

Welcome



BRADSHAW CATERING

PRIVATE DINING & GRAZING

Package Options

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

OPTION 1 FOR \$36/PERSON

1 CHOICE OF PROTEIN
1 CHOICE OF SIDE/PASTA
1 CHOICE OF VEGETABLE
1 CHOICE OF SALAD

OPTION 3 FOR \$64/PERSON

3 CHOICES OF HORS D'OEUVRES
1 CHOICE OF PROTEIN
2 CHOICES OF SIDE/PASTA
1 CHOICE OF VEGETABLE
1 CHOICE OF SALAD

OPTION 2 FOR \$56/PERSON

2 CHOICES OF PROTEINS
2 CHOICES OF SIDE/PASTA
1 CHOICE OF VEGETABLE
1 CHOICE OF SALAD

OPTION 4 FOR \$78/PERSON

3 CHOICES OF HORS D'OEUVRES
2 CHOICES OF PROTEINS
2 CHOICES OF SIDE/PASTA
1 CHOICE OF VEGETABLE
1 CHOICE OF SALAD

*Seasonal Dessert Selections Available



Hors D'oeuvres

BRUSCHETTA

FRESH ROMA TOMATOES, BASIL, OLIVE OIL ON SLICED BAGUETTE

PROSCIUTTO CROSTINI

BRIE, CRANBERRY CHUTNEY AND BALSAMIC GLAZE

GOAT CHEESE AND PEAR CROSTINI

POACHED PEAR AND SPICED NUTS

SPANAKOPITA

MINI SPINACH AND FETA PIES, SERVED WITH TZATZIKI

VEGETABLE SAMOSAS

POTATO FILLED, SERVED WITH CILANTRO CHUTNEY

CAPRESE SKEWERS

CHERRY TOMATO, FRESH BOCCONCINI, BASIL

MINI BIG MAC SLIDERS

CHAR GRILL BURGERS, LETTUCE, PICKLES, MAC SAUCE

THAI CHICKEN SATAYS

CURRY PINEAPPLE MARINADE, SERVED WITH PEANUT SAUCE



Hors D'oeuvres

DEEP FRIED RAVIOLI
WITH RICOTTA MOUSSE

ROASTED CAULIFLOWER TACO
CHIPOTLE CAULIFLOWER, COTIJA CHEESE, LEMON GARLIC AIOLI

WOODLAND MUSHROOM CROSTINI
WITH GOAT CHEESE MOUSSE

MINI CHICKEN AND WAFFLES
CRISPY CHICKEN BITES WITH A SRIRACHA & MAPLE DRIZZLE



Proteins

GRILLED CHICKEN SUPREME

JUICY CHICKEN BREAST TOPPED WITH ROSEMARY PAN JUS

LEMON AND HERB CHICKEN THIGH

ROASTED WITH LEMON AND FRESH HERBS

CHARRED CHICKEN ASADO

TANGY CITRUS CHICKEN THIGHS

BREADED PORK SCHNITZEL

LEMON MARINATED PORK CUTLETS

PORK OR CHICKEN SOUVLAKI

LEMON AND OREGANO MARINATED, SERVED WITH FRESH TZATSIKI

CRISPY CHICKEN CUTLETS

LIGHTLY BREADED CHICKEN BREAST

+\$2 ADD SAUCE & CHEESE

ATLANTIC SALMON

GRILLED TO PERFECTION



Proteins

UPGRADES

MINIMUM 75% OF GUESTS

\$12/ GUEST

RED WINE BRAISED SHORT RIBS

FALL OFF THE BONE BEEF RIB

\$17/ GUEST

BEEF TENDERLOIN

11 HOURS SOUS VIDE TENDERLOIN, SERVED

WITH CHIMICHURRI &

LEMON DIJON HORSERADISH CREMA

\$6/ GUEST

CAJUN HONEY PORK LOIN

ROASTED MARINATED PORK LOIN

\$9/ GUEST

6OZ GRILLED FLANK STEAK

SEASONED GRILLED STEAK TOPPED WITH CHIMICHURRI

\$12/ GUEST

COFFEE RUB BRISKET

TENDER BRISKET SLOW COOKED TO PERFECTION

\$10/ GUEST

6OZ GRASS FED NEW YORK STRIPLOIN STEAK

STRIPLOIN STEAK TOPPED WITH HERB BUTTER



Proteins

\$10/ GUEST

BBQ KOREAN SHORT RIBS

SWEET AND STICKY BBQ MIAMI CUT SHORT RIBS

\$9/ GUEST

ATLANTIC COD PICCATA

CAPER WHITE WINE BUTTER SAUCE

\$7/ GUEST

HERB CRUSTED BAKE TILAPIA

FRESH HERB AND PANKO CRUST, BAKED UNTIL GOLDEN BROWN

\$15/ GUEST

JERK GRILLED SHRIMP SKEWERS

SWEET & SPICY BBQ GLAZE



Pastas

FUSILI PESTO

PECORINO AND ALMOND PESTO, SUN-DRIED TOMATO,
FIRE ROASTED PEPPER, FRESH ARUGULA

MAC & CHEESE

CAVATAPPI PASTA, CREAMY SMOKED CHEESE SAUCE

SPINACH AND RICOTTA RAVIOLI IN CREAMY ROSÈ SAUCE

CHOICE OF:

