

Celebration of Life Catering

The Alderlea House



Menus include lemon and cucumber infused water, chilled sparkling cranberry raspberry punch, coffee and herbal tea offering

Option #1

Fresh Veggies and House Made Dip

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$34.95/p

Option #2

Fresh Veggies and House Made Dip - small offering for these who like

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

Traditional Finger Sandwiches and Pinwheels filled with Egg, tuna, chicken, roast beef, ham, cranberry and green onions, smoked salmon ect.

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$39.95/p

Option #3

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

Fresh Veggies and House Made Dip - small offering for these who like

Assortment of Country Style Buns and Breads, some Wraps Also filled with your traditional egg, tuna, turkey salads, deli beef, ham, chicken and more - some with cheeses, some without, lettuce and tomato to accompany some

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$42.95/p

Option #4

Antipasto Tray of Cured Meats, Grilled Veggies, Olives, Pickled Veggies and Breads

Mini All Butter Croissants filled with Tuna and Country Egg Salad

Room Temperature Herb Chicken Satay with Aioli

Prosciutto Wrapped Asparagus with Balsamic Glaze

Smoked Salmon on French Baguette with Lemon Cream Cheese

Thai Beef on Baguette with Spicy Mayo

Poached Shrimp with Mango Salsa

Portuguese Style Pastries and An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit Offering

\$49.95/p

Option #5

Gourmet Pinwheels filled with Chicken Salad, Smoked Salmon with Lemon and Dill Cream as well as Cranberry and Green Onion

Vegetable Crudites Shooters with Red Pepper Hummus

Caprese Bites – Mozzarella and Tomato with Herb and Balsamic Glaze

Mini Salads:

Mediterranean Couscous, Spring Bean with Micro Arugula as well as Bruschetta Orzo

Warm Items

Basil and Garlic Chicken Satay

Pink Peppercorn Satay

Crispy Vegan Spring Rolls

Aioli and Sweet Chili on the Side for Dipping

Elegant Cream Puffs Dipped in White Chocolate and Freeze-Dried Raspberries

Lemon Tartlets with Crème Fraiche

Mini Fruit Salad Cups

\$57.95/p

Please note the following is included with your cost per person; white linens for tables, disposables to eat and drink with, professional service staff (for a 3hr event), elegant food and beverage tables decorated with seasonal décor and your loved ones favourite colour to accent.

Upgrade to China, Flatware and Glassware, add \$5/person

We can also offer beer wine and spirits for the event. A customized quotation can be prepared based on your preferences.

Pricing is based on a minimum count of 50 guests. Pricing is plus Landmark, HST and Gratuity

