaki Glaze	\$36.00
Crispy Vegetable Samosa with spicy herb Chutney VG	\$36.00
Homemade lamb kebab with green tahini	\$36.00
A variety of Mini Quiches	\$36.00
Curry Sweet Potato Cone VG	\$36.00
Coconut Breaded Shrimp, Cocktail Sauce	\$36.00
Turkey sausage with melon and spice ketchup GF	\$36.00
Mini Crab Cakes eggs benny with Citrus hollandaise & mango salsa	\$41.00
Spiced Chicken lollipops with Creamy Blue Cheese Dip GF	\$41.00
Beef Satay with Teriyaki Glaze	\$41.00
Fried chicken and waffles baskets	\$41.00
Smoked Bacon Wrapped Atlantic Scallops, Tartar Sauce	\$41.00
Dill Garlic Butter shrimp shooters GF	\$41.00
Jerk chicken phyllo cup with pineapple salsa	\$41.00
Arancini VG	\$41.00
Braised Brisket Bagel sliders with horseradish aioli	\$41.00

Themed Family Style or Buffet

Italian

Assorted Charcuterie and antipasto

Arugula with red onions, shaved fennel, heirloom carrot ribbons with balsamic vinaigrette **GF** **V**

Heirloom tomato caprese salad **GF** **VG**

Seasonal grilled vegetables w olive oil and fresh herbs **GF** **V**

Wild mushroom with celery & black truffle oil **GF** **V**

Pasta a la norma (rigatoni with fresh tomato sauce, fried eggplant, salted ricotta cheese & fresh basil) **VG**

Sweet Potato Gnocchi with lemon dill pistachio pesto **VG**

PEI mussels with garlic, fennel and white wine **GF**

Chicken marsala

Meat balls with pork,lamb & veal

Mini cannolis

Tiramisu

Zeppoles

Pistachio gelato

Canadian

Seasonal vegetable soup **GF** **V**

Kale caesar **VG**

Mixed greens with heirloom cherry tomatoes, red onions & cucumber ribbons **GF** **V**

Seasonal vegetable medley with a honey bourbon glaze **GF** **VG**

Brussel sprouts with bacon & maple fig jam **GF**

Roasted new potatoes **GF** **VG**

Boneless fried chicken

Slow braised brisket **GF**

Maple dijon salmon **GF**

Nanaimo bars

Brownies

Mini cookies

Vanilla ice cream

\$60.00 per guest, minimum 35 guests

Middle Eastern

Red lentil soup **GF** **V**

Hummus, tabouli, baba ganoush, and middle eastern salad **GF** **V**

Falafel **GF** **V**

Pita bread **V**

BBQ chicken shawarma **GF**

Lamb kebab with sumac tahini sauce

Roasted new potato with za'atar and sea salt **GF** **V**

Spicy roasted tomatoes **GF** **V**

Yellow rice **GF** **V**

Mango gelato

Baklava

Middle \$60.00 per guest, minimum 35 guests

Asian

Garden salad with sesame ginger vinaigrette **GF** **V**

Cucumber salad **GF** **V**

Miso soup **VG**

Stir Fried mixed seasonal vegetables **GF** **V**

Chinese broccoli w straw mushrooms and Kim-chi **GF**

Soba noodles with root vegetables **GF** **V**

White steamed rice **GF** **V**

Grilled Chicken with ginger teriyaki

Beef short ribs 

Sesame balls with red bean paste

Almond cookies

Green tea ice cream

\$60.00 per guest, minimum 50 guests

Bar Packages

Open Bar

Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
Call	\$24/person	\$34/person	\$38/person	\$45/person
Premium	\$27/person	\$37/person	\$46/person	\$49/person
Super Premium	\$30/person	\$40/person	\$44/person	\$55/person

Wine and Beer Open Bar	First Hour	Two Hours	Three Hours	Four to Six Hours
Call	\$18/person	\$28/person	\$35/person	\$44/person
Premium	\$22/person	\$32/person	\$39/person	\$47/person
Super Premium	\$26/person	\$36/person	\$46/person	\$50/person

Call Bar List - \$6 per drink

	Wine Selection	Beer Selection
Skyy Vodka	Chardonnay	Budweiser - \$6
Canadian Club Whiskey	Sauvignon Blanc	Bud Light - \$6
Bombay Gin	Pinot Grigio	Miller Lite - \$6
Jim Beam Bourbon	Cabernet	Heineken - \$7
Bacardi Rum	Merlot	Corona - \$7
J&B Scotch	Pinot Noir	
Captain Morgan Spiced Rum		
Cuervo Gold Tequila		
Margaritas - \$12		
Korbel Brut (Split) - \$7.50		
Beringer Founders Estate - \$10		

Premium Bar List - \$7 per drink

	Wine Selection	Beer Selection
Ketel One Vodka	Chardonnay	Budweiser - \$6
Crown Royal Whiskey	Sauvignon Blanc	Bud Light - \$6
Tanqueray Gin	Riesling	Miller Lite - \$6
Jack Daniels	Cabernet	Heineken - \$7
Bacardi Gold	Merlot	Corona - \$7
Dewars Scotch	Pinot Noir	
Patron Tequila	Pinot Grigio	
Captain Morgan Private Stock		
Margaritas - \$14		
Cavit Lunette Prosecco, Italy (Split) - \$9.50		
Kendall Jackson \$12		

Super Premium Bar List - \$8 per drink

	Wine Selection	Beer Selection
Grey Goose Vodka	Chardonnay	Budweiser - \$6
Crown Royal Reserve	Sauvignon Blanc	Bud Light - \$6
Bombay Sapphire Gin	Cabernet	Miller Lite - \$6
Gentleman Jack	Merlot	Heineken - \$7
Barbancourt Rum	Pinot Noir King Estate	Corona - \$7
Johnny Walker Black Scotch	Pinot Grigio	
Reposado Margaritas - \$16 - (Reposado - Aged between 2 months to a year)		
Mumm, Napa Valley - \$14 (sparkling wine)		
Merryvale Starmont - \$16		