

Feast Your Eyes! INC.



CATERING & EVENT DESIGN

905-454-0159

www.feastyoureyes.ca

info@feastyoureyes.ca

Minimum order 25 guests

✦ **Under 25 guests, add \$3.95 /pp**

✦ **Lunch servings 6oz**

✦ **Dinner servings 8oz**

✦ **No substitutions**

ADDITIONAL SIDE DISHES

SOUP- \$3.95/pp

Minimum 15 guest

- Ginger Butternut Squash Veloute
- Coconut & Wild Mushroom Cappuccino
- Potato & Leek Crème

SALADS

Minimum 25 guests

- **Slaw- \$3.95/pp**
Festive Winter Cabbage Slaw w/ Pomegranate & Sunflower Seeds
- **Winter Kale Salad- \$6.95/pp**
Baby Kale Leaves with Roasted Beets, Orange Slivers, Goat Cheese & Candied Pecans served w/ Raspberry Vinaigrette
- **Fresh Garden Salad- \$4.95/pp**
Mixed Greens w/ Chef's hand selected Condiments served w/ our House Vinaigrette
- **Caprese Salad- \$7.95/pp**
Sliced Fresh Fiore di Latte Cheese w/ Sliced Tomatoes on a bed of Baby Greens w/ our Sicilian Oregano Basil Vinaigrette
- **Harvest Grilled Vegetables- \$7.95/pp**
Our colorful array of marinated grilled Seasonal Vegetables w/ Balsamic Glaze

CORPORATE Seasonal Menu

All meals below accompanied with:
Decadent Yukon Gold Roasted Garlic Mashed Potatoes
Glazed Baby Carrots w/ Sautéed Onions
Dainty Rolls w/ Whipped Butter
Seasonal Dessert Cookies

BEST HOLIDAY FEAST

Rosemary laced Cranberry Roasted Chicken
Lunch buffet **\$16.95/pp** | Dinner buffet **\$19.95/pp**

TRADITIONAL FEAST

Succulent Herb Roasted Turkey infused w/ Thyme & Sage
Roasted Turkey Reduction w/ Orange Cranberry Compote
Classic Sage & Apple Stuffing
Lunch buffet **\$20.95/pp** | Dinner buffet **\$23.95/pp**

SEASON'S FEAST

Peppercorn Crusted Beef Brisket au jus
accentuated w/ Red Wine Jus
Tender Chicken Wild Mushroom Ragu
Lunch buffet **\$26.95/pp** | Dinner buffet **\$29.95/pp**



MAIN ENTRÉE

- **Slow Roasted Classic Whole Turkey- \$195**
(20 lbs , serves 15-20 guests)
- **Thyme infused Lamb Roulade- \$375**
(serves 20, 4oz servings)
- **Lemon-Herb Roasted Capon- \$125**
(10lbs serves 8-10 Guests)
- **Maple Glazed Pork Tenderloin Roulade with Pineapple Salsa- \$195** (serves 30, 4 oz servings)
- **Peppercorn Crusted Beef Brisket accentuated w/ a Red Wine Jus- \$13.95/pp** (4 oz per person)
- **Maple Teriyaki Glazed Braided Side of Salmon- \$195**
(serves 8-10 guests)

OFF THE SPIT

- **Roasted Suckling Boneless Porchetta- \$325**
(serves 30 guests)
- **Whole Rotisserie Roasted Suckling Piglet w/ Roasted Apple Sauce & Smokey Barbecue Sauce- \$425**
(50 lbs, serves 50, 8oz servings)

VEGETARIAN

VEGETARIAN (VEG) | GLUTEN FREE (GF) | VEGAN (V) | LACTOSE FREE(LF)
Minimum 10 guests

- **Roasted Wild Mushroom Wellington (VEG)- \$6.95/pp**
- **Seasons Harvest Shepherd's Pie w/ Herb infused Sauce (VEG)- \$5.95 / pp**
- **Coconut-Curry Stew w/ Chickpea, Lentils, Carrots & Kale on a bed of Basmati Rice (V-GF-LF)- \$6.95 / PP**

PARTY PLATTERS:

- **Lemon Laced Prawn Cocktail (50) Cocktail Platter w/ Seafood Sauce- \$150**
- **Smoked Salmon array w/ Red Onions, Capers and Citrus Cream Cheese w/ Crostini- \$245** (Serves 20-25 guests)
- **International Gourmet Cheese Board w/Fruit Garnishes, Nuts and Fancy Crackers- \$159** (Serves 20 guest)
- **Delightfully Warm Brie wrapped w/ Herbed Puff Pastry stuffed w/ Caramelized Pears & Candied Pecan | House Crostini & Crackers**
Medium- \$195 (serves 25-30 guest) | **Large- \$400** (serves 50-75 guest)
- **Crisp Vegetable Crudité w/ Roasted Red Pepper Dip- \$85** (Serves 20 guest)
- **Charcuterie | Antipasto Platters- \$375**
Smoked & Cured Meats & Cheese, Olives, Hummus, Breads (Serves 15-20 guests)

BEVERAGES

Cranberry Citrus sparkle Punch- \$90 (30 servings) | **Rental Dispenser- \$15**
Pop & Juice- \$1.75 | **Assorted Ice Teas- \$3.75** | **Bottle Water- \$2.25**

DESSERTS

Minimum 3 dozen each

- **Seasonal Assorted Mini Cupcakes** (Double Chocolate, Vanilla, Strawberries & Cream, Cookies & Cream, Coconut, Salted Caramel, Marie Antionette)- **\$36/dz**
- **Mini Assorted Chocolate Cups** (Milk Chocolate Peanut Butter, White Chocolate Peanut Butter, White Chocolate Nutella, Raisin, Cranberry, Pecan, Marshmallow, Toffee, Cookies & Cream, Butterscotch Chip, Coconut, Cookie Butter)- **\$36/dz**
- **Seasonal Exquisite Macaron** (Gingerbread, Irish Cream, Red Velvet)- **\$36/dz**
- **Full size Chocolate Seasonal Eclair's- \$36/dz**
- **Full size house Donuts- \$42/dz**
- **Chocolate and Vanilla Cake Pops - \$36/dz**
- **Regular Size Cupcakes, various flavors - \$42/dz**
- **Assorted Bite Size Pastries** (lemon, brownies, date squares, etc...)- **\$5.95/pp**
- **Fresh Fruit Platter- \$4.95/pp**

RENTALS

Rental of Chafer- **\$30 ea**

Disposable dinnerware- **\$1.00/pp**

Plus Delivery and Taxes

China, Rentals, Staffing, Décor all available

Please inquire with one of our event planners for a custom quote for a serviced event.

PICK UP OPTION AVAILABLE FOR ALL MENU ITEMS LISTED ABOVE
Gratuities may apply

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6 YEAR WINNER

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Catering Corporate and Social Events of any size | Special Events | Cocktail Receptions
Gala | Weddings | Bar/ Bat Mitzvah | Barbecues | Corporate Meetings and Seminars