



BRADSHAW
CATERING

Plated Packages

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

\$55.00/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

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

\$725 FOR OVEN RENTAL

+ \$14 PER PIZZA

CHOICE OF 3 PIZZAS

MARGHERITA | NEW YORKER

HOT DIAVOLA | PROSCIUTTO ARUGULA

THE FUNGHI & GOAT

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
CATERING

PHONE: 905-557-0882

EMAIL:

EVENTS@BRADSHAWCATERING.COM

