

# NADINE HUGHES CATERING

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*Your catering and event specialist for Oakville, Burlington, Mississauga, Milton and beyond*

## EVENT & WEDDING CATERING MENU

### OUR COMMITMENT

Innovative cuisine, attention to detail and impeccable service ~ Nadine's reputation has stemmed from a dedication to excellence in every area of her business. We make planning your event easy. From weddings to fundraisers to boxed lunches, cocktail parties and seated dinners, we can assist with all aspects of your event. Call us for a no-obligation quote.

### MENUS

We are happy to work with our clients to customize menus specific to their budget, occasion and dietary concerns or choose from some of our more popular menu items below. Please advise us of any special dietary or allergy concerns such as halal, gluten free, vegan or dairy free at time of booking.

### BAR SERVICE

You can supply the alcohol and SOP and we can provide the experienced bartenders, whom as part of our service will set up your bar; or allow us to take care of a full service bar for you. All our bartenders possess their Smart Serve training.

### CHILDREN'S MEALS

10 and under are ½ price, 11 and over- regular price.

### PAYMENT PROCEDURE

A 50% deposit is required to reserve your catering date. Full payment is due on receipt following your event. Payment can be done by cash, cheque, credit card or e-transfer. Guest count must be confirmed 7 days prior to event date. Any changes to menu must be made at least 10 days prior to your event.

Gratuities are not included and are at the discretion of the client. In the event of cancellation or postponement, 25% of the deposit will be returned to client provided 30 days notification was given.



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# NADINE HUGHES CATERING

## Cocktail Hour

Choose 4 canapes from the hors d'oeuvres selection(pg. 4) **add \$8 - \$12 per guest**, priced dependent upon choice.

### Buffet Menu

Assorted bread, rolls and butter

#### **Hot Entrees - Choice of 2 mains**

Baked Atlantic salmon filet with fresh herbs served with citrus aioli or fresh seasonal salsa  
Tuscan lemon and thyme roast chicken breast (room temp or hot) w/ summer dill sauce or winter pan gravy  
Oven roasted chicken supreme with wild mushroom sauce  
Prosciutto wrapped chicken breast with red pepper pan sauce  
Herb Dijon crusted beef tenderloin with garlic Florentine sauce or bordelaise sauce (add \$5pp)  
Herb crusted pork tenderloin au jus  
Boeuf Bourguignon

#### **Sides & Salads - Choose 4 total**

Medley of seasonal vegetables tossed in fresh herbs, cracked black pepper and olive oil  
Seasonal grilled vegetables  
Roasted Yukon gold potatoes with herbs and sea salt  
Roasted root vegetables with grainy mustard  
Roasted cauliflower with olive oil and spices  
Maple Glazed Carrots with fresh herbs  
Cajun spiced roasted sweet potato  
Yukon gold mash potatoes with Boursin cheese  
Seasonal roast vegetable strudel (option for vegetarian/vegan main)  
Penne with house marinara, basil and parmesan shards  
Penne with grilled vegetables in a nut free basil pesto sauce  
Summer Salad: mixed greens with toasted almonds, strawberries in a citrus dressing  
Fall Salad: Baby spinach with sun dried cranberries, roasted sunflower seeds and cider dressing  
Garden salad with tomato, carrot ribbons and cucumber in a herb dressing  
Caesar Salad with house croutons, bacon, parmesan shards and creamy garlic dressing  
Mediterranean orzo pasta salad with olives, capers, feta and basil oil  
Cucumber, tomato and arugula with crumbled feta and herb dressing  
Roasted new potato and red pepper tossed in a grainy mustard dressing  
Corn and black bean salad with tomatoes, coriander in a lime dressing  
Caprese Salad: bocconcini & cherry tomato in a basil dressing  
Couscous salad with roasted vegetables, sundried tomato and chickpea in a lemon mint dressing

#### **Dessert - Choose 1**

Chef's Choice sweet trays garnished with fresh fruit delivered to each guest table or station  
Mini Cupcake Tower: Chocolate, Vanilla and Red velvet  
Assorted European Pastries (add \$2pp)  
European cake buffet – Tiramisu, Wild Berry Fruitta de Bosco Cake, Ricotta, Pear & Hazelnut (add \$4pp)  
Coffee and Tea Service

#### **\$35pp without Hors D'oeuvres**

**\$43pp - \$47pp with Hors D'oeuvres** (depending upon hors d'oeuvres selection – pg 4.)  
Rentals, event set up, beverages, staffing, hst and gratuities are extra.

