

Experience... Classic Catering

by KOHO FOOD SERVICES LTD.

(519) 622-8144 or info@classiccatering.ca

"The Classic" Wedding Buffet



Your package includes:

Salad Bar

Two Entrée Selections

Two Potato, Rice or Pasta Selections, One Vegetable

Dessert Table with Coffee/Tea

\$54.99 per person



~ Cocktails ~

Enhance your cocktail hour prior to dinner with a selection of our finest hors d'oeuvres for only \$9.99 per person.

(Optional. Please inquire with our booking coordinator for details and pricing.)

~ Salad Bar ~

An Assortment of 8 Salads will be accompanied by the following items:

Freshly Baked Dinner Rolls with Whipped Butter

Shrimp and Surimi Crab Seafood Platter

A Delicious Variety of Seasonal Fresh Fruits with Dip

A Variety Platter of Sliced Cheeses accompanied by Crackers

Garden Fresh Vegetable Platter with Dip

Assorted Pickle and Relish Platter

~ Entrees ~

Roasted Strip Loin of Beef

Herb crusted strip loin, slow roasted to perfection and carved to order. Served au jus.

Boneless Breast of Chicken

Grilled to perfection and served with choice of mushroom, red pepper or citrus sauce.

Roasted Pork Loin

Oven roasted pork loin served with a hunter's sauce.

Herb Crusted Cod

Baked cod fillet with panko parmesan crumb topping and a tomato creole sauce.

A third entrée selection may be added for an additional charge. Please inquire.



☞ *Potato, Rice or Pasta* ☞

Creamy Mashed Potato

Mashed and whipped with cream, butter and cheese.

Scalloped Potato with Cheese

Sliced potatoes layered with onion slivers and cheddar cheese, then oven baked.

Oven Roasted Potato

Small whole potatoes oven roasted with butter and oregano.

Rice Pilaf

Long grain rice seasoned with chicken stock, onion, carrots and celery.

Pasta Pomodoro

Penne pasta served with tomato, basil and garlic sauce.

Rotini Alfredo

Tri-coloured rotini pasta with a classic Italian cream sauce.

☞ *Vegetable* ☞

Mombasa Vegetable Medley

A colourful blend of baby carrots, green and yellow beans and drizzled with butter.

Italian Style Mixed Vegetables

An unique blend of broccoli, carrots, cauliflower, zucchini, red pepper and Ramona beans.

Green Beans Almondine

Green beans with butter and roasted slivered almonds. (Almonds optional.)

Honey Glazed Carrots

Baby carrots glazed with butter, cinnamon and parsley.

☞ *Dessert* ☞

Choose from a wide selection of Decadent Desserts from our infamous dessert table.

Coffee / Decaffeinated Coffee / Tea / Ice Water

☞ *Wine* ☞

Table wine may be selected from our wine list and pre-ordered prior to the event.

Host bar or cash bar services available.

All prices subject to HST. 15% gratuity will be applied.

