



## **Professional Catering for All Occasions**

Corporate events, Luncheons, Anniversaries, Showers, Stags, Parties, Weddings, and more

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**Our focus** - is providing a wide variety of services to suit every possible need for your event. We offer a full range of catering services. Our menus have no limits, so use your imagination. We will create the perfect custom menu to suit your taste, style, & presentation. No menu detail is ever too small.

### **Classic Platters**

Platters are available in small, medium and large sizes, and are presented on a classic white platter dish. Our products are all homemade, including our dips. If there is a piece added to the platter that is not homemade, they were carefully selected to make sure it has the highest quality. There is no MSG in any of our products. We care what's in our foods. Prices vary between platters.

Starting at \$2.89 per person.

*Small serves 20 – 25 people    Medium serves 50- 75 people    Large serves 100- 150 people*

**Classic cooked tiger tail shrimp platter**

**The around the world platter**

**Classic cheese ball with assortment of crackers**

**The weekend platter**

**The classic cheese platter**

**The classic Rue dip platter**

**Garden fresh vegetable platter**

**The sensational fruit platter** - Homemade fruit dip are made with fresh fruit and cream

**The international olive & pickle platter**

**The irresistible square tray**

**The variety sandwich platter** – Several different varieties of sandwiches are available

### **Our Fully Customizable Menus**

Listed below are a wide variety of our homemade products that we are able to provide to you in your 100% fully customizable menus. Prices will vary based on the quantities and items selected.

#### **Appetizers**

- ❖ Seasonal fruit kabobs & cream cheese dip
- ❖ Goat cheese on focuccia with caramelized onions
- ❖ Crab and almond on buttery pastry
- ❖ Sausage dippers
- ❖ Sausage& cheese puffs
- ❖ Garlic & rosemary bread
- ❖ savoury bruschetta bread
- ❖ Chicken pesto pizza
- ❖ Tiger tail shrimp
- ❖ Mesquite bacon wrapper chicken
- ❖ Sweet bell peppers – smoked and wrapped in bacon
- ❖ Mediterranean roasted tomatoes
- ❖ Ultimate stuffed mushrooms – sausage stuffed.
- ❖ Crab & artichoke stuffed mushrooms
- ❖ Caramelized pear on warm brie
- ❖ Classic cheese ball with crackers
- ❖ Hickory smoked wrapped bacon with sausage

#### **Salads**

- ❖ Citrus summer salad –Cranberry Citrus salad
- ❖ Watermelon, feta with mint and lime salad
- ❖ BLT salad with bow tie & cheddar
- ❖ Mixed greens & parmesan crisps
- ❖ Caesar salad-
- ❖ Garden salad-
- ❖ Macaroni salad
- ❖ Wild rice salad with oranges, grapes, pecans and dried cranberries.
- ❖ Creamy Caesar Rotini
- ❖ Creamy coleslaw-
- ❖ Broccoli & cheese & carrot salad-
- ❖ Potato salad-
- ❖ Sweet potato salad-
- ❖ Bean salad-

- ❖ Summery corn & green onion
- ❖ Apple & pear salad topped with tiger tail shrimp -
- ❖ Spinach salad with fruit and chicken –
- ❖ Asparagus red onion salad –
- ❖ Apple and endive salad with honey cayenne pecans –
- ❖ Sundried tomato salad

### **Salad bar**

Cant pick a favourite? Why not select the salad bar! The salad bar starting price is \$9.99, providing your guests with a variety of salads at 'all you can eat'. Custom build your own buffet. Also includes white or whole wheat rolls & buttercups & desert.

### **Soups**

- ❖ Tomato and vegetable soup
- ❖ Minestrone
- ❖ Cream of – potato &bacon, vegetable , asparagus , cauliflower , leek, squash, butternut squash
- ❖ Chicken noodle soup
- ❖ Italian wedding

### **Vegetables**

- ❖ Mixed melody – broccoli, carrots, bell peppers, red onion, zucchini, & mushrooms seasoned with fresh herbs and garlic
- ❖ Yellow& green beans
- ❖ Browned beans with roasted almonds
- ❖ honey basil carrots
- ❖ maple glazed carrots
- ❖ Caramelized red onion & Brussels sprouts
- ❖ Corn – buttery sweet corn with parsley
- ❖ Broccoli & cauliflower – with a creamy cheese sauce
- ❖ Asparagus - with slivered almonds & bell peppers
- ❖ Seasoned stuffing (also available with turkey& cranberry sauce)
- ❖ Butternut squash
- ❖ Tomato, onion, and zucchini with oregano, topped with feta cheese

### **Starches**

- ❖ Potato – ( mashed – seasoned )
- ❖ Creamy three cheese scalloped potatoes & chives
- ❖ Stuffed baked potato
- ❖ Roasted red potatoes
- ❖ Baked potato – seasoned or regular; includes sour cream & cheese
- ❖ Rice ( white or whole wheat )
- ❖ Stuffed bell peppers
- ❖ Alfredo - made with butter, cream & chives.

