



CATERING PACKAGES

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CATERING

## THANK YOU FOR CONSIDERING CATCH CATERING FOR YOUR UPCOMING EVENT.

All of our menus are designed to take the work out of hosting an event in your home.

We want you to look like the star and therefore all of our items come pre-seasoned, prepared and in most cases are ready to serve.

Whether you are hosting friends at home, attending a potluck or a larger reception, our trays and prepared meals will be the perfect addition to any event.

Should you require a little more than these take out catering options we have a full team of professionals in our off site catering division to help you plan all aspects of your event.

Please note that all take out catering orders are to be placed a minimum of one week in advance and orders are subject to availability. All pickup orders require a minimum order of \$800 on food before taxes. Delivery options available at additional costs.

Should you have any questions or would like to set up a meeting please do not hesitate to contact me or one of our team members.

### BEST REGARDS,

Jennifer Ryerse | Director of Catering and Events



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jennifer@catchemail.ca

## HORS D'OEUVRES

*Priced by the dozen - minimum order of 4 dozen of each variety. Some assembly may be required on some items*



Plank style beef sliders

### COLD

- Caprese skewer with cherry tomato, bocconcini **\$18**
- Prosciutto wrapped asparagus and fontina **\$36** (can also be served warm)
- Watermelon cubes with feta, mint **\$24**
- Tartlet with roasted red pepper hummus, cucumber, feta **\$24**
- Crostini with goat cheese, local honey, pear **\$30**
- Vegetable crudité shooter cups with dip **\$24**
- Beef tenderloin crostini with horseradish aioli and caramelized onion **\$36**
- Prosciutto wrapped melon cubes **\$24**
- Tuna poke on wonton crisp with black sesame and tobico caviar **\$36**

### HOT (THESE ITEMS WILL BE REQUIRED TO BE REHEATED)

- Wild mushroom tartlet with leek and truffle oil **\$24**
- Chicken parmesan meatballs with San Marzano tomato sauce **\$36**
- Lemon pesto marinated grilled chicken skewers **\$30**
- Pistachio and herb crusted lamb chops **\$60**
- Plank style beef sliders with bacon marmalade **\$54**
- Nona's beef meatballs **\$24**
- Smoked mozzarella arancini (risotto balls) with San Marzano tomato sauce **\$36**
- Jumbo shrimp skewer with lemon aioli **\$36**
- Flatbread with buffalo mozzarella and heirloom tomato **\$24 per dozen**

### SWEET (MINIMUM 4 DOZEN OF EACH)

- Fresh fruit skewers **\$24**
- Tartlet with chocolate ganache and raspberry **\$24**
- Mini brownie and strawberry skewer **\$24**
- Chocolate covered peanut butter Macarons pops **\$24**
- Individual key lime or S'mores cheesecake in mini mason jar **\$48**
- Individual tiramisu in mini mason jar **\$48**



PLEASE ADD APPLICABLE TAXES.

# PLATTERS

Having a few friends over? Our platters are perfect for any size gathering. *Small platters are for 5-10 people. Large platters are for 10-20 people.*

## ARTISANAL CHARCUTERIE

Selection of local and imported cured meats, cheeses, marinated vegetables, olives, mustard  
**sm. \$60 • lg. \$100**

## TRIO OF DIPS

Tzatziki, roasted red pepper hummus, spinach dip with crostini and pita wedges  
**\$45**

## SHRIMP COCKTAIL PLATTER

Served with lemon and Plank's "kick ass" cocktail sauce  
**\$36 per dozen**

## CLASSIC CHEESE

Featuring house aged local cheeses, mixed nuts, dried fruit and season chutney, crostini  
**sm. \$40 • lg. \$75**

## FINE CHEESE

Selection of the fine cheese from around the world, mixed nuts, dried fruit, seasonal chutney, crostini  
**sm. \$50 • lg. \$90**

## CRUDITES PLATTER

Crisp seasonal vegetables with house made herb dip  
**\$40**

## COLD BITES

- Beef tenderloin crostini with horseradish aioli  
- Caprese skewers  
- Tartlet with roasted red pepper hummus, feta, cucumber and cherry tomato (1 dozen of each)  
**\$84**

