



# BRADSHAW CATERING

WEDDING PACKAGE

# Plated Packages

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

## THE SIGNATURE SUPPER

SUNDAY - THURSDAY MAY - OCT \$135/GUEST  
FRIDAY/SATURDAY MAY - OCT \$145/GUEST

PERFECT FOR ELEGANT EVENTS WITH  
TIMELESS CHARM INCLUDES:

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CHOICE OF 2 PASSED HORS D'OEUVRES  
TWO-COURSE MEAL  
(SOUP/SALAD + CHICKEN OR FISH)  
FRESHLY BAKED BREAD & WHIPPED BUTTER  
COFFEE & TEA SERVICE  
SEASONAL LATE-NIGHT STATION  
INCLUDES FULL SERVICE SETUP AND CLEANUP

## THE GRAND CELEBRATION

SUNDAY - THURSDAY MAY - OCT \$170/GUEST  
FRIDAY/SATURDAY MAY - OCT \$190/GUEST

A FEAST-FORWARD EXPERIENCE, FOCUSED ON  
ELEVATED COMFORT INCLUDES

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CHOICE OF 2 PASSED HORS D'OEUVRES  
THREE-COURSE MEAL  
(SOUP/SALAD, MAIN, PASTA OR DESSERT)  
CHOICE OF PREMIUM MAINS

ANTIPASTO TABLE OR DESSERT TABLE INCLUDED  
ARTISAN BREAD WITH WHIPPED BUTTER  
COFFEE & TEA SERVICE  
LATE-NIGHT STATION  
INCLUDES FULL SERVICE SETUP AND CLEANUP



## THE LUXE EXPERIENCE

SUNDAY - THURSDAY MAY - OCT \$215/GUEST

FRIDAY/SATURDAY MAY- OCT \$235/GUEST

OUR MOST LUXURIOUS, INDULGENT  
OFFERING. INCLUDES:

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CHOICE OF 3 PASSED HORS D'OEUVRES  
THREE-COURSE MEAL  
(SOUP/SALAD, PASTA, MAIN OR DESSERT)  
CHOICE OF PREMIUM ENTREE  
CHOICE OF PREMIUM PASTA COURSE

FULL ANTIPASTO TABLE + CURATED DESSERT TABLE  
ARTISAN BREAD WITH WHIPPED BUTTER  
COFFEE AND TEA SERVICE  
TWO LATE-NIGHT STATION(S)  
INCLUDES FULL SERVICE SETUP AND CLEANUP

## OPTIONAL BAR PACKAGE

\*WE DO NOT PROVIDE ALCOHOL\*

\$18/ GUEST

STANDARD 5 HOURS

\*\*ADDITIONAL HOURS: \$4/GUEST/HOUR\*\*

SOFT DRINKS  
SEASONAL JUICES (FOR MIXES)  
HYDRATION STATION  
SMART SERVE BARTENDER(S)  
GARNISHES  
BAR TOOLS  
ICE  
SIGNATURE COCKTAIL & ARTISAN MIXERS +\$3 - \$5

# Plated Packages

WE BELIEVE YOU SHOULDN'T HAVE TO LIFT A FINGER ON  
YOUR WEDDING DAY. THAT'S WHY EVERY PACKAGE  
INCLUDES FULL SERVICE:  
OUR TEAM WILL SET THE TABLES, CLEAR THEM,  
AND TAKE CARE OF ALL THE CLEANUP  
SO YOU CAN SIMPLY ENJOY THE MOMENT.

## 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



## DESSERT COURSE

INCLUDED IN THE GRAND AND LUXE PACKAGES

CHOOSE ONE OF THE FOLLOWING OPTIONS

### NEW YORK CHEESECAKE

WITH BERRY COULIS DRIZZLE &  
MACERATED FRUIT

### RED VELVET CHEESECAKE

FRESH WHIPPED CREAM AND  
MACERATED BERRIES

OR

### CHOCOLATE TRUFFLE CAKE

FRESH WHIPPED CREAM AND CARAMEL  
DRIZZLE

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## PREMIUM MAINS

INCLUDED IN THE GRAND AND LUXE PACKAGES

### 6 OZ NY STRIPLOIN

WITH HERB BUTTER

### 7 OZ FLANK STEAK

WITH CHIMICHURRI

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## PREMIUM MAINS

UPGRADES INCLUDED IN THE LUXE EXPERIENCE

### AAA 4 OZ BEEF TENDERLOIN

WITH PEPPERCORN DEMI-GLACE

### BRAISED SHORT RIBS

### ONTARIO RACK OF LAMB

3 BONE RACK

### DUO 4 OZ TENDERLOIN & CHICKEN SUPREME



INCLUDED IN THE GRAND CELEBRATION

## BASIC PASTA COURSE

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

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INCLUDED IN THE LUXE EXPERIENCE

