

Welcome to Nadine Hughes Catering

Innovative cuisine, attention to detail & impeccable service ~ Nadine's reputation has stemmed from a dedication to excellence in every area of her business. We make planning the holidays easy. Family dinners, cocktail parties & more, we can assist with all aspects of your event.

Holiday Catering

Choose from this Pick Up/Delivery Holiday Menu or visit our web site for our full service catering including rentals, staffing, decor & bar service.

All Holiday Orders are Special Orders and require 72-hour notice.

All orders must be paid in full at time of order.

All orders are made fresh and come on disposable platters/bowls or oven proof packaging with full reheating instructions. Dips, sauces and dressings are on the side.

PICK UP IS FREE - DELIVERY FEES APPLY

All orders to be picked up from 1414 Wallace Road Oakville.

Delivery available to Oakville (\$15), Burlington (\$20)

Mississauga (\$25) Milton (\$30)

Order deadline is December 20

Final Pick Up / Delivery Day Dec 24th 8:30am – 12pm

www.nadinehughes.com

905-580-5191 nadine@nadinehughes.com

1414 Wallace Road Oakville

Nadine Hughes Catering

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

2019 **Holiday** Pick Up & Delivery Catering Menu



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Platters

Plan the perfect holiday party, with stress-free platters of your favourite savoury bites all ready to set out. Add a selection of hors d'oeuvres and sweet trays. Enjoy the party!

LEGEND: G Gluten Free V Vegetarian V* Vegan

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

Beautiful display of a trio of local and imported cheeses, dried and fresh fruit, house chutney, assorted artisan cracker and crisps

\$9pp Minimum 6

Charcuterie Antipasto Platter

Stunning display of dried and cured meats, olives, dried & fresh fruit, antipasti spreads, pickled vegetables, assorted 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*) & 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

All items arrive cold on disposable platters. Rent our platters for a \$10 deposit per platter. Disposable chafing dishes can be rented for \$15 per or purchased for \$25. Ask for details.

Hors D'oeuvres

Minimum order of 1 dozen per item with 72 hours notice.

COLD priced per dozen	HOT ready to reheat - priced per dozen
Smoked salmon sweet potato rosti with dill cream cheese GF \$24	Mini crispy Spring Rolls with sweet chili sauce V \$24
Fresh vegetarian spring rolls V* \$24	Chicken peanut sate GF \$24
Herbed goat cheese & red pepper crepe spirals V \$21	Ginger beef satay GF \$26
Crostini with aged cheddar & house chutney V \$20	Corn jalapeno fritter with coriander lime mayo GF V \$20
Crostini with brie, strawberry, basil & honey V \$22	Samosa w/ mint yogurt dip V \$24
Peppered beef with horseradish garlic aioli on mini brioche buns \$26	Spanakopita (filo pastry, spinach, feta) V \$24
Peppered parmesan shortbread with red pepper jelly V \$20	Shrimp & vegetable purses \$24
Tiger shrimp cocktail with tangy horseradish "ketchup" GF \$30	Mushroom pot sticker with ginger soy dip V* \$20
Endive spears with prosciutto & blue cheese GF \$24	Cajun spiced sweet potato wedge with chipotle aioli GF V \$20
Feisty Feta with fresh herbs in phyllo cup V \$20	Wild mushroom tartlet with goat cheese Regular V or GF V \$24
Caprese Pop - Cherry tomato & bocconcini skewer with sweet basil oil GF V \$24	Sliders: BBQ Pulled Pork \$36 BBQ Pulled Chicken \$36 Vegan Pulled Jackfruit \$30
Cucumber cup with herb cream cheese & smoked trout GF \$24	Coconut Shrimp lollipop GF \$30
Curried chicken salad in mini tart shell Regular or GF \$24	Cornmeal crusted chicken tender with chipotle aioli GF \$24
	Beef Sausage Roll \$24
	Cheddar Jalapeno Filo Cups V \$20

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Holiday Dinners

Priced per person. Minimum orders apply

All menu items come with full instructions for reheating in oven proof packaging and disposable trays.

Turkey Dinner - \$32.99pp minimum 10

Moist and flavourful slices of roast turkey breast, served with a selection of farm-fresh vegetables and all the trimmings. This traditional holiday feast, prepared fresh & ready to reheat.

- Flavourful sliced skin on roasted Turkey Breast (GF)
- Yukon Gold Mash Potato (V GF)
- Cornbread Apple Cranberry Stuffing (V GF)
- Roasted Heirloom Carrots with Fresh Herbs (V GF)
- Baby Spinach Salad with Cranberries, Pumpkin Seeds, Goat Cheese Crumbles & Citrus Vinaigrette (on the side) (V GF)
- Rich Turkey Gravy (GF)
- Fresh Bourbon Orange Cranberry Sauce (V GF)

Beef Tenderloin Dinner - \$45.99pp minimum 8

Premium aged beef tenderloin, lightly seasoned and seared, served with a selection of farm-fresh vegetables. A delicious made-in-house shallot pan sauce adds the finishing touch. Prepared fresh & ready to reheat.