## FRESH FRUIT SKEWERS

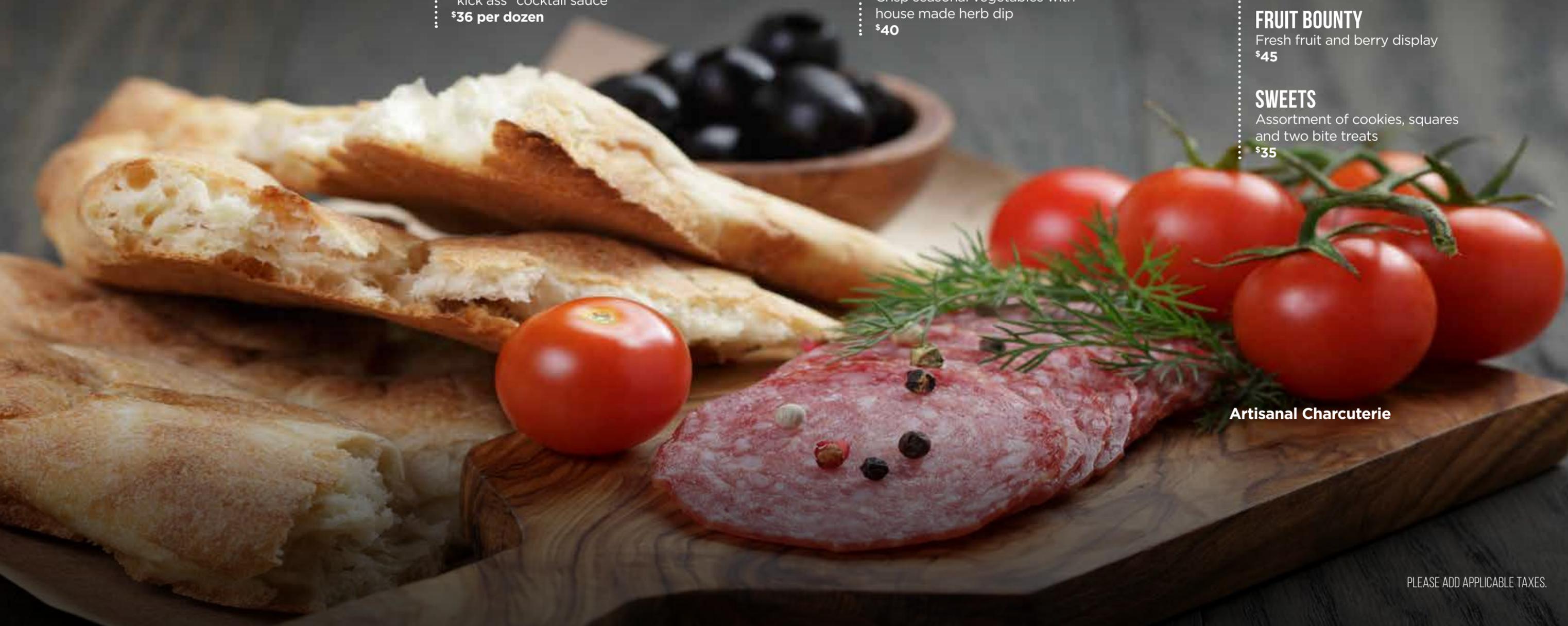
Selection of fresh fruit with vanilla yogurt dip  
**\$24 per dozen**

## FRUIT BOUNTY

Fresh fruit and berry display  
**\$45**

## SWEETS

Assortment of cookies, squares and two bite treats  
**\$35**



Artisanal Charcuterie

## GOURMET TO GO

Looking to host a dinner party in your home but not interested in doing all the preparation? Let our chefs put together a fantastic meal for you and your guests. All items will be precooked but will require reheating. *Minimum order of 20 people per menu.*



Beef Tenderloin

### WHOLE BEEF TENDERLOIN MARINATED IN ROASTED GARLIC AND FRESH HERBS

- Amarone demi glaze
- Red skin mashed potatoes
- Seasonal market vegetables
- Romaine Caesar salad
- Fresh rolls

**\$40 per person**

### SOUTHERN FRIED CHICKEN

- Cheddar and chive cornbread
- Potato salad
- Corn on the cob
- Spinach salad with red onion, mandarin oranges, almonds, poppy seed vinaigrette

**\$25 per person**

### BRAISED BEEF SHORT RIBS

- Smoked cheddar polenta
- Smoked cheddar mashed potatoes
- Garlic green beans
- Mixed artisanal green salad with heirloom tomato, charred peppers, cucumber in red wine vinaigrette
- Fresh rolls

**\$35 per person**

### PANCETTA WRAPPED PORK TENDERLOIN

- Apple chutney
- Roasted root vegetable mash
- Seasonal market vegetables
- Arugula salad with dried cranberries, toasted pecans, feta
- Fresh rolls

**\$30 per person**

### STUFFED CHICKEN SUPREME

- Stuffed with semi dry tomato pesto, smoked mozzarella, spinach
- Dijon cream sauce
- Herb roasted fingerling potatoes
- Seasonal market vegetables
- Baby kale salad with apples, toasted walnuts, goat cheese, champagne vinaigrette
- Fresh rolls

**\$35 per person**

SEASONAL AND HOLIDAY  
MENUS ALSO AVAILABLE



Braised Beef Short Ribs

PLEASE ADD APPLICABLE TAXES.