## SPINACH & RICOTTA RAVIOLI

OR

## SEASONAL RISOTTO COURSE

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## ANTIPASTO BAR

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

## DESSERT TABLE

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



# Appetizers

## JACK DANIELS BBQ PULLED PORK SLIDERS

SAUCY PULLED PORK TOPPED WITH COLESLAW

## NASHVILLE FRIED CHICKEN SLIDERS

SPICY FRIED CHICKEN BITES WITH HOUSE MADE PICKLES AND COLESLAW

## MINI BIG MAC

ALL BEEF PATTY, CHEESE, PICKLE, 'BRADSHAW' BURGER SAUCE

## DEEP FRIED RAVIOLI

WITH RICOTTA MOUSSE

## PORK CARITA TACOS

MOJO SAUCE AND COLESLAW

## ROASTED CAULIFLOWER TACO

CHIPOTLE CAULIFLOWER, COTIJA CHEESE, LEMON GARLIC AIOLI

## BEEF BARBACOA TACO

CILANTRO & ONION RELISH, COLESLAW, SALSA ROJA

## WOODLAND MUSHROOM ON PUFF PASTRY

WITH GOAT CHEESE MOUSSE

## MINI CHICKEN AND WAFFLES

CRISPY CHICKEN BITES WITH A SRIRACHA & MAPLE DRIZZLE





# *Appetizers*

## WATERMELON + FETA SKEWERS

BASIL AND BALSAMIC REDUCTION

## BRUSCHETTA

ON SLICED BAGUETTE

## SPANAKOPITA

MINI SPINACH AND FETA PIES, SERVED WITH TZATZIKI

## 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

## GARLIC SHRIMP SKEWERS

GRILLED SHRIMP WITH CHARRED PEACH

## LATE NIGHT STATION

INCLUDED IN THE SIGNATURE PACKAGE

### SLIDER

SELECT 1 OPTION FOR YOUR  
GUEST TO ENJOY

NASHVILLE FRIED CHICKEN  
WITH CREAMY COLESLAW AND PICKLES

ROASTED BEEF  
HORSERADISH AIOLI, CRISPY ONIONS

MINI BIG MAC  
CHART GRILL BURGER, LETTUCE, PICKLES,  
MAC SAUCE

BEEF BRISKET  
SERVED WITH HORSERADISH DIJON

BBQ PULLED PORK  
WITH CREAMY COLESLAW

### TACO

SERVED ON A FLOUR OR CORN TORTILLA  
SELECTED 2 FOR YOUR GUEST TO ENJOY

CHICKEN ASADO  
CHIPOTLE CAULIFLOWER

BEEF BARBACOA

BAJA FISH

PORK CARNITAS

INCLUDES:

LETTUCE, ONION, TOMATO, COTIJA

CRUMBLE, SALSA ROJA,

CILANTRO CREMA, CILANTRO RELISH

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## LATE NIGHT STATION

INCLUDED IN THE GRAND CELEBRATION

### GRILLED CHEESE

SELECT 2 OPTIONS FOR YOUR GUEST TO ENJOY

BIRRIA BEEF WITH JALAPENO JACK CHEESE

BARBECUE PULLED PORK WITH AGES CHEDDAR

CLASSIC 3 CHEESE WITH CRISPY CHEESY CRUST

SMOKED GUDA, RED ONION CHUTNEY, ROASTED RED PEPPER

MAPLE BACON CHUTNEY, GRUYERE

TOMATO, ALMOND PESTO, PROVOLONE

TURKEY, BRIE, SUNDRIED TOMATO, BASIL AIOLI

### POUTINE STATION

TOPPING:

CLASSIC CURDS

GRAVY

MUSHROOMS

PICO DE GALLO

GREEN ONIONS

BACON BITES

CARAMELIZED ONIONS

### WAFFLE STATION

TOPPINGS INCLUDED:

