



# Feast Your Eyes!

AND PIG ROAST CATERING & EVENT DESIGN

CADOGAN FARM ESTATE



Feast  
Your  
Eyes! INC.  
CATERING & EVENT DESIGN

*Pig Roast Catering.ca*

A Culinary Artistry Company



## Pig Roast Buffet Dinner Package

### Buffet dinner:

Spit roasted suckling piglet – 7 oz  
Smokey barbecue chicken legs  
Roasted garlic mashed potatoes  
Maple baked beans  
Classic slaw with vinaigrette  
Assorted dinner rolls with whipped butter

### Package includes:

china plates, forks, knives, water glass, wine glass,  
guest table linens, napkins, buffet linens, culinary equipment, staff  
100 guests - \$58/pp | 125 guests - \$54/pp | 150 guests - \$49/pp  
175 guests - \$48/pp | 200 guests - \$47/pp  
Plus applicable taxes | Gratuities are at the clients discretion



## Buffet Dinner Package

### Passed Hors D'Oeuvres:

Beef sliders with caramelized onions and Pommery aioli  
Barbecue cocktail meatballs  
Yukon gold potatoes with smoked gouda Pissaladiere

### Buffet dinner:

Smokey barbecue chicken leg supreme  
Classical beef brisket au jus  
Oven roasted baby red potatoes with rosemary and garlic  
Fresh bean, carrot and pepper medley salad  
Chef's garden salad of baby green's with cucumbers, tomatoes, shoestring carrots, onion sprouts served with our house white balsamic vinaigrette  
Assorted dinner rolls with whipped butter

### Dessert:

Brownie + blondie cupcakes | coffee & tea

### Package includes:

china plates, forks, knives, water glass, wine glass, guest table linens,  
napkins, buffet linens, culinary equipment, staff  
100 guests - \$83/pp | 125 guests - \$80/pp | 150 guests - \$78/pp  
175 guests - \$76/pp | 200 guests - \$74/pp  
Plus applicable taxes | Gratuities are at the clients discretion

## Sit Down Served Package

### Passed Hors D'Oeuvres:

Smokey Barbecue pulled pork sliders  
Barbecue cocktail meatballs  
Bruschetta crostini with parmesan crust

### First Course:

Chef's garden salad of baby greens with tomatoes, cucumbers, shoestring carrots & onion sprouts with our house white balsamic vinaigrette  
Assorted rolls & whipped butter

### Main Course:

Chicken Piccata  
Herbed rice pilaf  
Fresh green beans almandine

### Dessert Course:

Raspberry lemon torte with fruit coulis & fresh mint  
Coffee & tea

### Package includes:

china plates, forks, knives, water glass, wine glass, guest table linens,  
napkins, buffet linens, culinary equipment, staff  
100 guests - \$88/pp | 125 guests - \$86/pp | 150 guests - \$84/pp  
175 guests - \$82/pp | 200 guests - \$80/pp  
Plus applicable taxes | Gratuities are at the clients discretion

## Family Style Package

### Passed Hors D'Oeuvres:

Pulled chicken bunwich  
Antipasto skewers  
Brie, pear, candied pecan crostini with maple drizzle

### First Course:

Farmers market salad | house vinaigrette  
OR  
Butternut squash soup OR potato leek soup  
Assorted rolls & whipped butter

### Main Course:

Chicken scaloppini with white wine sauce  
Honey soy grilled flank steak  
Roasted garlic mashed potatoes  
Grilled summer vegetables with balsamic glaze

### Dessert Course:

Tiramisu | coffee & tea

### Package includes:

china plates, forks, knives, water glass, wine glass, guest table linens,  
napkins, buffet linens, culinary equipment, staff  
100 guests - \$98/pp | 125 guests - \$96/pp | 150 guests - \$94/pp  
175 guests - \$92/pp | 200 guests - \$90/pp  
Plus applicable taxes | Gratuities are at the clients discretion





## All Vegetarian South Asian Buffet Dinner Package

### Live Station – Choose 1:

Pav bhaji | Tikki station | Pani puri | Bhel

### Paneer selection – Choose 1:

Kadhai Paneer | Paneer Makhani | Palak Paneer  
Methi Malai Paneer | Paneer Tikka Masala

### Vegetable selection – Choose 1:

Hara korma | Aloo gobi masala | Bhindi masala | Kadhai mushrooms

### Legume selections – Choose 1:

Tadka dal | Chana masala | Panchratan dal

### Rice selection – Choose 1:

Vegetable biryani | Jeera pulav | Pudina pulav | Saffron rice

### Bread – Choose 1:

Whole wheat paratha | Laccha paratha | Pudina paratha  
Methi paratha

### Package includes:

China plates, forks, knives, water glass, guest table linens, napkins, buffet linens, culinary equipment, staff

100 guests - \$66/pp | 125 guests - \$62/pp | 150 guests - \$58/pp

175 guests - \$56/pp | 200 guests - \$54/pp

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## Full South Asian Buffet Dinner Package

### Snacks - Select 3:

Sesame ginger chicken | Chili chicken  
Aloo tikki with cilantro aioli | Vegetable Manchurian  
Hot garlic babycorn  
Vegetarian samosas with tamarind sauce | Mixed vegetable cutlet

### Buffet dinner:

**Choose: 1 Meat entrée, 1 Paneer entrée, 2 Veg dishes,  
1 Rice, 1 Bread, 2 Desserts, 1 Refreshment**

Butter chicken | Chicken Vindaloo | Mughlai chicken  
Methi Malai paneer | Paneer Tikka masala  
Tandoori aloo | Bhindi masala | Kadhai mushrooms | Malai koftas  
Aloo gobi masala | Chana masala | Panchratan dal  
Mint rice | Saffron rice | Vegetable biryani | Tamarind rice  
Dry fruit pulav  
Whole wheat paratha | Laccha paratha | Pudina paratha  
Methi paratha

### Meal accompanied with:

Mixed pickle | Papadum | Raita – onion, cucumber | Boondi

### Buffet Dessert:

Gulab jamun | Kheer | Carrot halwa

### Refreshments:

Masala chai | Nimbu pani

### Package includes:

China plates, forks, knives, water glass, guest table linens, napkins, buffet linens, culinary equipment, staff,

100 guests - \$90/pp | 125 guests - \$86/pp | 150 guests - \$84/pp

175 guests - \$82/pp | 200 guests - \$80/pp

Plus applicable taxes | Gratuities are at the clients discretion

Call: 905.454.0159 or fax: 905.454.0206

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