FUSILLI, PENNE, RIGATONI OR ORECCHIETTE

POMODORO

CLASSIC TOMATO SAUCE

A LA VODKA

BACON, PARMESAN, CREAM, TOMATO SAUCE

ARRABIATA

SPICY TOMATO SAUCE

ALFREDO

GARLIC CREAM SAUCE



Sides

HERB ROASTED BABY POTATOES

DRY RUBBED MINI POTATOES ROASTED WITH HERBS

ROASTED GARLIC COUNTRY MASHED POTATOES

CREAMY MASHED POTATOES WITH BUTTER AND ROASTED GARLIC

CRANBERRY RICE PILAF

WILD RICE, DRIED CRANBERRIES, GREEN ONION

GREEK RICE

LONG GRAIN RICE, ORZO, LEMON, PAPRIKA, PARSLEY

VEGETABLE RICE PILAF

STEAMED RICE WITH DICE VEGETABLES



Vegetables

ROASTED SEASONAL VEGETABLES

FRESH VEGETABLES ROASTED WITH GARLIC AND HERBS

GRILLED VEGETABLES

RED PEPPERS, ZUCCHINI, EGGPLANT AND RED ONION

SEASONAL VEGETABLES KABOBS

SKEWERED SEASONAL VEGETABLES GRILLED TO PERFECTION

CHIPOTLE CAULIFLOWER

TOPPED WITH CRISPY CHICKPEA AND LEMON ZEST

GREEN BEANS

TOASTED ALMONDS AND CHILLI OIL



Salads

GREEK QUINOA SALAD

TOSSED WITH FETA, OLIVES, TOMATO, BELL PEPPER, RED ONIONS
OREGANO LEMON DRESSING

MEXICAN STREET CORN PASTA SALAD

ROASTED CORN, BELL PEPPER, GREEN ONION, COTIJA CHEESE, CILANTRO
LIME JUICE

GARDEN SALAD

CUCUMBERS, TOMATOES, GREEN ONION, RADISH WITH WHITE BALSAMIC
DRESSING ON THE SIDE

CAESAR SALAD

DOUBLE SMOKED BACON, PARMESAN, BLACK PEPPER CROUTONS &
LEMON GARLIC DRESSING ON THE SIDE

POTATO SALAD

CREAMY POTATO SALAD WITH GREEN ONION, GARLIC, AND LIME



Add Ons

SLIDERS

ALL SLIDERS ARE SOLD BY THE DOZEN

JACK DANIELS BBQ PULLED PORK SLIDERS

SAUCY PULLED PORK TOPPED WITH COLESLAW

ROAST BEEF SLIDERS

TENDER ROAST BEEF TOPPED WITH HORSERADISH CREMA

NASHVILLE FRIED CHICKEN SLIDERS

SPICY FRIED CHICKEN BITES WITH HOUSE MADE PICKLES AND COLESLAW

BIG MAC SLIDERS

CHAR GRILLED BURGERS, PICKLES, LETTUCE, HOUSE MADE MAC SAUCE

SALAD BAR

\$4/ GUEST

CREATE YOUR OWN SALADS WITH OUR SALAD BAR.

A SELECTION OF BABY GREENS AND LETTUCES,

HOUSE MADE DRESSINGS

AND A VARIETY OF TOPPINGS INCLUDING:

CHERRY TOMATOES, EDAMAME BEANS, CRANBERRIES, CUCUMBERS,

BELL PEPPERS, FRUIT, AND MIXED MARINATED OLIVES.



Pizza add-on

MORE DETAILS ON OUR WEBSITE

11 INCH PIZZA | PRICES MAY VARY

MARGHERITA

TOMATO SAUCE, FIOR DI LATTE, FRESH BASIL, OLIVE OIL, PARMIGIANA

HOT DIAVOLA

TOMATO SAUCE, MOZZARELLA, HOT SOPPRESSATA, HOT PEPPERS, HONEY
DRIZZLE

PROSCIUTTO ARUGULA

TOMATO SAUCE, FIOR DI LATTE, PROSCIUTTO CRUDO, ARUGULA,
PARMIGIANA, BALSAMIC GLAZE

POTATO RUSTICA

OLIVE OIL, MOZZARELLA, SLICED POTATO, CARAMELIZED ONION,
ROSEMARY

VEGGIE DELIGHT

TOMATO SAUCE, MOZZARELLA, ZUCCHINI, ONION, GRAPE TOMATO

PEPPERONI

TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, PARMIGIANA

Dessert Pizza

NUTELLA

FRESH STRAWBERRIES, SLIVERED ALMONDS

CINNAMON ROLL

BROWN SUGAR & OAT CRUMBLE, CREAM CHEESE GLAZE



BASIC GRAZING TABLE

\$30/PERSON

ASSORTED CURED MEATS
ASSORTED SPECIALTY CHEESES
ARTISAN CRACKERS
FRESH BREAD
FRESH AND DRIED FRUIT
FRESH VEGETABLES
ASSORTED DIPS, JAMS & CHUTNEYS
MIXED NUTS
MARINATED OLIVES

ADD ONTO YOUR GRAZING TABLE

PER DOZEN

SPANAKOPITA
CHICKEN WINGS SKEWERS (APPROX. 6LBS)
VEGETABLE SAMOSAS
CAPRESE SKEWERS
PROSCIUTTO CROSTINI
GRILLED SEASONAL VEGETABLES
GREEK QUINOA SALAD
MEXICAN STREET CORN PASTA SALAD
SEASONAL; ASSORTED SANDWICH PLATTER



SERVICE FEES

WAITSTAFF/SERVERS

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

BBQ RENTAL WITH CHEF ON-SITE \$660

(INQUIRE FOR MORE DETAILS)

PIZZA STATION & CHEF ON-SITE \$725

(MORE DETAILS ON OUR WEBSITE)

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)



B

BRADSHAW
CATERING

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