WEDDING



BUSTINIS



Weddings Packages Private Functions Custom Menus and Buffets Mobile Kitchen Outdoor Receptions Full Service Rentals











Bustini's Catering 613-929-7 info@bustiniscatering.ca www.bustiniscatering.ca

Your Venue, Our Kitchen, One Spectacular Meal





Coconut Snrimp with Thai Chilli עוט ווווס

\$3.00



Mac & Cheese Fritters With Truffle Oil

\$3.00

APPETIZERS

PER PIECE PRICING

CRAB CAKES

Crab, Scallions, Pan Fried With House Made Remoulade Sauce

\$3.00

ARANCINI

Mushroom Risotto, Smoked Mozzarella Served With Arrabbiata

\$2.50

CHICKEN SATAY

Yogurt Marinated White Meat Skewereed Served With Indian Butter Sauce

\$3.00

BACON JAM

Slab Bacon Braised With Onions, Cummin, Chipotle Served on a Puff Pastry

\$3.00

BEEF SATAY

Grilled Beef Served With Horsradish Creme Fraiche

\$3.00

SMOKED SALMON

Atlantic Salmon On Cucumber Rondelles With Dill Creme Cheese

\$3.00

PULLED PORK SLIDERS W PICKLES

SHRIMP WITH JALAPENOS AND LIME \$2.50

GRILLED CHEESE W TOMATO SOUP \$3.50

BOCCONCINI SKEWERS W BALSAMIC GLAZE



And Fresh Basil Pesto

CHICKEN (CHOOSE 1)

- Three Cheese and Spinach
 Stuffed Supreme
- Greek Souvlaki Skewers
 Served with Tzatziki \$37
- Prosciutto Wrapped With Pepper and Pesto \$ 38

BEEF (CHOOSE 1)

- Carved Sirloin With Beef Gravy and Horseradish \$ 38
- Braised Chuck With Mushrooms Demi Glaze \$ 40
- Striploin Steak With Chimichurri Herb Sauce \$ 40
- Prime Rib With \$50 Horseradish and Beef Gravy
- Beef Tenderloin With Demi
 Glaze And Horseradish \$ 52

FISH / VEG (CHOOSE 1)

- Salmon with Orange ButterGlaze \$ 40
- Zucchinni With Eggplant, Mushrooms, Chickpeas,
 Spicy Tomato Arabiata \$ 40
- Eggplant Napoleon
 Bocconcini, Bruschetta, Pesto
 and Pepper Medley

KID MENU

Chicken Finger W Fries \$ 33
Pepperoni Pizza \$ 31
spaghetti W Tomato \$ 32



SERVED

SALADS PICK 1

- Mixed Green Salad With Goat Cheese Rondelles
 Red Onion, Sweet Peppers And Balsamic Vinaigrette
 - Caesar Salad With Romaine Hearts, Bacon,
 Roasted Garlic Dressing Topped With Parmesan
- Spinach With Potato, Bacon, Roasted Red Pepper Red Onion, Egg, Feta With Dijon Dressing
 - Authentic Greek Salad With Roma Tomatoes
 Cucumbers, Onion, Olives Feta &
 Lemon Thyme Dressing
- Chimichurri Herb Sauce \$ 40 •Harvest Greens With Julienne Carrot, Cucumber, Onion Cherry Tomatoes With Balsamic Vinaigrette

 Mixed Greens With Strawberries, Blueberries, Goat Cheese, Almonds, and Maple Balsamic

VEGETABLES PICK 1

- Buttered Carrots With Parsley
- •Grilled Pepper And Mushroom Medley
- Green Bean Gremoulata With Garlic, Lemon, and Parsley
 - Roasted Root Vegetables
 Carrots, Parsnip, and Yams
- Balsamic Grilled Zucchini, Asparagus, and Eggplant
 - Green Beans With Sun Dried Tomato Tapenade
 - Broccoli Gremoulata With Garlic, Lemon, and Parsley

STARCH PICK 1

- Mini Red Roasted Potatoes
 With Rosemary & Lemon Zest
- Rice Pilaf With Mix Vegetables
 - Wild Mushroom Risotto
 - Roasted Mashed Potatoes
- Fettuccine Pasta Tossed With Arugula & Thai Chilli Pesto

INCLUDES

BREAD & BUTTER

1 SALAD

1 VEGETABLE

1 STARCH

2 PROTEIN

1 VEG/FISH



SERVED



Assorted Breads With Herb Butter

Mixed Green Salad With Goat Cheese Rondelles Red Onion, Sweet Peppers And Balsamic Vinaigrette

Broccoli Gremoulata With arlic, Lemon, and Parsley

Mini Red Roasted Potatoes With Rosemary & Lemon Zest

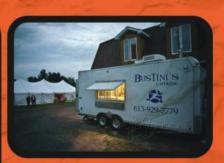
Three Cheese And Spinach Stuffed Chicken Supreme