- Premium aged beef tenderloin, seared, roasted and sliced (GF)
- Yukon Gold Mash Potato (V GF)
- Roasted Heirloom Carrots with Fresh Herbs (V GF)
- Baby Spinach Salad with Cranberries, Pumpkin Seeds, Goats Cheese Crumbles & Citrus Vinaigrette (on the side) (V GF)
- Shallot Pan Sauce (GF)

Add any of our appetizers, savoury or sweet platters to round out your event. Need rentals or staffing? We can assist. Contact us to learn more 905-580-5191 nadine@nadinehughes.com

Holiday Dinners

Priced per person. Minimum orders apply

Porchetta Dinner - \$39.99pp minimum 12

Tender and juicy boneless pork roll with herbs and spices, crunchy crackling, served with a selection of farm-fresh vegetables and parsley caper sauce. Prepared fresh & ready to reheat.

- Slow roasted slices of juicy flavourful porchetta (GF)
- Crispy Roast Potatoes with Garlic & Herbs (V GF)
- Wild Mushroom Medley Sauté with Butter & Garlic (V GF)
- Baby Spinach Salad with Cranberries, Pumpkin Seeds, Goats Cheese Crumbles & Citrus Vinaigrette (on the side) (V GF)
- Parsley & Caper Sauce (V GF)

Apricot Glazed Ham Dinner - \$29.99pp min 20

Succulent moist ham with a sweet & savoury glaze, served with a selection of farm-fresh vegetables mustard duo. Prepared fresh & ready to reheat.

- Slow roasted slices of juicy apricot glazed ham (GF)
- Crispy Roast Potatoes with Garlic & Herbs (V GF)
- Roasted Heirloom Carrots with Fresh Herbs (V GF)
- Baby Spinach Salad with Cranberries, Pumpkin Seeds, Goats Cheese Crumbles & Citrus Vinaigrette (on the side) (V GF)
- Grainy Mustard & Dijon Mustard (V GF)

Holiday Sides

Available fresh or frozen for early pick up

- Onion & Fennel Soup 1 Litre (V GF) \$15
- Butternut Squash & Pear Soup 1 Litre (V* GF) \$15
- Yukon Gold Mash Potatoes (GF) Serves 5-6 \$30 Serves 12-14 \$75
- Classic Tourtiere – 9" deep dish Serves 4-6 \$24
- Savoury Sausage Stuffing – 1kg \$30
- Cornbread Apple & Cranberry Stuffing – V GF \$24
- Seasonal Vegetable Strudel – Serves 2 as Main / 4 as 1st course - \$16
- Turkey Gravy 1 Litre GF \$12
- Orange Bourbon Cranberry Sauce 500ml (V GF) \$12

Desserts & Sweets

Perfect endings for your party or corporate meeting

Chocolate Chunk Cookies

12 / \$12

French Macaroons

Assorted flavours 12 / \$24

Butter Tarts

Plain \$3 Pecan \$3.50 (minimum 12)

Assorted Chef's Choice Sweet Platter

Assorted cookies, tarts, squares and pastries
\$4.50pp - \$20/dozen

Apple Crumble GF V

Ontario Rome apples with cinnamon & a crunchy GF oat topping
4 serve \$14 / 8 serve \$24

Tiramisu

8" x 12" Cake \$40

Wild Berry Frutta di Bosco Cake

Short crust pastry with a layer sponge cake filled with custard & cream,
covered with berries & garnished with apricot jelly
14 slice \$40

Chocolate Date & Almond Torte GF

8" Round / Serves 8-10 \$30

Fresh Fruit Platter

S \$50 (10-15 guests) – M \$70 (15-20) – L \$90 (20-25)



Prepared Meals

From the freezer



Stock your home freezer with gourmet made from scratch meals that are ready to cook/reheat from frozen. Check out our full menu at www.dinnerathomemeals.com

Pick up & delivery available.
Gift Certificates

SOUPS / CHILLI 1 Litre \$15

Thai Chicken & Rice Soup GF

Butternut Squash & Pear Soup GV V*

Curried Lentil, Tomato & Coconut Soup GF V*

Onion & Fennel Soup (GF V) – **Holiday Season Only**

Black Bean & Kale Chili GF V*

Classic Beef Chili GF

BURRITOS 4 Pack

Turkey, Egg & Cheese \$19

Curried Chicken Apple & Rice \$19

Black Bean, Corn & Cheese V \$16

SERVINGS TO SHARE

Classic Tourtiere – 4-6 serve \$24 – **Holiday Season Only**

Mild Indian Butter Chicken GF - 4 serve \$24 2 serve \$13

Chicken Pot Pie – 4 serve \$24 2 serve \$13

Classic Shepherd's Pie GF – 4 serve \$26 2 serve \$14

Turkey Meatballs Mash & Mushroom Gravy GF – 4 serve \$24 2 serve \$13

Cauliflower Coconut Curry GF V* - 4 serve \$24

Crispy Beef with Broccoli GF – 4 serve \$24 2 serve \$13

Baked Chicken Enchiladas – 2 serve \$12

3 Cheese & Macaroni V – 2-3 serve \$12

Seasonal Vegetarian Strudel V – 2 serve \$16

Pulled Pork 800g GF - \$18

SWEET

Apple Crumble GF V – 4 serve \$14 8-10 serve \$24

