

PickNic's Catering & Fine Foods
Wedding Catering Menu

Please Choose Either Classic Dinner Menu
OR
BBQ Dinner Menu
OR
Appetizer Menu

Option A: Classic Dinner Menu

Hors D'Oeuvres for Your Cocktail Hour

(We Recommend No More Than 3 Hors D'Oeuvres Per Person)

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

Marinated Feta Cheese Stuffed Cherry Tomato	\$12.00
Tex-Mex Cheese Crisps	\$14.00
Smoked Salmon Stuffed Cucumber Rounds	\$14.00
Sun dried Tomato Basil Pizziola	\$14.00
Mango Cucumber Carrot Sushi	\$14.00
Devilish Eggs Spiked w/ Zesty Roasted Red Pepper	\$14.00
Roasted Corn & Cream Cheese Jalapeno Cream Puffs	\$16.00
Bacon, Aged Cheddar & Caramelized Onion Quiche Tarts	\$16.00
Artichoke Asiago Tarts	\$16.00
Pear, Blue Cheese & Pecan Phyllo Strudels	\$16.00
Roasted Vegetable & Goat Cheese Mini Tarts	\$16.00
Pad Thai Jumbo Prawn Skewers	\$18.00
Wild Mushroom & Goat Cheese Mini Strudels	\$18.00

Hot Options

Thai Turkey Meatballs	\$12.00
Bacon Wrapped Almond Stuffed Dates	\$14.00
Vegetarian or Pork Spring Rolls w/ Sweet Chili Sauce	\$14.00
Crabcakes w/ Mango Chili Mayo	\$14.00
Asiago Stuffed Bacon Wrapped Dates	\$16.00

Sweet Chili Beef Satay	\$18.00
Vegetarian or Chicken Samosas w/ Mango Chutney	\$18.00
Proscuitto Wrapped Shrimp	\$18.00
Morroccan Citrus Tangine Chicken Skewers	\$18.00
Chicken Marsala Kebabs	\$18.00
Panko Crusted Key Lime Coconut Shrimp Skewer	\$18.00
Bombay Turkey Sliders	\$18.00

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

Coconut Lime Baked Pollock Filets w/ Fresh Cut Pineapple Salsa	\$16.00
Vegetarian Mumbai Chick Pea and Lentil Curry	\$16.00
Spinach & Feta Baked Chicken Breast	\$17.50
Oven Roast Salmon w/ Rhubarb Chipotle Glaze	\$18.50
Honey Glazed Roast Ham w/ Spiced Peach Sauce	\$18.00
Slow Roasted Garlic & Lemon Breaded Quarter Chicken	\$18.00
Rosemary Roast Chicken Breast w/ a Mustard Maple Sauce	\$18.00
Pork Tenderloin in a Sweet Saskatoon Horseradish Sauce	\$19.00
Slow Roasted Rosemary Peppercorn Beef in Savoury Sherry Gravy	\$19.00
Apricot & Prune Stuffed Pork Loin w/ Ginger Citrus Glaze	\$19.50
Roast Turkey w/ Gravy, Stuffing & Cranberry Sauce	\$20.00
Brie & Tarragon Stuffed Chicken Breast in a Wild Mushroom Cream Sauce	\$20.00
Cranberry & Chevre Stuffed Chicken Breast w/ a Light Honey Ginger Lime Glaze	\$21.00
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	\$18.00
Peppercorn-Encrusted Roast Strip Loin with a Brandy Cream Sauce w/ Garlic Sautéed Scallops and Shrimp Add \$5.00	\$26.00
Bacon Wrapped Filet of Beef (Tenderloin) w/ Mushroom Dill Sauce	\$30.00
Prime Rib Roast w/ Red Wine Demi-Glace & Creamed Horseradish	\$32.00

Potato/Pasta/ Rice Options

Garlic Whipped Potato
Roasted Red Pepper & Cream Cheese Red-Skinned Mashed Potato
Herbed Cubed Roasted Potatoes
The Indulgent Mac 'n Cheese w/ Savoury Crumb Topping
Rice Pilaf
Bacon & Chive Scalloped Potato
Farfalle Florentine
Whole Grain and Wild Rice Medley with Dried Fruit and Slivered Almonds (almonds can be taken out)
Cheddar Baked Hashbrown Casserole with Mushroom Cream Sauce

Hot Vegetable Options

Maple Ginger Glazed Carrots
Mashed Yam & Squash w/Caramelized Onion, Roasted Garlic, & Thyme
Hot Vegetable Medley in a Lemon & Pesto Toss
Carmelized Beets, Carrots and Onion in a Balsamic Vinegar Toss
Broccoli and Cauliflower in Fresh Basil and Olive Oil Infusion, Topped with Fresh Parmesan
Red Wine and Herb Roasted Whole Mushrooms
Buttered Brussel Sprouts w/Shallots & Bacon
Buttered Dill Green Beans