These menus are only a sampling of what we can offer you.  
Please speak with our representative to discuss other available options.  
Alternative menus due to dietary restrictions or for children may be arranged with prior notice.

# NADINE HUGHES CATERING

## Cocktail Hour

Choose 4 canapes from the hors d'oeuvres selection (pg.4) **add \$8 - \$12 per guest**, priced dependent upon choice.

## Sit Down Menu

Price is determined by the Main Entrée selection and includes a choice of 1 appetizer, assorted bread & butter basket and a choice of 1 of our specialty desserts with coffee and tea service.

### Choice of 1 salad, soup OR other option

#### Salads

- Summer Salad: Baby spinach salad with strawberries, sunflower seeds in a citrus vinaigrette
- Fall Salad: Mixed baby greens with roasted butternut squash, pumpkin seeds, goat cheese and cider dressing
- Baby arugula salad with shaved fennel, pear and parmesan balsamic dressing
- Mixed greens with seared haloumi, olive and tomato salsa
- Tomato Caprese Salad: Ontario tomato, buffalo mozzarella, fresh basil, olive oil
- Caesar Salad in our signature creamy garlic dressing, prosciutto crisp, croutons and shaved parmesan

#### Soups

- Roasted Butternut Squash & Pear Soup with Coconut Crème Fraiche
- Onion & Fennel Bisque
- Wild Mushroom Soup with Garlic Crisp
- Sweet Pea and Mint Chilled Soup
- Summer Gazpacho

#### Other Options

- Seared Yellowfin Tuna on fresh cucumber ribbon salad with wasabi aioli (Add \$3pp)
- Caramelized onion and goat cheese tart with arugula
- Seasonal roasted vegetable strudel with baby greens
- Antipasto plate: tomato, caprese, grilled vegetables, olives, Italian charcuterie (add \$6pp)
- Antipasto platter (Add \$6pp as an extra course or \$3pp in lieu of salad/soup)

### Choice of duo appetizer add \$4pp

### Main Course - Choose 1

- Herb crusted Beef tenderloin with cognac black peppercorn sauce \$42
- With the addition of jumbo tiger shrimp Add \$5
- Braised short ribs in a red wine pan reduction \$38
- Oven roasted turkey breast with a sage, cranberry cornmeal stuffing herb jus \$34
- Crispy skin roasted chicken breast with red pepper sauce \$34
- Pork Tenderloin medallions with apple cider cream sauce \$32
- Sesame coated salmon filet in a light coconut curry cream sauce \$34
- Dijon & herb crusted rack of lamb with chimichurri sauce \$42
- Baked salmon with a white wine dill cream sauce \$34
- Prosciutto wrapped cod with garlic spinach spread and pan jus \$40
- Vegetarian grilled portobello mushroom tower with roasted red pepper and baked goat cheese \$32
- Vegetarian seasonal roasted vegetable strudel with pea shoot salad \$30

*All entrees served with seasonal vegetables, potato or rice to best compliment the dish.*

**Please add \$5pp when offering your guests a choice between 2 mains**

### Dessert – Choose 1

- Chef's Choice Sweet Platter garnished with fresh fruit delivered to each guest table
- Mini French Stuffed Donut Trio with Dark Chocolate Dipping Sauce and strawberries
- Individual lemon meringue tart with raspberry coulis and fresh raspberries
- Tiramisu with Dark Chocolate Shavings and fresh berries
- Gluten free chocolate date and almond tart with dark chocolate drizzle and whipped cream (add \$2pp)
- Summer balsamic blueberries and peaches with honey vanilla Greek yogurt

*Rentals, special event set up, staffing, beverages, applicable taxes and gratuities are extra.*

*We would be pleased to customize a menu for you. Minimum orders apply.*

# NADINE HUGHES CATERING

## Hors D'oeuvres

Minimum 1 dozen per variety

### COLD priced per dozen

- Smoked salmon on sweet potato rosti with dill cream cheese \$24 GF
- Herbed goat cheese and red pepper crepe spirals \$21 V
- Crostini with aged cheddar, house chutney \$20 V
- Crostini with brie, strawberry, honey and basil \$22 V
- Peppered roast beef with horseradish garlic aioli on mini brioche bun \$26
- Tiger shrimp cocktail with tangy horseradish "ketchup" \$30 GF
- Mini red skin potato with herbed cream cheese and smoked trout \$26 GF
- Fresh vegetarian spring rolls with Thai dipping sauce \$24 GF V\*
- Peppered parmesan shortbreads with red pepper jelly \$20 V
- Cherry tomato and bocconcini with skewer with sweet basil oil \$24 GF V
- Vegetarian California rolls with wasabi and tamarind sauce \$24 GF V\*
- California rolls with shrimp, avocado, carrot with wasabi and tamarind sauce \$26 GF
- Curried chicken salad in mini tart \$24
- Feisty Feta with fresh herb in phyllo cup \$20 V
- East coast lobster roll \$40