MINI MARSHMALLOWS, NUTELLA,

CHOCOLATE SAUCE, CARAMEL DRIZZLE,

MINI CHOCOLATE CHIPS,

COOKIE CRUMBLE,

CHANTILLY CREAM, MIX BERRIES

ADD ICE-CREAM FOR \$3/GUEST

ADD FRIED CHICKEN \$5/GUEST



LATE NIGHT STATION  
INCLUDED IN THE LUXE EXPERIENCE

MASHED POTATO MARTINI BAR

BUTTERY COUNTRY MASHED POTATOES  
SERVED IN A MARTINI GLASS  
TOPPINGS INCLUDING:  
GUINNESS BRAISED SHREDDED BEEF,  
MUSHROOM GRAVY, BACON BITS, AGED CHEDDAR,  
GOAT CHEESE, SOUR CREAM, CARAMELIZED ONIONS,, CHIVES

GNOCCHI BAR

PAN SEARED POTATO GNOCCHI  
SERVED WITH BRAISED BEEF RAGU,  
SHAVED PARMESAN CHEESE  
OR  
PAN SEARED POTATO GNOCCHI  
WITH MIX MUSHROOMS AND  
TRUFFLE OIL,  
TOPPED WITH SHAVED PARMESAN  
LEMONY ARUGULA SALAD

MEAT CARVING STATION

CHOICE OF 1 MEAT  
TOP SIRLOIN ROAST  
LAMB LEG  
ROAST PORK  
ROAST TURKEY BREAST  
COMES WITH  
SLIDER BUNS, GRAVY,  
CARAMELIZED ONIONS,  
HORSERADISH, MUSTARDS,  
CHIMICHURRI

PASTA

SELECT 1 PASTA FOR YOUR  
GUEST TO ENJOY  
,PENNE, RIGATONI,, GEMELLI

SELECT 1 SAUCE:  
TOMATO BASIL,  
ALMOND PESTO ALFREDO,,  
AGLIO E OLIO,  
A LA VODKA

LATE NIGHT STATION  
INCLUDED IN THE GRAND & LUXE EXPERIENCE

## PIZZA BUFFET

### SPUNTINO

INCLUDING 90 MINUTES OF  
PIZZA BUFFET SERVICE  
SELECT 3 PIZZA OPTIONS FOR YOUR  
GUEST TO ENJOY.

#### MARGHERITA

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

#### BLACKENED HEN HOUSE

SPICY TOMATO SAUCE, FIOR DI LATTE,  
CAJUN BBQ CHICKEN, CHARRED  
BELL PEPPERS, RED ONION,  
HONEY BBQ DRIZZLE

#### PROSCIUTTO ARUGULA

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

#### VEGGIE DELIGHT

TOMATO SAUCE, MOZZARELLA,  
ZUCCHINI, ONION, GRAPE TOMATO

#### NUTELLA

FRESH STRAWBERRIES,  
SLIVERED ALMONDS

#### CINNAMON ROLL

BROWN SUGAR OAT CRUMBLE, CREAM  
CHEESE ICING, RUM CARAMEL DRIZZLE

#### HOT DIAVOLA

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

#### POTATO RUSTICA

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

#### THE FUNGHI & GOAT

WHITE SAUCE, ROASTED MUSHROOMS,  
SUN DRIED TOMATOES, BOCCONCINI,  
GOAT CHEESE CRUMBLE ARUGULA,  
BALSAMIC REDUCTION

#### NEW YORKER

TOMATO SAUCE, MOZZARELLA, PEPPERONI,  
MUSHROOMS, PANCETTA, GARLIC & HERB  
DRIZZLE

#### GOAT CHEESE & PESTO

OLIVE OIL, GARLIC, FIOR DI LATTE, GOAT  
CHEESE, ALMOND PESTO, RED ONION,  
CHERRY TOMATO, ARUGULA

#### DIRTY PIG

TOMATO SAUCE, FIOR DI LATTE,  
BBQ PULLED PORK, PANCETTA,  
CHORIZO, RED ONION, SPICY AIOLI





## MOBILE KITCHEN

REQUIRED FOR ALL FULL-SERVICE CATERING AT VENUES  
WITHOUT A COMMERCIAL KITCHEN ON-SITE.

MOBILE KITCHEN FEE: \$1,000 FLAT RATE PER EVENT

BRADSHAW CATERING'S 18-FOOT CUSTOM TRAILER EQUIPPED WITH:

2 CONVECTION OVENS

8-BURNER RANGE

DEEP FAT FRYER

2 FT GRILL

3 FRIDGES + 1 FREEZER

ULTRA-QUIET 7000-WATT GENERATOR

ENABLES RESTAURANT-QUALITY FOOD SERVICE ANYWHERE – FROM BARNs AND  
VINEYARDS TO PRIVATE HOMES AND TENTED WEDDINGS.

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CATERING

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