Salad Options

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

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
Cool Cucumber and Onion Salad w/Minted Yogurt Dressing

Option B: Delicious BBQ Dinner

Prices Are Per Person
Available From May to September Only

All Meals Are Accompanied by a Buns & Butter Basket or Garlic Toast, and also include your choice of either:

One Choice of Potato, Pasta, or Rice, Corn on the Cob, and Two Salads
or
One Choice of Potato, Pasta, or Rice and Three Salads.

Note: If two entrée choices are desired, the price will be \$5.00 per person additional to the higher priced menu item.

Our BBQ chef will be on-site to manage the BBQ cooking for the event.

If the venue where your wedding is held at does not have a BBQ, ours can be supplied for an additional \$100.00 charge.

Entree Options

Bacon Wrapped Filet of Beef (Tenderloin)	\$26.00
BBQ Salmon Steak w/ Chipotle Shrimp & Horseradish Mousse	\$24.00
Slow Cooked Ribs	
Full Rack Per Person	\$24.00
Half Rack Per Person	\$19.00
8 oz. New York Steak	\$18.50
Tender Quarter Chicken (Bone-In)	\$18.00
With Choice of Flavours:	
Tangy BBQ	
Lemon Pepper	
Pineapple Curry	
Sweet & Sour	
Juicy Marinated Chicken Breast (Boneless)	\$17.00
With Choice of Flavours:	
Tangy BBQ	
Lemon Pepper	
Pineapple Curry	
Sweet & Sour	
Greek Chicken Souvlaki (Skewered)	\$15.50
Grilled Smokies & Hamburgers	\$15.00

Potato/Pasta/ Rice Options

Garlic Whipped Potato
Roasted Red Pepper & Cream Cheese Red-Skinned Mashed Potato
Herbed Cubed Roasted Potatoes
Pesto & Cream Tossed Fusilli
The Indulgent Mac 'n Cheese w/ Savoury Crumb Topping
Rice Pilaf
Bacon & Chive Scalloped Potato
Farfalle Florentine

Salad Options

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

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
Cool Cucumber and Onion Salad w/Minted Yogurt Dressing

Specialty Desserts

Assorted Dainties Platter \$2.95 Per Person

Dessert Buffet \$4.95 Per Person
Includes Dainties, Trifles, Cheesecake Squares, & Pies

Hot Fudge Brownie Sundae Bar \$4.95 Per Person (Minimum of 50 PPL)
Warm Caramel & Chocolate Fudge Sauces, Whipped Cream, Candies, Sprinkles, Nuts, Cherries & Ice Cream

Option C: Appetizer Buffet

Minimum Number of Guests: 60

Prices Are Per Person, GST Additional

Option #1 Includes Choice of 6 Hot & 5 Cold Appetizers (\$22.95)

OR

Option #2 Includes Choice of 4 Hot & 3 Cold Appetizers (\$18.50)

Hot Items:

Chicken Marsala Kebabs
Panko Crusted Key Lime Coconut Shrimp Skewers
Crabcakes w/Mango Chili Mayo
Chicken Samosas w/ Mango Chutney
Bacon Wrapped Almond-Stuffed Dates
Cheddar Bacon Quiche Tarts
Sweet Chili Beef Kebabs
BBQ Beef Meatballs
Pesto Chicken Tortilla Spirals
Blackberry Honey Glazed Beef Kebabs
Pineapple Curry Chicken Skewers
Sweet & Sour Meatballs
Curried Shrimp Quiche Tarts
Thai Peanut Chicken Satay
Thai Fish Cakes with Plum Chutney
Mexican Chicken and Cheddar Grilled Triangles

Cold Items:

Smoked Salmon Stuffed Cucumber Rounds
Sundried Tomato Basil Pizziola
Roasted Corn & Cream Cheese Jalapeno Puffs
Herbed Pita Chips w/ Hummous
Mexican 7-Layer Dip w/ Nacho Chips
Roasted Corn & Cream Cheese Jalapeno Cream Puffs
Chili Ginger Jumbo Prawn Skewers
Cheese Platter w/ Crackers and Crostinis
Mushroom Pesto Turnovers
Vegetable Crudités w/ Roasted Red Pepper Cream Cheese Dip
Fresh Fruit (Strawberries & Pineapple Wedges) w/ White Chocolate Mousse Dip

Please Note: As the name "appetizer buffet" implies, there is an unlimited number of appetizers for your guests and not just 5 or 6 of each.