### HOT priced per dozen

- Corn and jalapeno fritter with coriander lime aioli \$20 GF V
- Vegetarian samosa with mint yogurt dip \$22 V
- Spanokopita (filo pastry with spinach and feta) \$24 V
- Shrimp & vegetable purses with sweet chili sauce \$24
- Pan seared mushroom pot sticker with ginger soy dip \$20 V\*
- Coconut shrimp lollipop \$30 GF
- Prosciutto wrapped Shrimp stuffed with goat's cheese \$30 GF
- Cajun spiced sweet potato wedge with chipotle aioli \$20 GF V
- Wild mushroom tartlets with goat cheese \$24 V
- Cheddar Jalapeno Phyllo Cups \$20 V
- Beef Sausage Roll with house Tomato Jam \$24
- Italian meatball with marinara & fresh basil \$20
- Thai chicken peanut satay \$24 GF
- Ginger beef satay \$26
- Cornmeal crusted chicken tenders with chipotle aioli \$24
- Vegetarian Spring rolls with Thai dipping sauce \$24
- Jerk Beef on Plantain Chip with Pickled Onion Salsa \$36 GF
- BBQ Pulled pork sliders \$36
- BBQ Pulled chicken sliders \$36
- BBQ Pulled Vegan Jackfruit sliders \$30

# NADINE HUGHES CATERING

## **Pre-Dinner Platters or a Cocktail Party or a Late Night Snack** please consider....

### **Bruschetta Platter V\***

Market fresh tomato, garlic, extra virgin olive oil (feta if requested)

M \$50 (15-20 guests) – L \$80 (25-30 guests)

### **Artisan Cheese Board V**

Trio of local and imported cheeses, dried and fresh fruit, house chutney, assorted artisan cracker and crisps

\$9pp Minimum 6

### **Charcuterie Antipasto Platter**

Dried and cured meats, olives, dried & fresh fruit, antipasti spreads, pickled vegetables, artisan crackers & breads

\$10pp Minimum 6

### **Artisanal Board**

A combination of our most popular charcuterie + artisanal cheese with baguette & crackers

\$10pp Minimum 6

### **Smoked Salmon Platter**

Accompanied by dill whipped cream cheese, capers, onion, lemon, sliced marble rye bread or baguette slices

M \$75 (10-15 guests) – L \$140 (25-30 guests)

### **Seasonal Crudité Basket GFV\***

Market fresh cut vegetables such as heirloom carrot, cauliflower, radish, green beans, broccoli with Hummus (GV\*)

or Feisty Feta Dip (GV)

S \$45 (10-15) - M \$65 (15-20 guests) – L \$85 (25-30 guests)

### **Beef Tenderloin Platter**

Herb crusted beef tenderloin, sliced & served with horseradish, aioli, sprouts and mini ciabatta slider buns.

\$16pp (minimum 10 guests)

### **Deli Station**

Smoked turkey breast, Montreal smoked meat, black forest ham, sliced cheddar, grainy and Dijon mustards, garlic aioli, pickles, olives and mini rolls

\$9pp

### **Shrimp Cocktail**

Succulent chilled tiger shrimp served with house vodka cocktail sauce, grilled and fresh lemons

\$150 / 50 pieces

### **Gourmet Sandwiches**

Cut in half for variety on our seeded whole-wheat or demi-baguette.

Smoked ham, brie & apple w/ mustard and sprouts

Tarragon Egg Salad w/ cucumber and lettuce

Roast Chicken, red pepper, provolone w/ garlic aioli and sprouts

Tuna Salad w/ chive mayo and lettuce

Fresh or roast vegetables w/ nut free basil pesto and sprouts

Spicy Italian cold cuts w/ provolone cheese, roasted red pepper

\$9pp – 2 halves per person

### **Party Tea Sandwiches**

Smoked salmon & cream cheese / tarragon egg / cucumber & cream cheese / goat cheese & roasted red pepper /  
smoked ham & cheddar / tuna and cucumber

\$21/dozen - recommend 5 pieces per person

# NADINE HUGHES CATERING

## Party Favours

We can also provide you with edible party favours. Just some examples:  
Chutneys, jams, chocolate chunk cookies, macarons, butter tarts, candy bags, caramel popcorn

## Beverage Service

Non-alcoholic Package

\$10 flat rate for up to eight-hour event per guest.

