

PickNic's Catering & Fine Foods

Specialty Catering Menu

Hors D'Oeuvres

Minimum Order of Any Type: 4 Dozen

4 Doz. Must Be All of One Appetizer, Not A Combination (ie. 4 Doz. Bacon Wrapped Almond Stuffed Dates)

Prices Are Per Dozen

Cold Options

Smoked Salmon Stuffed Cucumber Rounds	\$12.00
Sun dried Tomato Basil Pizziola	\$12.00
Mango Cucumber Carrot Sushi	\$12.00
Chili Ginger Jumbo Prawn Skewers	\$16.00
Roasted Corn and Cream Cheese Jalapeno Cream Puffs	\$12.00
Corn & Chile Pepper Pancakes w/ Smoked Salmon & Horseradish Cream	\$14.00
Bacon & Caramelized Onion Quiche Tarts	\$14.00
Cayenne Parmesan Pecan Shortbread	\$12.00
Cran-Apple Stilton Crostini	\$14.00
Artichoke Asiago Tarts	\$14.00
Devilish Eggs Spiked w/ Zesty Roasted Red Pepper	\$12.00
Wild Mushroom & Goat Cheese Mini Strudels	\$16.00

Hot Options

Bacon Wrapped Almond Stuffed Dates	\$12.00
Vegetarian or Chicken Samosas w/ Mango Chutney	\$16.00
Vegetarian or Pork Spring Rolls w/ Sweet Chili Sauce	\$12.00
Tex-Mex Cheese Crisps	\$12.00
Crabcakes w/ Mango Chili Mayo	\$14.00
Thai Turkey Meatballs	\$12.00
Cream Cheese Stuffed Roasted Jalapeno Peppers	\$14.00
Asiago Stuffed Bacon Wrapped Dates	\$12.00
Rosemary Citrus Chicken Skewers	\$14.00
Sweet Chili Beef Satay	\$14.00
Proscuitto Wrapped Shrimp	\$18.00
Tandoori Chicken Skewers	\$14.00
Ginger Mojito Pork Skewers	\$16.00

Platters

Prices are listed below.

Platter Options

Veggies & Cream Cheese Dip
Fresh Fruit & White Chocolate Mousse Dip
Cheese & Pickles
Herb Baked Pita Chips w/ Hummous & Sweet Balsamic Drizzle
Mexican 7-Layer Dip w/ Nacho Chips
Cheese, Crackers, & Spreads
Black Bean & Roasted Garlic Dip w/ White Corn Tortilla Chips
Warm Spinach Chipotle Cream Cheese Dip in Bread Bowl w/ Baquette Slices
Italian Bruschetta in Bread Bowl w/ Herb Buttered Crostinis
Smoked Salmon Cream Cheese Mousse w/ Select Crackers & Vegetable Crudites
Buns & Spreads

Prices of Platters Are As Follows:

Small	Feeds up to 15 people	\$35.00*
Medium	Feeds up to 25 people	\$60.00*
Large	Feeds up to 40 people	\$100.00*

**With the exception of the Buns & Spreads platter which is priced as follows:*

Small	Feeds up to 15 people	\$15.00
Medium	Feeds up to 25 people	\$25.00
Large	Feeds up to 40 people	\$40.00

Entrée Options

Prices Are Per Person

Each Come with Choice of Potato, Pasta or Rice (Starch), One Hot Vegetable, & Two Salads.

All Meals Are Accompanied by a Bread & Buns Basket

Note: If two entrée choices are desired, the price will be \$5.00 per person additional to the higher priced menu item (i.e. Bison & Turkey = \$22.00 + \$5.00 = \$27.00/person). You will then receive the Two Meat Options, Two Starch Options, Two Hot Vegetable Options and Three Salad Options

Entree Options

Brie & Tarragon Stuffed Chicken Breast in a Wild Mushroom Cream Sauce	\$18.00
Rosemary Roast Chicken Breast w/ a Mustard Maple Sauce	\$16.50
Cranberry & Chevre Stuffed Chicken Breast w/ a Light Honey Ginger Lime Glaze	\$18.00
Slow Roasted Garlic & Lemon Breaded Quarter Chicken	\$18.00
Pork Tenderloin in a Sweet Saskatoon Horseradish Sauce	\$18.00
Slow Roasted Rosemary Peppercorn Beef in Savoury Sherry Gravy	\$19.00
Oven Roast Salmon w/ Rhubarb Chipotle Glaze	\$16.50
Coconut Lime Baked Pollock Filets w/ Fresh Cut Pineapple Salsa	\$16.00
Vegetarian Mumbai Chick Pea and Lentil Curry	\$16.00
Roast Turkey w/ Gravy, Stuffing & Cranberry Sauce	\$18.00
Spinach & Feta Baked Chicken Breast	\$16.00
Honey Glazed Roast Ham w/ Spiced Peach Sauce	\$16.50
Slow Roasted Beef w/ Herbed Gravy	\$18.00
Apricot & Prune Stuffed Pork Loin w/ Ginger Citrus Glaze	\$18.00
Pesto Roast Bison	\$22.00
Whole Roast Pig (Carved On Site) <i>Minimum 100 Guests</i>	\$22.00
Broiled Salmon Steak w/ Chipotle Shrimp & Horseradish Mousse	\$24.00
Grilled Portabella Mushroom Stuffed w/ Diced Root Vegetables In A Balsamic Drizzle, Topped & Baked w/ Fresh Feta Cheese	\$16.00
Peppercorn-Encrusted Roast Strip Loin with a Brandy Cream Sauce w/ Garlic Sautéed Scallops and Shrimp Add \$5.00	\$25.00
Bacon Wrapped Filet of Beef (Tenderloin) w/ Mushroom Dill Sauce	\$29.00
Black Currant Prime Rib w/Herb Jus	\$29.00
Prime Rib Roast w/ Red Wine Demi-Glaze & Homemade Horseradish	\$34.00