# SALADS, PASTA & SANDWICHES

## SALAD SELECTIONS

Minimum order of 20 people  
per salad \$3<sup>50</sup> per person

### CAESAR SALAD

Romaine lettuce, house made  
herbed croutons, crispy pancetta,  
house creamy dressing

### BOWTIE SALAD

Bowtie pasta with arugula and almond  
pesto with grilled zucchini and fennel

### GREEK PASTA SALAD

Rotini, tomato, cucumber, red onion,  
feta, herb balsamic dressing

### ARUGULA SALAD

Dried cranberry, toasted pecans,  
feta, white balsamic

### MIXED POTATO SALAD

Sweet potato, Yukon gold, Red skin  
potato, with grainy dijonaise

### LOADED POTATO SALAD

Traditional creamy salad with sharp  
cheddar, crispy bacon and green onion

### CURRIED BEAN SALAD

Edamame, green bean, kidney bean and  
chick pea win a spicy curry dressing

### BABY KALE

Apples, toasted walnuts, goats  
cheese, champagne vinaigrette

### MIXED GREENS

Seasonal vegetables, red wine vinaigrette

### SPINACH SALAD

Red Onion, Toasted Almonds, Mandarin  
Oranges, Poppyseed dressing

## PASTA

1/2 Pan feeds 8-12 people \$50  
Full pan feeds 20-30 people \$90

### LASAGNA BOLOGNESE

House made tomato sauce,  
ricotta and fresh mozzarella

### VEGETARIAN LASAGNA

Spinach, zucchini, peppers, mushrooms

### PENNE

San Marzano tomato sauce, roasted red  
peppers and onions, sweet Italian sausage

### FARFALLE

Pesto, broccoli, herb marinated chicken

### MACARONI

Creamy cheese sauce and toasted bread crumbs

### ROTINI

Garlic parmesan sauce, mushrooms.  
cherry tomato, brocolii

### RIGATONI

San Marzano tomato sauce and  
baked with four cheeses

## TRAY OF 20 PORTIONS \$160

### CHICKEN OR VEAL PARMESAN

Lightly breaded with San  
Marzano tomato sauce  
and fresh mozzarella

### VEAL SCALOPPINE

Hand pounded with  
mushrooms and marsala sauce

### CHICKEN LIMONE

Hand Pounded with  
rosemary, lemon butter

### GLAZED SALMON

Soy, ginger and sesame

## GOURMET SANDWICHES

Minimum order of 30 sandwiches  
\$6.50 per sandwich

- Honey roasted ham with aged cheddar
- Smoked turkey breast with cranberry mayo
- Roast beef with horseradish aioli
- Free range egg salad
- Grilled vegetable with pesto aioli

## FINGER SANDWICHES

\$4.50 per sandwich

- Black forest ham
- Smoked turkey
- Egg Salad
- Tuna Salad

## EXECUTIVE SANDWICHES

Minimum order of 30 sandwiches  
(10 per variety)  
\$8 per sandwich

### THINLY SLICED BEEF STRIPLOIN SANDWICH

Roasted with garlic & rosemary,  
triple crunch mustard, caramelized  
onion aioli, provolone & arugula

### SMOKED SALMON

House smoked salmon, cucumber, pickled  
red onion, caper cream cheese, greens

### ANTIPASTO WRAP

Prosciutto, mortadella, & calabrese,  
marinated vegetable relish, smoked  
mozzarella & baby arugula

### ROSEMARY CHICKEN

Fresh herbs, roasted red pepper  
aioli, spinach, red onion

### APPLE AND CHEDDAR

Applewood smoked white cheddar,  
crisp gala apple with organic greens



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## **Full service off site catering**

**Available for weddings, corporate events, all types of celebrations.**

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Our team of event planners are here to help with all aspects of your event. From staffing to entertainment, rentals and decor, our team has the expertise to make your event a huge success.

