

PickNic's Catering & Fine Foods

Wedding Catering Menu

Appetizers Buffet

Minimum Number of Guests: 60

Option #1 (Price Per Person \$19.50 + GST)

Hot Items (Choose 6):

- Blackberry Honey Glazed Beef Kebabs
- Chicken Samosas w/ Mango Chutney
- Bacon Wrapped Almond-Stuffed Dates
- Pineapple Curry Chicken Skewers
- Sweet & Sour Meatballs
- Curried Shrimp Quiche Tarts
- Cheddar Bacon Quiche Tarts
- Thai Peanut Chicken Satay
- Spicy Deep-Fried Perogies w/ assorted Dips
- Thai Fish Cakes w/ Plum Chutney
- Mexican Chicken & Cheddar Grilled Triangles

Cold Items (Choose 5):

- Herbed Pita Chips w/ Hummous
- Mexican 7-Layer Dip w/ Nacho Chips
- Thai Cold Rolls w/ Burmese Peanut Dip
- 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

Option #2 (Price Per Person \$15.95 + GST)

Hot Items (Choose 4):

- Blackberry Honey Glazed Beef Kebabs
- Bacon Wrapped Almond-Stuffed Dates
- Pineapple Curry Chicken Skewers
- Sweet & Sour Meatballs
- Curried Shrimp Quiche Tarts
- Cheddar Bacon Quiche Tarts
- Thai Peanut Chicken Satay
- Spicy Deep-Fried Perogies with assorted Dips
- Thai Fish Cakes with Plum Chutney
- Mexican Chicken and Cheddar Grilled Triangles

Cold Items (Choose 5):

- 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

Dessert Buffet

Price Per Person \$2.95 + GST

*Assorted Fruit Trifles,
Brownies, Cheesecake Squares, Tarts,
Cookies, and Dainties*

Classic Dinner 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

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 Glazed	\$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
Perogies w/ Sour Cream
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

Delicious BBQ Dinners

Prices Are Per Person

*Each Come With Two Choices of Potato, Pasta, or Rice (Starch), Two Hot Vegetables, and Three 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.
The BBQ Rental Fee AND on-site BBQ Chef are included in the "per person" price.*

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	\$17.50
Tender Quarter Chicken (Bone-In)	\$18.00
With Choice of Flavours:	
Tangy BBQ	
Lemon Pepper	
Pineapple Curry	
Sweet & Sour	
Juicy Marinated Chicken Breast (Boneless)	\$16.00
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
Twice Baked Roasted Red Pepper & Cream Cheese Stuffed Potato
Cheddar & Bacon Potato Lasagna
Herbed Cubed Roasted Potatoes
Perogies w/ Sour Cream
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

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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 Per Person

Dessert Buffet \$2.95 Per Person

Includes Dainties, Trifles, Cheesecake Squares, e³ Pies

Beverages

Punch \$1.25 Per Person

Coffee & Tea \$1.25 Per Person

Assorted Platters

If Desired For Midnight Lunch

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 e³ 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

****NOTE:** *Prices listed are only in effect if dinner catering is booked through PickNic's.*

Dish Rentals

Fees Are Currently As Follows (though subject to change)

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, we will provide 1 Server for every 30 people in attendance.

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:

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