Braised Beef Chuck With Mushroom Demi Glaze

Zuchinni With Eggplant, Mushrooms, Chickpeas And Tomato Arabiata







CHICKEN PICK 1

Three Cheese and Spinach Stuffed Supreme Greek Souvlaki Skewers

Greek Souvlaki Skewers Served with Tzatziki

Prosciutto Wrapped With Roasted Pepper and Pesto

BEEF PICK 1

Top Sirloin With Horseradish and Beef Gravy

Braised Chuck With Mushrooms Demi Glaze

Striploin Steak With Chimichurri Herb Sauce

Prime Rib With \$13^{Acd} Horseradish and Beef Gravy

Beef Tenderloin With Demi Glaze And Horseradish \$15

FISH PICK 1

Salmon with Orange Butter Glaze

Battered Cod With House Made Lemon Remolade

VEGAN

Zucchinni With Eggplant, Mushrooms, Chickpeas, Spicy Tomato Arabiata

VEGETARIAN

Eggplant Napoleon Bocconcini, Bruschetta, Pesto and Pepper Medley









BUFFET

\$35.00

SALADS PICK 1

Mixed Green Salad With Goat Cheese Rondelles Red Onion, Sweet Peppers And Balsamic Vinaigrette

Caesar Salad With Romaine Hearts, Bacon, Roasted Garlic Dressing Topped With Parmesan

Spinach With Potato, Bacon, Roasted Red Pepper Red Onion, Egg, Feta With Dijon Dressing

Authentic Greek Salad With Roma Tomatoes Cucumbers, Onion, Olives Feta & Lemon Thyme Dressing

Harvest Greens With Julienne Carrot, Cucumber, Onion Cherry Tomatoes With Balsamic Vinaigrette

Mixed Greens With Strawberries, Blueberries, Goat Cheese, Almonds, and Maple Balsamic

VEGETABLES PICK 1

Buttered Carrots With Parsley

Grilled Pepper And Mushroom Medley

Green Bean Gremoulata With Garlic, Lemon, and Parsley

Roasted Root Vegetables Carrots, Parsnip, and Yams

Balsamic Grilled Zucchini, Asparagus, and Eggplant

Green Beans With Sun Dried Tomato Tapenade

Broccoli Gremoulata With Garlic, Lemon, and Parsley

STARCH PICK 1

Mini Red Roasted Potatoes With Rosemary & Lemon Zest

Rice Pilaf With Mix Vegetables

Wild Mushroom Risotto

Roasted Mashed Potatoes

Fettuccine Pasta Tossed With Arugula & Thai Chilli Pesto

SAMPLE

Caesar Salad With Romaine Hearts Bacon, Croutons Roasted Garlic Dressing Topped With Fresh Parmesan Green Beans With Garlic, Lemon, Parsley

Roasted Mini Red Potatoes With Rosemary And Lemon

Three Cheese And Spinach Stuffed Chicken Supreme

Braised Beef With Mushrroms Amd Demi

Vegetarian Option
Eggplant Napoleon

SUMMARY

BREAD & BUTTER
1 SALAD

1 VEGETABLE

1 STARCH

2 PROTEIN

1 VEGETARIAN

ADD A SALAD VEGETABLE 3 PETARSUN

ADD A
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DESSERT

CHOCOLATE MOUSSE TORTE

A filing of light Chocolate Mousse sitting between three layers of Chocolate Sponge Cake. Finished with Rosettes and shavings of delicious Chocolate.

7~

CREME BRULEE

A classic French dessert ofvanilla bean custard with caramelized sugar served with fresh berries

7~

STRAWBERRY CHEESECAKE

A tavourite among all cheesecake lovers is our New York Cheesecake recipe covered in a tangy strawberrytopping. This dessert is destined to be our most popular.

6~

PIE WITH ICE CREAM

паку crust your choice of apple, pumpkin pecan or cherry filling served with Vanilla Ice Cream

7~

STICKY TOFFEE PUDDING

KICN, DUTTERY GOIGEN TOTHER SAUCE FLOWING over a cool white cloud of whipped cream and layers of a dark, lightly-spiced sponge cake generously speckled with finely

LEMON YOGURT TORTE

A combination of Natural fresh cream Lemon flavour, Plain yogurt and delectable Cream Cheese. Delicately placed between three layers of Vanilla

7~



STRAWBERRY CHEESECAKE

CHOCOLATE MOUSSE TORTE

FROZEN YOGURT PARFAIT

6

ASSORTED DESSERT SQUARES

4~

GARNISH AND CAKE SERVICE

3~

COFFEE AND TEA

STATION OR SERVED

2.

ncluded in all full price dessert options



STICKY TOFFEE PUDDING



LEMON YOGURT TORTE



TUXEDO TRUFFLE 7~
Moist marbled cake separated by a layer each of dark chocolate and white chocolate mousse, smothered with dark chocolate ganache swirled with white chocolate.

Late Night





POUTINE



PIZZA

POUTINE

Fresh cut fries, cheese curds and poultry gravy

PIZZA |9~

Assortment of Pepperoni, All-Dressed, Vegetarian, Cheese and Hawaiian

TACO BAR

|10~

Ground beef served with tortillas, cheese, scallions, sour cream, salsa,

BBQ

Burger and Pulled Pork sliders |10~ served with fries and sweet fries

PER PERSON PRICING



SLIDERS



TACO BAR