Dessert Buffet

Price Per Person \$4.95 + GST

Assorted Fruit Trifles, Brownies, Cheesecake Squares, Tarts, Cookies & Dainties

Beverages

Punch \$1.25 Per Person
Coffee & Tea \$1.25 Per Person

Assorted Platters

If Desired For Midnight Lunch

Platter Options

Wild Mushroom Pate Platter w/Baguette Slices
Veggies & Cream Cheese Dip
Fresh Fruit & White Chocolate Mousse Dip
Cheese & Pickles
Meat, 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

**Meats, Cheese, e³ Pickles Pricing:*

Small	Feeds up to 15 people	\$55.00
Medium	Feeds up to 25 people	\$90.00
Large	Feeds up to 40 people	\$140.00

**Buns e³ Spreads Pricing:*

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

Wedding Cake Info

*Please Choose Either a Gourmet Signature Cake
OR
a Build-Your-Own Cake
OR
Wedding Cupcakes*

New Gourmet Signature Cakes!

Toffeed-a-salt!

Milk Chocolate spongecake is layered lusciously with Salted Caramel Sauce, Roasted Almond Toffee Buttercream and delicate layers of Milk Chocolate Crackle-Crunch to encompass everything that is so right in the land of Sweet 'n' Salty!

Jamaican-me-Nuts!

Our Famous Jamaican Banana Cake, baked with Coconut, Brown Sugar and Rum meets layers of Malibu cream cheese filling and crunchy bits of Coconut Brittle! You'll get your groove back with this Tempting Tropical Tease!

No flavour substitutions are permitted on the above Signature cakes - they come exactly as described

Build-Your-Own Cake:

Note: Each Tier can be a Different Combination of Sponge Flavour and Filling Flavour. The Coating Icing (ie. Buttercream or Fondant) covers over all types of cakes the same way, so from the outside you do not see the variation of Sponge flavours and Fillings.

Sponge Flavours:

Jamaican Banana Coconut Rum, Red Velvet, Chocolate, Vanilla, Marble, Carrot, Toffee Chip, Lemon Poppyseed

Filling Flavours:

Vanilla Buttercream, Chocolate Buttercream, Vanilla Cream Cheese, White Chocolate Mousse, Chocolate Mousse, Peanut Butter Cream Cheese, Strawberry Buttercream, Raspberry Buttercream, Orange Creamsicle Buttercream, Amaretto Truffle

Coating:

Choose Buttercream or Fondant. Buttercream is typically vanilla (creamy white tone) or if you'd like a brown exterior, we can prepare a chocolate buttercream to coat your cake. We do not tint our buttercream any other colour as food colouring can react with the butter and often turn colour as they sit

If Fondant is desired, it can be left its natural white tone, or can be tinted to any colour desired. If we are tinting the fondant for an all-over-colour we require a colour swatch to match to. Even still, some small variation from the desired colour may occur as food is not a perfect science and humidity + room temperature can cause unforeseen changes.

Wedding Cupcakes:

If you envision a lovely array of Cupcakes for your Wedding we would love to create them for you! **Cupcakes begin in price at \$2.00 each.** If you would like your cupcakes to have a fancy finish which requires more attention than a standard piped icing, price may go up slightly, rarely ever more than \$3.00 each. Please consider emailing us a picture (or 2 or 3!) of cupcake designs you have in mind. We have many cupcake stands that are available for rent.

Sponge Flavours:

Jamaican Banana Coconut Rum, Red Velvet, Chocolate, Vanilla, Marble, Carrot, Toffee Chip, Lemon Poppyseed

Coating Flavours:

Vanilla Buttercream, Chocolate Buttercream, Salted Caramel Buttercream, Strawberry Buttercream, Raspberry Buttercream, Orange Creamsicle Buttercream, Peanut Butter Cream Cheese, Vanilla Cream Cheese, Rum Cream Cheese

Buttercream Finished Cakes:

2-Tier \$200 & Up

3-Tier \$350 & Up

4-Tier \$450 & Up

5-Tier \$600 & Up

6-Tier \$700 & Up

Price is affected by the following:

Round Tiers are less costly than Square Tiers. The more intricate the desired design, the more costly the cake. Rolled Fondant Finished Cakes are an additional \$100.00, GST of 5% is added to all cakes.

PLEASE NOTE: All ribbons, flowers and any other decorative items (i.e. cake toppers, monograms) are to be provided by client. Fresh Flowers are to be received by noon the day before the cake is required. All other items are to be received no earlier than two (2) weeks in advance and no later than two (2) days ahead of date of order. Delivery is available and recommended for cakes 3 tiers and larger. We can deliver 2-tiered cakes, but these are easily packed for pick up as well. Cakes can be packaged for driving up to 5 hours away. A vehicle with a flat base surface is **REQUIRED** for optimum transportation - the back seat of your car is not a good option!