Includes soft drinks, juices, ice, sparkling water, lemons, limes, plastic glasses.

Flavour infused water in decanters.

## Punch

Non-alcoholic Punch (Serves 30 guests) - \$38

Alcoholic Punch (Serves 30 guests) - \$68

Alcohol quotes available on request.

Choose to provide your own alcohol/mixes/ice and we will provide the Smart Serve trained bartenders.

## Staffing

### Event Staffing:

Whether your event requires one waitstaff to pass and clean up or a full team of chefs and servers we are happy to make all the necessary arrangements.

Bartenders, Waitstaff & Kitchen Staff \$30 per person per hour + gratuities

Example of 4 hour event requires staffing 1 hour prior to event for set up, 2-3 hours for service, 1 hour for clean-up.

### Table & Room Set Up:

From setting your tables with your chosen linens, rentals and décor and your buffet tables and food stations, we can assist you in all aspects of your event set up prior to guest arrival. Staffing rates apply.

## Rentals

Unless otherwise requested **rentals are not included** in our catering prices. We are able to manage your complete rental needs with our preferred suppliers including décor, specialty linens and more. We require a minimum 72 hours notice for rental requests to co-ordinate with our supplier. Prices can vary depending upon quality of linen, china, glass and cutlery chosen. Please contact us for a event specific rental and service quote.

### COMMON RENTED ITEMS

Table Linens	\$10 - \$15
Linen Napkin	\$0.75 ea
Chargers	\$1.75 ea
Cutlery	\$5.95/dozen
Dinnerware / Glassware	\$6 - \$8/dozen
Chairs	\$4 - \$8
Chair Covers	\$3.50
Tables	\$10 - \$15
Professional Stand Up Bar with Linen	\$65
Cocktail High Tables	\$18

# NADINE HUGHES CATERING

## Sample Customized Menus

### 50<sup>th</sup> Backyard Birthday Celebration

Bartender Services  
Artisan Cheese & Charcuterie Station upon Guest Arrival  
Passed Appetizers –  
Smoked salmon sweet potato rosti with dill cream cheese  
Ginger beef satay  
Cajoun spiced sweet potato wedge with chipotle aioli  
California rolls  
Cornmeal crusted chicken tenders  
Late Night Pulled Pork Sliders  
Old fashioned candy buffet  
Take Home Party Gift of chocolate chunk cookies in personalized cello bags

### Late Falling Wedding

Non-Alcoholic Punch for pre-ceremony  
Passed Appetizers Cocktail Hour  
Jerk Beef on Plantain Chip with Pickled Onion Salsa  
Fresh Vegetarian Spring rolls  
Chicken Peanut Satay  
Coconut Shrimp Lollipop  
  
Serviced First Course – Wild Mushroom Tart on Field Greens  
Serviced Buffet – Beef Tenderloin & Roast Chicken  
Accompanying Sauces  
Roasted Fall Vegetables  
Yukon Gold Mash with Boursin  
Arugula Salad with toasted pumpkin seeds, butternut squash and goat cheese  
Baby Spinach Salad with pickled red onions and cranberries  
  
Chef's Choice Plated Dessert Platter on live edge wooden platters at each table  
Coffee & Tea Service

Late Night Snack Station – Artisan Cheese Station

### Celebration of Life Services

Non-Alcoholic Beverage Package with Alcoholic Punch  
Party Tea Sandwiches  
Cheese Platter  
Seasonal Vegetable Crudit  with Dips  
European Style Cake Station  
Coffee & Tea

### Brewery Open House

Beer Flight Tasting – Blind and Open  
Slider Station – Pulled Pork, Beef Tenderloin & Vegan Jackfruit  
Snack Station in Barrels – Flavoured Popcorn, Kettle Chips, Kale Chips  
Mac & Cheese Station – Gourmet 3 cheese mac with toppings of lobster, bacon, green onion, house ketchup  
Mini Donut Trio with Chocolate Dipping Sauce - passed