

*Town of Whitby 2011:
An Event Worth Remembering*

by:

Kings Court Catering

Our philosophy is simple, we believe in great food using fresh ingredients that embrace local sustainability and creative flare. The menu and format possibilities are endless, from barbecues to formal plate service, we can customize each to match your personal style

For events over 75 guests, the following items are included:

Uniformed Servers and Kitchen Personnel

Glass Side Plates

Cocktail Napkins

Catering Set Up

Linen for the Guest Tables

Cocktail Extraordinaire!

Perfect for receptions, corporate events, or social get-togethers. Our unique interactive cocktail format will keep your guests entertained and amazed

Passed Hors d'Oeuvres

(One & a Half hours)

Appetizer Shots

An appetizer shooter that will start your event with a bang!

Gourmet French Fries

Regular and Sweet Potato Fries served in mini fry boxes circulating amid your guests by 'Marcel the French Fry Guy'

Reception Appetizer Table

Mediterranean Dip Assortment, Spinach and Pumpnickel Loaf and a Garden of Vegetables and Dip

Also includes your choice of 5 Hot and Cold Hors d'Oeuvres:

From our list of Hors d'Oeuvres

Interactive Stations

(One hour)

Please select 3 of the following stations

The Carvery

Carved Strip Loin and Chicken Supreme, served on fresh Scottish Babs and the following toppings: au jus, horseradish, grainy Dijon, onion jam, sautéed mushrooms with a Five Leaf Salad

Savoury Crepe Bar

Fresh crepes stuffed with Creamy Pachelmel Seafood filling, Chicken, Broccoli and Cheddar Cheese filling & a Mushroom Chardonnay filling

Stir Fry Bar

Appetizer-sized portions of a made-to-order stir fry featuring: fresh vegetables, seasoned chicken, beef, shrimp and chow mein noodles

Risotto Bar

Freshly prepared risotto served in a Martini glass with seasonal vegetable puree infusion and topped with vegetable dust and sea salts

Mussels Bar

We simmer the freshest mussels on site in two delicious sauces:
A traditional aromatic Garlic and Sauvignon Blanc sauce & an Indian Curry sauce

Greek Station

Chicken Souvlaki skewers accompanied by Tzatziki, chopped tomatoes, onions with pitas,
Spanakopita and a Greek Salad

Pasta Bar

Penne noodles accompanied by Marinara sauce, Alfredo sauce and a Blush sauce with the following
additions: Chicken, Pea Meal bacon, Italian meatballs, broccoli, cauliflower, zucchini & mushrooms

Mashed Potato Bar

A scoop of garlic mashed potato presented in a stem less Martini glass that can be topped with:
Bacon bits, chives, cheddar cheese, sour cream, gravy, butter and hearty chilli

Dessert

(One hour)

Passed Mini Desserts and Coffee & Tea Service

Your choice of three of the following desserts:

Vanilla Crème Brûlée on Porcelain Spoons

Two Bite Cheesecake with Cherry Sauce for dipping

Petite Lemon Meringue Nests

Chocolate Mousse served in a Chocolate Shot Glass

Mini Lemon Tart topped with fresh Raspberries

Inside Out Strawberry Shortcake

Flaming Dessert Crepe Bar and Coffee & Tea Service

(please add \$3 per person)

Pan fried flaming crepes with your choice of the following fillings: Cherry, Chocolate Hazelnut,
Mascarpone Cheese or Blueberry

The Ultimate Dessert Table and Coffee & Tea Service

(please add \$1.50 per person)

A beautiful arrangement of cakes, tarts, flans and a fresh fruit display

\$53.95 per person plus taxes

(The above package includes linen tablecloths for food stations and guest tables, Dishes at each Interactive station & Cutlery)

Customized Passed Cocktail Party

Our cocktail reception package includes your choice of 10 Hors d'Oeuvres from our list at 10 pieces per person for 1.5 hours of circulating service

Cold Hors d'Oeuvres

(please select 5)

