



Feast Your Eyes!

AND PIG ROAST CATERING & EVENT DESIGN

COUNTRY HERITAGE PARK

Feast
Your
Eyes! INC.
CATERING & EVENT DESIGN


Pig Roast Catering.ca
A Culinary Artistry Company

6 YEAR WINNER! Consumer's Choice Award 2016-2020

Buffet Dinner Package

Self-served Charcuterie display on our beautiful live edge boards artfully curated by our culinary team!

Lovely European assortment of cured and smoked meats
Domestic and imported cheeses with house jelly, grape clusters
Smoked salmon, fresh breads, house crostini, focaccia

Vegan board also featuring a selection of - CHOOSE 3 DIPS:
Moroccan style Hummus | Babaganoush | Roasted beet dip with toasted pumpkin seeds | Sweet potato dip with crushed nuts | Fresh tomato bruschetta | Olives, muffuletta, veggie sticks
Gluten free + vegan crackers

Biodegradable cocktail plates + napkins will be provided

Buffet dinner:

Smokey barbecue chicken leg supreme
Spit roasted porchetta with apple sauce
OR Beef brisket au jus (add \$6.50/pp)
Whole baked potatoes with the Works!
Cheddar | Bacon | Chives | Butter | Sour Cream
Fresh green bean, carrot and pepper medley tossed with herb vinaigrette
Chef's garden salad of baby green's with cucumbers, tomatoes, shoestring carrots, onion sprouts served with our house white balsamic vinaigrette
Assorted artisanal dinner rolls with whipped butter
Plant based, Gluten Free, Lactose free meals available if required

Dessert station:

Mason jar desserts:
Strawberry shortcake | Berry crisp | Tiramisu | Lemon meringue
Coffee, Tea | Condiments

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, buffet linens + culinary equipment, event staff supervisor, chef, waiters, landmark fee, gratuities
75 guests, \$112/pp | 100 guests, \$102/pp | 125 guests, \$98/pp | 150 guests, \$97/pp
175 guests, \$96/pp | 200 guests, \$95/pp | 250 guests, \$94/pp
Culinary cooking equipment extra. Plus applicable taxes



Pig Roast Buffet Dinner Package

Buffet dinner:

Rotisserie roasted suckling porchetta
Roasted apple sauce | Smokey barbecue sauce
Oven roasted chicken with lemon rosemary garlic butter
Creamy mashed potatoes
Slow cooked maple baked beans
Mason jar salads: Classic slaw | Roasted corn + edamame
Assorted dinner rolls with whipped butter

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, buffet linens + culinary equipment, event staff supervisor, chef + waiters, landmark fee, gratuities
100 guests - \$68/pp | 125 guests - \$62/pp | 150 guests - \$60/pp
175 guests - \$58/pp | 200 guests - \$56/pp
Plus applicable taxes

Sit Down Served Package

Passed Hors D'Oeuvres: - CHOOSE 3:

Brie, Caramelized Pears, Candied Pecan on buttered minted baguette
Porcini cheddar risotto balls with marsala sauce
Antipasta vegetarian skewer – GF
Mini grilled cheese with pink lady apple, old cheddar, fig jam
Asiago artichoke stuffed mushroom cap
Ratatouille stuffed mushroom cap – VEGAN, GF
Edamame dumpling with soy dipping sauce – VEGAN
Jerk chicken skewers with Caribbean mango salsa - GF
Sesame ginger chicken on mini waffle
Cajun lime shrimp with avocado or mango salsa - GF
Potato rosti with smoked salmon rosettes
Fish tacos with papaya salsa
All beef mini sliders with caramelized onions + Pommery aioli
Yorkshire pudding with roast beef, horseradish cream
Spicy steak quesadillas with pickled onions
Chipotle pulled pork sliders with classic slaw

First Course: - CHOOSE 1:

All meals are accompanied with assortment of fresh artisanal dinner rolls, focaccia bread, French baguette, whipped butter

- Cookstown greens w/ Burgundy poached pears, gorgonzola cheese, candied pecan, Champagne vinaigrette (Add \$3/pp)
- Boston lettuce w/ granny smith apples, Roquefort, walnuts, sherry Dijon vinaigrette
- Hearts of romaine with parmesan, garlic croutons, lemon wedges & garlic creamy dressing – includes bacon pieces
- Baby greens, cherry tomatoes, cucumbers, shoestring carrots, onion sprouts w/ white balsamic vinaigrette
- Tomato bocconcini w/ garden greens, aged balsamic drizzle & fresh basil (Add \$2/pp)
- Roasted butternut squash soup w/ D'anjou pear garnished with crispy leeks

Main Course: - CHOOSE 1 ENTRÉE:

- **Stuffed chicken supreme with choice of:**
Asiago + Artichokes | Roasted red pepper, spinach + feta | Sundried tomato + spinach | Creamy white wine sauce
- **Grilled AAA dry aged filet mignon w/ port rosemary reduction**
(Market price will apply)
- **Dijon garlic + cracked pepper crusted prime rib au jus**
(Market price will apply)
- **Garlic braised beef short ribs with red wine sauce**
(Market price will apply)
- **Salmon filet with choice of:**
Garlic lemon butter sauce | Teriyaki ginger sauce | Coconut curry sauce
Pesto and bread herb crust (Add \$3.95/pp based on a 6 oz serving)



Vegetarian Options:

- **Chili roasted cauliflower steak** with grilled lentil croquette, seared oyster mushroom with sweet pea gremolata + chili tomato sauce
- **Polenta veggie** stacked with grilled eggplants, peppers, roasted tomato on bed of lentils with balsamic glaze
- **Freshly stewed aubergines** with ricotta cheese, fresh pasta & Romesco sauce
All meals accompanied with appropriate sides + seasonal vegetables

Served Dessert: - CHOOSE 1:

- **Creamy crème brûlée** - GF
Lightly baked rich creamy vanilla custard glazed with caramelized sugar
- **Lemon torte**
Rich lemon filling makes up the center of a decadent torte with a golden-brown shortbread crust
- **Tiramisu**
Ladyfinger sponge cake soaked in coffee liqueur syrup enrobes brandied mascarpone; topped with chocolate shavings and cocoa dust
- **Strawberry shortcake**
Old fashion biscuit with strawberry citrus salad & whipped cream
- **Baby truffle cake** - GF
Flourless chocolate soufflé cake layered with creamy chocolate mousse; finished with a stunning chocolate ruffle and a dusting of edible gold
Dessert garnished w/ seasonal fruit salsa, orange-raspberry glaze, fresh mint
Coffee & Tea

Package includes:

Dinnerware, stemware, flatware, guest table linens, napkins, event staff supervisor, chefs, waiters, landmark fee, gratuities
100 guests - \$127/pp | 125 guests - \$120/pp | 150 guests - \$116/pp
175 guests - \$114/pp | 200 guests - \$112/pp
Culinary cooking equipment extra. Plus applicable taxes

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, landmark fee

150 guests - \$65/pp | 175 guests - \$63/pp | 200 guests - \$61/pp

Plus applicable taxes | Gratuities are at the clients discretion



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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, landmark fee

150 guests - \$91/pp | 175 guests - \$89/pp | 200 guests - \$87/pp

Plus applicable taxes | Gratuities are at the clients discretion

Call: 905.454.0159 or fax: 905.454.0206

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COUNTRY HERITAGE PARK MENU 2022