Delivery Prices are as Follows:

Downtown Core \$25.00

Citywide (within the city limits) \$35.00

Outside of City Limits: \$35.00 + \$2.00/km

We reserve the right to choose not to deliver more than 15 km out of town on summer weekends, due to high volumes of deliveries.

Booking your Cake:

If you would like to book your cake online or to have us prepare and email you a quote, you can do so by emailing us at catering@34fresh.com with the following:

1. A Picture of the Cake
2. Number of Tiers
3. Round or Square (If Square: Stacked Straight OR Middle Tier twisted horizontally at a 45' angle)
4. Size of Tiers (use our Servings Chart)
5. Coating Choice (Buttercream or Fondant)
6. Flavour of Sponge and Flavour of Filling FOR EACH LAYER.
We always consider Tier #1 to be the TOP TIER (flavours do not NEED to be confirmed initially if you are not sure, as this will not affect price)
7. Date of Delivery and Location of Delivery
8. Time of Delivery (we usually deliver mid-afternoon for a standard wedding reception with a cocktail hour that starts at 5 or 6 PM. Please specify if it is otherwise.)
9. Your contact info, include you phone number, and include a cell number of someone we can reach for any "Day-Of" questions or concerns
10. Sampling Option: If you would like to have some cakes to sample, please inform us two days in advance of desired Pick Up Time. Please choose a maximum of 3 Sponge flavours and 3 Filling Flavours. We will have them ready for you to pick up for your desired date and time. There is no cost to sampling.

Wedding Cake Consultation:

If you prefer a consultation here in our store, please email or call to book.

Consultations usually last half an hour or less, if you have the majority of the questions above answered.

Cake Samples:

If you would like to have some cakes to sample at this time, please inform us two days in advance.

Please choose a maximum of 3 Sponge flavours and 3 Filling Flavours. We will have them ready for your sampling at this time. There is no cost to sampling.

Finalizing your Wedding Cake Booking:

When you have received your quote and would like to book with us:

We require a credit card number to book your wedding cake and secure the date. While a deposit is not required, a cancellation fee of \$100.00 will apply (on credit card provided) if the cancellation is within 6 months of the wedding date. We can only manage a limited number of cakes on any one weekend, so please book early for summer weddings, to avoid disappointment.

Dish Rentals

Fees Are Currently As Follows (though subject to change)

The delivery of your rental dishes to your venue is an additional charge (\$25-\$50 depending on size of dish order and location of your venue).

Please inform us if you'd prefer to pick up your dish rentals and as such, please specify a pick up time/date.

PickNic's is not responsible for the table set-up. Most groups prefer to set tables the evening before the wedding.

For buffet-style dinners, it is recommended to have the dinner plates on the buffet table, so that guests are not required to carry plates to buffet line.

Following your meal, if you have chosen to have service staff on-site, we will take care of clearing dinner dishes (plates and cutlery) from the tables, however beverage containers (cups, mugs, wine glasses) will be the client's responsibility to clear and return to PickNic's (unwashed), as it is anticipated that they will be in use for the duration of the evening.

Dinner Plates \$0.65/item

Other Dishes \$0.50/item (Appetizer Plate, Salad Plate, Dessert Plate, Soup Bowl)

All Cutlery is \$0.35/item (ie. Fork, Knife, Spoon, Dessert Forks, & Teaspoons)

Wine Glasses are \$0.55/each

Dessert Plates are \$0.35/each

Coffee Cups are \$0.45/each

Water/Punch Glasses are \$0.45/each

Please Note...

All functions are intended to be buffet style, however, we can provide servers to ensure your food is managed properly and your guests receive tableside attention. One (1) Server for every 30 people in attendance is recommended. Our servers are available to be booked at \$15.00/server/hour.

If a bartender is required for your event we can provide one at a \$20.00/hour fee.

For Wedding Clients who choose to book a catering and their wedding cake through PickNic's, a 20% discount will be applied to the total cost of the cake as well as free delivery and set-up of cake and free cake slicing/serving (this is most often an additional service fee with caterers.)

For events at locations other than our own where on-site chefs or servers are required, there will be a 15% gratuity added.

GST (5%) is added to final invoice.

Private clients will be required to pay a 25% deposit to secure the date of their event. The balance will be required to be settled on the Monday following the event.

Contact Us:

Phone: 34-FRESH

Fax: 343-7373

Email: catering@34fresh.com

Website: www.34FRESH.com