- Crumbled Parmesan crusted Haloumi cheese wrapped in a fresh basil leaf with a cherry tomato
- Sweetcorn Fritters topped with guacamole and julienne bacon
- Garlic crostini with herbed goat cheese spread, mushroom tar tare & shaved Asiago cheese
- Assorted Sushi served with pickled ginger, soy sauce and Wasabi
- Asian Beef on a Wonton Crisp
- Mini Vegetable Frittatas topped with a chive and feta mousse
- Oceania picklets topped with dill, lemon and caperberry crème fraiche and 2 caviars
- Mini Phyllo cups filled with hoison flavoured duck confit and julienne vegetables
- Rosemary studded polenta crowns topped with lemon basil pesto and vine ripened tomato salsa
- Black olive shortbreads topped with Dunsyre blue cheese mousse and a Bosc pear slice
- Upside down bruschetta with a crispy crouton served on an Asian spoon
- Smoked Salmon bread sticks with caper infused cream cheese
- Rice paper wraps filled with mango, shredded carrot, peppers and fresh mint
- Cold Soup Shooter
(Garden pea soup with coconut milk & mint or Gazpacho with corn salsa or Chilled cream of avocado soup)

Hot Hors d'Oeuvres

(please select 5)

- Wild Mushroom turnovers in puff pastry
- Jerk chicken firecrackers served with a sweet Thai chilli sauce
- Kings Court crab cakes in panko served with a lobster and lime aioli
- Mini phyllo Spanokopita triangles with a spinach and feta filling
- Petite deep fried tomato and garlic risotto balls with mozzarella centres
- Coconut Jumbo shrimp served with a pineapple curry dipping sauce
- Pizza Sicilian, mini pizzas topped with green peppers and marinara sauce
- Teriyaki glazed chicken satay skewers
- Honey garlic meatballs served in an artesian bread bowl
- Twice baked mini potatoes stuffed with ham, spinach and mushrooms
- Yukon gold potato latkes served with a lemon caper creme fraiche and topped with smoked trout
- Tomato and sweet basil soup shooter served with a grilled cheese triangle wedge
- Mini Beef tenderloin and pearl onion kebabs served with a Creole mustard dipping sauce
- BBQ pulled pork served on an apple crisp garnished with onion sprouts
- Thai red curry and kaffir lime fishcakes served with a soothing cucumber and mint riata
- Jalapeno pepper stuffed with herbed cream cheese and wrapped in bacon
- Mini Black Forest Ham Croissants

\$32.95 per person plus taxes

Short Plate Cocktail Reception

Passed Hors d'Oeuvres

A choice of 5 Hot and Cold Hors d'Oeuvres from our list circulating amid your guests for 1.5 hours

Short Plate Display

(One hour)

A hollowed square table arrangement centrally located for your guests to graze, featuring:

Stationary Appetizer Display

Mediterranean Dip Assortment, Spinach and Pumpernickel Loaf & a Garden of Vegetables & Dip

Asian Crunch Coleslaw and Soup Sipper Display

Shredded Cabbage mixed with Chow Mein Noodles, Green Mango, Carrot and Green Onions marinated in a Sweet Soy Vinaigrette served in mini Chinese Take Out boxes.

Delectable Soup Sippers served in Shot Glasses and garnished with fresh herbs.

Please choose 2 of the following:

Ravioli Duel Display

Stripped Ravioli Pillows stuffed with Spinach and Cheese set upon a duo of Creamy Alfredo sauce and Zesty Marinara sauce

Grecian Pork Souvlaki Display

A tender Pork Souvlaki skewer set upon a warm Pita triangle with Tzatziki sauce and garnished with a Cherry Tomato

Chicken Pot Pie Display

Fresh baked Puff Pastry atop a traditional mirepoix of carrots, celery and onions and delicate slices of Grilled Chicken.

Yorkshire Roast Beef Display

Sliced Roast Beef served atop a mini Yorkshire Pudding, drizzled with au jus and garnished with Horseradish and Onion Jam

Sage Turkey Display

A savoury mound of Sage Stuffing paired with slices of Roast Turkey and drizzled with gravy and Cranberry sauce

Dessert

(One hour)

Passed Mini Desserts and Coffee & Tea Service

Your choice of three of the following desserts:

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Two Bite Cheesecake with Cherry Sauce for dipping

Petite Lemon Meringue Nests

Chocolate Mousse served in a Chocolate Shot Glass

Mini Lemon Tart topped with fresh Raspberries

Inside Out Strawberry Shortcake

\$43.95 per person plus taxes

