



BRADSHAW  
CATERING

# Plated Packages

\*\*MINIMUM 30 PEOPLE  
PRICES DO NOT INCLUDE SERVICE  
HST & GRATUITY ARE EXTRA  
PRICES ARE SUBJECT TO CHANGE

\$53.00/GUEST

## First Course

PLEASE CHOOSE 1 SALAD FOR YOUR GUEST TO ENJOY

SOUP OPTIONS AVAILABLE UPON REQUEST

### HERITAGE GREENS

SLICED CUCUMBER, CARROTS, RED ONION  
HERB BALSAMIC VINAIGRETTE

### PEAR & SPICED NUTS

ORGANIC GREENS, SLICED PEAR, SWEET AND SALTY MIXED NUTS, SHAVED ASIAGO  
RED WINE BALSAMIC REDUCTION

### ROMAINE HEARTS

CRISPY PANCETTA BITS, SHAVED PARMIGIANA, TOASTED BAGUETTE  
LEMON PEPPER DRESSING





## Second Course

PLEASE CHOOSE 1 OF EACH OPTION FOR YOUR GUESTS TO PRE-SELECT

\*ALL MAINS SERVED WITH HERB ROASTED BABY POTATOES OR  
WHIPPED GARLIC COUNTRY MASH  
& SEASONAL VEGETABLES\*

### CHICKEN OPTION:

#### LEMON CHICKEN SUPREME

ROASTED BREAST OF CHICKEN MARINATED IN LEMON AND HERBS  
TOPPED WITH ARUGULA AND PARMIGIANA

#### MUSHROOM CHICKEN SUPREME

ROASTED BREAST OF CHICKEN STUFFED WITH MIX MUSHROOMS & SPINACH  
TOPPED WITH MUSHROOM PEPPERCORN DEMI-GLACE

### FISH OPTION:

#### ROASTED ATLANTIC SALMON

WITH CRISPY CAPER, WHITE WINE BUTTER SAUCE

#### SEARED FRESHWATER TROUT

TOPPED WITH PICKLED ONION, SMOKED BUTTER LEMON SAUCE

#### GRILLED SWORDFISH

TOPPED WITH ROASTED ENOKI MUSHROOMS & CORN SALSA

### VEGAN OPTION:

#### BRAISED ONTARIO QUINOA STUFFED PEPPER

#### BLACKENED CAULIFLOWER STEAK

TOPPED WITH BASIL PECORINO PESTO



## UPGRADES

### DESSERT COURSE

\$8/GUEST

CHOOSE ONE OF THE FOLLOWING OPTIONS

#### NEW YORK CHEESECAKE

WITH BERRY COULIS DRIZZLE &  
MACERATED FRUIT

#### LEMON MOUSSE CAKE

WITH FRESH WHIPPED CREAM AND  
BERRIES

OR

#### CHOCOLATE TRUFFLE CAKE

FRESH WHIPPED CREAM AND CARAMEL  
DRIZZLE

#### RED VELVET CHEESECAKE

FRESH WHIPPED CREAM AND  
MACERATED BERRIES

### ENTRÉE OPTION UPGRADE

#### AAA 4 OZ BEEF TENDERLOIN

\$10/GUEST

WITH PEPPERCORN DEMI-GLACE

#### 6 OZ NY STRIPLOIN

\$8/GUEST

WITH HERB BUTTER

#### BRAISED SHORT RIBS

\$15/GUEST

#### ONTARIO RACK OF LAMB

\$16/GUEST

3 BONE RACK

#### DUO 4 OZ TENDERLOIN & CHICKEN SUPREME

\$15/GUEST



## BASIC PASTA COURSE

\$10.00/GUEST

CHOICE OF PENNE OR RIGATONI IN BASIL TOMATO SAUCE  
OR ARRABIATA SAUCE

## SUBSTITUTE A LA VODKA SAUCE

ADDITIONAL \$3.00/GUEST

## SUBSTITUTE JUMBO SPINACH & RICOTTA RAVIOLI

ADDITIONAL \$5.00/GUEST

## SEASONAL RISOTTO COURSE

\$9.00/GUEST

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## ANTIPASTO BAR

\$17.50/GUEST

ASSORTED CURED MEATS, SPECIALITY CHEESE, MARINATED OLIVES,  
A SELECTION OF GRILLED VEGETABLES, MARINATED ARTICHOKES,  
BOCCONCINI & TOMATO SALAD