### **Meats** (prices vary on product)

- ❖ Traditional Roast beef
- ❖ Pork & beef Rollatta
- ❖ Honey glazed black forest ham
- ❖ Stuffed pork roast - feta & spinach ,tomato & basil, cheese & leek
- ❖ Apple cinnamon & cardamom roast
- ❖ Apple glazed pork
- ❖ Smoked Honey garlic or BBQ glazed ribs
- ❖ Honey Chicken – seasoned with rosemary, honey & white wine
- ❖ Chicken parmesan
- ❖ Stuffed chicken with ham, spinach & creamy Havarti cheese
- ❖ Country style breaded chicken breast
- ❖ Classic seasoned chicken breast
- ❖ Chicken kabobs
- ❖ Salmon kabobs with creamy honey mustard
- ❖ Cowboy steak kabobs
- ❖ Chicken wings ( mild , BBQ of honey garlic )
- ❖ Tomato & basil cabbage rolls
- ❖ Homemade meatballs ( Italian or sweet)
- ❖ *Traditional style meatloaf with tomato & basil sauce*
- ❖ Lasagne - Greek or Italian
- ❖ Prime rib – creamy horseradish
- ❖ Steak – your style with garlic butter & creamy red wine sauce with mushrooms
- ❖ Tenderloin wrapped in bacon
- ❖ Pig on the spit – whole roasted pig dressed to party
- ❖ Pulled pork

### **Desserts –**

- ❖ Apple crisp or apple betty topped with caramel & cinnamon sugar
- ❖ Mixed berry crisp
- ❖ French apple pie
- ❖ Strawberry pie
- ❖ Lemon meringue
- ❖ Coconut cream
- ❖ Pecan
- ❖ Banana cream
- ❖ Berry crunch pie - variety of berries in a tart topped with a mix nut crumble
- ❖ Traditional homemade Apple pie
- ❖ Apple dumpling – Whole apple baked in pastry with a warm apple sauce - (individually made )
- ❖ Apple streusel – stuffed with cream cheese & apples topped with toasted pecans & caramel sauce (individually made)
- ❖ Supreme carrot cake - topped with pecan or walnuts & drizzled with caramel
- ❖ French apple tart
- ❖ Lemon mousse
- ❖ Sticky toffee pudding - topped with a cream sauce & drizzled with chocolate
- ❖ New York style – cheesecake with berry sauce & cream

### **Wine Glass Desserts –** additional \$2.99 added

These desserts are presented individually in a wine glass that presents a beautiful elegance in the dessert

- ❖ Fruity passion cake
- ❖ Pineapple supreme
- ❖ English trifle
- ❖ Divine chocolate lovers
- ❖ Creamy chocolate skor cake
- ❖ Meringue & fresh raspberries with fresh cream

- Ice-cream or whip cream \$ 1.99 extra per person
- Speciality cakes & slab cakes are available upon request  
(Please give week notice & prices vary on cake)

**Outdoor Events -BBQ** starting at \$15.95/ person

- ❖ Includes BBQ, setup and clean up All condiments , drinks, bottled water , paper plates and napkins and plastic utensils
- ❖ Homemade hotdogs, hamburgers, or sausage on fresh bun with choice of two salads.

**Just a few notes:**

All buffets include fresh rolls & buttercups. Fresh breads are also available. The buffet is presented with fresh parsley, fruits and vegetables of the season. Any additional items requested are an extra charge

The bread bar – includes a variety of breads & rolls with butter spreads. Ask about the speciality butters.

**Deposits: A non-refundable deposit is required at the booking to guarantee your date. Weddings require a minimum \$1000 deposit. The full payment is required two weeks prior to the event. HST will be added.**

**Tips: A charge of 15% for tips will be added to any invoice requiring fully serviced events from L&C Gourmet Catering.**

**Delivery/Site Fees: Some delivery fees may apply to events catered by L&C Gourmet Catering. Weddings are subject to a minimum 500\$ on site fee where there is no full service kitchen available**

For more information on food packages and prices, please contact L& C Gourmet Catering. We are extremely flexible with the menus, and we will work with you to create an entirely customized menu for your special event needs. Have something in mind you don't see on our menus? Send us an email, or call us today to find out if its something we can also provide you with! Prices quoted are subject to change until booking.

Just remember, your event...your way...customized to your perfection

Call us today with your customized menu!