Potato/Pasta/ Rice Options

Garlic Whipped Potato
Twice Baked Roasted Red Pepper & Cream Cheese Stuffed Potato
Cheddar & Bacon Potato Lasagna
Herbed Cubed Roasted Potatoes
Pesto & Cream Tossed Farfalle
Buttered Saffron Rice
Farfalle Pasta in a Mascarpone & Bleu Cheese Carbonara
The Indulgent Mac 'n Cheese w/ Savoury Crumb Topping
Classic Risotto w/ Parmesan & White Wine (Add \$1.00/person)

Hot Vegetable Options

Maple Ginger Glazed Carrots
Brown Sugar Cinnamon Roasted Squash (Mashed)
Parmesan Crumb Stuffed Tomatoes
Mashed Yam & Root Vegetable w/ Roasted Garlic & Thyme
Hot Vegetable Medley in a Lemon & Pesto Toss
Green Beans Amandine
Broccoli and Cauliflower Florets in a Cheddar Beschamel
Zucchini & Root Vegetable Medley in a Maple Balsamic Drizzle

Salad Options:

Broccoli Coleslaw
w/ Bacon Bits, Cheddar Cheese, Green Onion, & Shredded Carrots In A Creamy Dressing

Tuscan Salad
Field Mix w/ Sundried Apricot, Goat Cheese, Bacon Bits, Toasted Sunflower Seeds, Shredded Carrot, & Green Onions in a Honey Citrus Vinaigrette (Add \$1.00/person)

Spinach & Fruit Salad w/ Poppyseed Dressing

Three Bean Cilantro & Lime

Classic Caesar

Classic Garden Salad w/ Assorted Dressings

Village-Style Greek Salad w/ Homemade Dressing

Italian-Marinaded Vegetable Medley

Specialty Desserts

Assorted Dainties Platter \$1.95/Person

Desserts Sold Per Item:

Tortes

9" Round \$36.00 (Feeds 14)
10" Round \$40.00 (Feeds 16)
12" Round \$50.00 (Feeds 22)
14" Round \$65.00 (Feeds 25)
16" Round \$75.00 (Feeds 30)
12 x 16 Slab \$80.00 (Feeds 35)
16 x 24 Slab \$140.00 (Feeds 70)

Choose From . . . Belgian Chocolate Mousse,
Jamaican Banana Rum, Carrot with Spiced Cream
Cheese Icing, Lemon Poppy Seed Charlotte,
Chocolate Raspberry Hazelnut Truffle, Citrus Berry Tequila,
Strawberry Almond Buttercream, Spiced Brandy Pumpkin

Cheesecakes:

9" Round \$36.00 (Feeds 14)
10" Round \$40.00 (Feeds 16)
12" Round \$50.00 (Feeds 22)
14" Round \$65.00 (Feeds 25)
16" Round \$75.00 (Feeds 30)
12 x 16 Slab \$80.00 (Feeds 35)
16 x 24 Slab \$140.00 (Feeds 70)

Choose From . . . Devil's Double Chocolate,
Turtle Temptation, Raspberry White Chocolate,
Lemon Ginger, Chocolate Cherry Rum, Midnight Mint
(Excellent For Christmas), Strawberry Peach, Pina Colada,
New York Style w/ Two Fruit Toppings on the side,
Banana Decadence, Bavarian Apple

9" Fruit Pies \$15.50 (8 Pieces)

Home Style Apple, Strawberry Rhubarb Custard, Pumpkin Praline, Raspberry, Saskatoon Berry

9" Nut Pies \$19.00 (10 Pieces)

Peanut Butter Mousse, Deep Dish Pecan, Chocolate Hazelnut Fudge

Large Bowl Trifles \$35.00 (15 Portions)

Citrus Tequila, Apple Caramel Custard, Raspberry Chocolate, Saskatoon Berry White Chocolate,
After Eight, Mandarin Mocha, Chocolate Banana Cream, Lemon Ginger, Chocolate Cherry Rum,
Traditional, Jamaican Banana Rum, Turtle

Beverages

Hot & Cold Beverages

Punch	\$1.25/12 oz serving
Coffee/Tea	\$1.25/12 oz serving
Homemade Iced Tea	\$1.25/12 oz serving
Homemade Lemonade	\$1.25/12 oz serving
Homemade Rasp Iced Tea	\$1.25/12 oz serving

For events where the service of alcoholic beverages is desired, the client is responsible for obtaining a special event license (\$15.00) available at the liquor store. Client is responsible for purchasing all alcoholic beverages and bringing to the venue. No profit is allowed to be made off the sale of alcoholic beverages; either by PickNic's or the client within the group.

We will serve out the provided drinks (wine, beer, coolers) at no additional cost, if a bartender is required for your event we can have one available at a \$20.00/hour fee.

Please note...

- * For all delivered, catered events there will be a 10% gratuity added to the final invoice.
- * For events at locations where on-site chefs or servers are required, there will be a 15% gratuity added.
- * GST (5%) is added to final invoice.
- * Corporate clients have the option to be billed with a 14 day net period.
- * Private clients will be required to settle on the Monday (Tuesday of long weekends) following the weekend of the event.

Contact Us:

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