## LATE NIGHT PIZZA STATION

PIZZA STATION IS SERVED BUFFET STYLE

\$550 FOR OVEN RENTAL

+ \$14 PER PIZZA

## CHOICE OF 3 PIZZAS

MARGHERITA | NEW YORKER

HOT DIAVOLA | PROSCIUTTO ARUGULA

VEGGIE DELIGHT | BLACKENED HEN HOUSE

POTATO RUSTICA | DIRTY PIG

PEAR & WALNUT | GOAT & PESTO

## DESSERT TABLE \$17.00/GUEST

ASSORTED SELECTION OF SEASONAL FRUIT, COOKIES,  
DESSERT SQUARES AND SLICES



# Appetizer Add-on

## OPTION 1 FOR \$16/PERSON

CHOICE OF 2 APPETIZERS  
2 PIECES PER PERSON

## OPTION 3 FOR \$22/PERSON

CHOICE OF 5 APPETIZERS  
1 PIECES PER PERSON

## OPTION 2 FOR \$24/PERSON

CHOICE OF 3 APPETIZERS  
2 PIECES PER PERSON

## OPTION 4 FOR \$32/PERSON

CHOICE OF 4 APPETIZERS  
2 PIECES PER PERSON



### ROAST BEEF SLIDERS

TENDER ROAST BEEF TOPPED WITH HORSERADISH CREMA

### NASHVILLE FRIED CHICKEN SLIDERS

SPICY FRIED CHICKEN BITES WITH HOUSE MADE PICKLES AND COLESLAW

### BRUSCHETTA

ON SLICED BAGUETTE

### VEGETABLE SAMOSAS

POTATO FILLED, SERVED WITH CILANTRO CHUTNEY

### CAPRESE SKEWERS

CHERRY TOMATO, FRESH BOCCONCINI, BASIL

### THAI CHICKEN SATAYS

CURRY PINEAPPLE MARINADE, SERVED WITH PEANUT SAUCE

### MINI BIG MAC SLIDER

CHAR GRILL BURGER, LETTUCE, PICKLES & MAC SAUCE

### DEEP FRIED RAVIOLI

WITH RICOTTA MOUSSE

### PORK CARITA TACOS

MOJO SAUCE AND COLESLAW

### ROASTED CAULIFLOWER TACO

CHIPOTLE CAULIFLOWER, COTIJA CHEESE, LEMON GARLIC AIOLI

### WOODLAND MUSHROOM PUFF

WITH GOAT CHEESE MOUSSE

### MINI CHICKEN AND WAFFLES

CRISPY CHICKEN BITES WITH A SRIRACHA & MAPLE DRIZZLE



## SERVICE FEES

### WAITSTAFF/SERVERS

INQUIRE FOR MORE DETAILS  
SET UP, SERVE, CLEAN UP  
MINIMUM 5 HOURS

### BBQ + CHEF ON-SITE

6FT PROPANE BBQ + CHEF TO COOK FOR 3 HOURS  
FROM \$660

### MOBILE KITCHEN

18 FT COMMERCIAL KITCHEN  
FROM \$1000 - \$2500  
PRICE DEPENDING ON LOCATION & EQUIPMENT REQUIRED

### CONCIERGE BAR SERVICE

PRICES ARE BASED ON 50 GUEST  
MORE DETAILS ON OUR WEBSITE

### ON THE ROCKS!

MINIMUM OF 4 HOURS ON-SITE  
2 BARTENDERS  
MOBILE BAR RENTAL  
ICE  
RECYCLABLE PET PLASTIC CUPS  
PAPER NAPKINS & PAPER STRAWS  
ALL BAR TOOLS  
COCKTAIL GARNISHES (LEMONS, LIMES, OLIVES)



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BRADSHAW  
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