

Breakfast & Brunch

Continental Breakfast - \$15 / Person

Assorted homemade pastries, fresh fruit or fruit salad, yogurt, and cheese.
(Add Coffee & Tea Service: \$2.00 per person)

Brunch - \$20.00 / Person

- Choice of one meat: Ham, Bacon, or Sausage
- Accompaniments: Homemade hash browns, fresh fruit or fruit salad
- Choice of one main: Cran-Apple French Toast or Breakfast Ham and Cheese Egg Bake
(Add Coffee & Tea Service: \$2.00 per person)

Lunch Options - \$18.00 / Person

-Choice of One Dessert Included-

Option 1: The Classic
Assorted sandwiches and wraps, fresh vegetable tray with dip.

Option 2: Hot Sandwich
Shredded beef or pulled pork on a bun, served with roasted potatoes and choice of one salad.

Option 3: Soup & Sandwich
Assorted sandwiches with choice of one soup: (Beef Barley, Beef Vegetable, Tomato Tortellini, Tomato Vegetable, or Chicken Noodle)

Option 4: Greek Wrap
Chicken souvlaki wraps (with tzatziki sauce, feta cheese, and toppings), served with Greek salad.

Option 5: Greek Plate
Greek chicken, rice pilaf, and Greek salad.

Option 6: Lasagna
Lasagna with meat sauce, choice of Caesar or Italian salad, and garlic bread or cheese sticks.

Option 7: Pasta
Chicken Alfredo, choice of Caesar or Italian salad, and garlic bread or cheese sticks.

Option 8: Mini Taco Bar
• Choice of one meat: Ground beef or chicken
• Includes: Taco shells or flour tortillas, shredded lettuce, diced tomatoes, green onions, diced green & red peppers, shredded cheese, salsa, and sour cream.

Lunch Beverage Add-ons:

- Coffee & Tea Service: \$2.00 per person (Includes cream, sugar, and assorted teas)
- Cold Drinks: \$2.00 per person (Canned pop, bottled water, and juice)

Basic Buffet Menu - \$30.00 / Person

Included: 1 Entrée, 1 Potato/Starch, 1 Vegetable, 2 Salads, Buns & Butter.

Build Your Buffet:

- **Entrées:** Oven BBQ Chicken, Slow-Roasted Seasoned Beef with Homemade Gravy, Meatballs and Gravy, Roasted Pork Tenderloin in Balsamic Gravy, Chicken Cordon Bleu in Lemon Dill Sauce, Garlic Chicken, Sweet and Sour Meatballs, Greek Chicken, Turkey, Ham, Salmon (Market Price).

- **Potatoes/Starches:** Creamy Mashed Potatoes, Baked Potato with Fixings, Roasted Potatoes, Scalloped Potatoes, Greek Lemon Potatoes, Rice Pilaf, Pasta Alfredo, Stuffed Potato, or Homemade Macaroni and Cheese.

- **Vegetables:** Green Bean and Carrot Medley, California Mix, Carrots, Peas, Corn, or Peas and Carrots.

- **Salads:** Caesar, Summer Salad (tomato, red onion, cauliflower, broccoli), Japanese Salad, Greek Salad, Spinach Salad, ABC Salad (apples, broccoli, cranberries), Greek Orzo Salad, Pasta Salad, Taco Salad, Macaroni Salad, or Tossed Salad.

Buffet Add-ons & Upgrades:

- Additional Entrée: \$6.00 per person
- Additional Salad or Starch: \$2.00 per person
- Perogies & Cabbage Rolls: \$2.50 per person, per item (Requires a minimum of one month's notice)
- Desserts: \$3.00 per person (See Dessert Menu opposite)
- Coffee & Tea Service: \$2.00 per person (Includes cream, sugar, and assorted teas)
- Note: Additional costs to be determined upon selection if diverging from the basic menu.

Late Lunch - \$15.00 / Person

(Only available as an add-on to the Basic Buffet)
Assorted deli meats with buns and condiments, pickles, cheese, and fresh vegetables with dip.

Appetizers

\$3.50 per person, per item
(Minimum of 6 items must be ordered, combined from hot and cold lists)

- **Hot Appetizers:** Japanese Chicken Wings, Chicken Skewers with Tzatziki Sauce, Stuffed Mushrooms, Garlic Shrimp, Mini Cheeseburgers, Sweet and Sour Meatballs.

- **Cold Appetizers:** Cheeseball-Stuffed Baguette, Spinach Dip in a Pita, Tomato & Cheese Sticks, Surprise Seafood Spread, Hummus & Pita Bread, Cheeseball and Crackers, Antipasto Kabobs, Shrimp and Cocktail Sauce, Bruschetta & Crackers.

Assorted Trays & Platters

- Assorted Meat Tray - \$8.50 / Person
- Pickle Tray - \$2.00 / Person
- Cheese Tray - \$2.50 / Person
- Vegetables & Dip Tray - \$2.00 / Person

Desserts

\$3.00 per person (Choice of one)
Assorted Squares, Raspberry or Strawberry Cheesecake (Unbaked), Death by Chocolate, Strawberry Shortcake, Chocolate Fudge Cake, Cream Puff Cake, Crack Cake, Homemade Cookies, Assorted Fresh Fruit.

Catering Policies & Additional Details

- **Taxes & Gratuity:** GST and an 18% gratuity will be added to the final bill.
- **Minimum Order:** A minimum of 50 people is required per catering order.
- **Delivery:** Delivery charges are included in the overall price.
- **Equipment:** Chafing dish usage, fuel, and serving spoons are all included in the overall price.
- **Travel:** A mileage rate of \$0.50 per km (round trip) applies for all rural areas.
- **Children:** Children aged 5 and under eat FREE.
- **Outside Food:** No outside food is permitted, with the exception of Wedding/Birthday Cakes, Wedding/Birthday Cupcakes, and Wedding Late Lunches.

Prices Subject to Change



HappyNess
Catering Inc.