## WEDDING

 Busitivis

Weddings Packages

## Private Functions

Custom Menus and Buffets


Mobile Kitchen
Outdoor Receptions
Full Service Rentals


Bustini's Catering
613-929-7779
info@bustiniscatering.ca www.bus̆tiniscatering.ca
Your Venue, Our Kitchen, One Spectacular Meal


## CHICKEN

(CHOOSE 1)

- Three Cheese and Spinach Stuffed Supreme \$38
- 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 Butter Glaze $\$ 40$
- Zucchinni With Eggplant, Mushrooms, Chickpeas, Spicy Tomato Arabiata \$40 - Eggplant Napoleon Bocconcini, Bruschetta, Pesto and Pepper Medley \$42


## 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 Gärlic Dresșing 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


## INCLUDES

BREAD \& BUTTER
1 SALAD
1 VEGETABLE
1 STARCH
2 PROTEIN
1 VEG/ FISH

- Broccoli Gremoulata With Garlic, Lemon, and Parsley

STARCH PICK 1<br>- Mini Red Roasted Potatoes With Rosemary \& Lemon Zest<br>- Rice Pilaf With Mix Vegetables<br>- Wild Mushroom Risotto<br>- Roasted Máshed Potatoes<br>- Fettuccine Pasta Tossed With Arugula \& Thai Chilli Pesto

# SERVED <br> SAMPLE 

## 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

Three Cheese and Spinach Stuffed Supreme
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
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


## D）巨 巨 巨 巨 ㄷ 厄 $\$ 35.00$

## SALADS PICK 1

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

## SAMPLE

Assorted Breads With Butter

Caesar Salad With Romaine Hearts，Bacon， Roasted Garlic Dresșing 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

Caesar Salad With Romaine Hearts Bacon，Croutons Roasted Garlic Dressing Topped With Fresh Parmesan
Green Beans With Garlic，
Iemon，Parsley
Roasted Mini Red Potatoes With Rosemary And Lemon

Three Cheese And Spinach Stuffed Chicken Supreme

Braised Beef With Mushrroms Amd

Vegetarian Option Eggplant Napoleon

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

SUMMARY

BREAD \＆BUTTER 1 SALAD

1 VEGETABLE
1 STARCH
2 PROTEIN
1 VEGETARIAN

## ADD A <br> SALAD VEGETABLE 3 PERARGdN

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

# DESSERT 

## CHOCOLATE MOUSSE TORTE

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

## 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.



## STICKY TOFFEE PUDDING

kicn, buttery golaen torree sauce flowing. over a cool' white cloud of whipped cream and layers of a dark, lightly-spiced sponge cake generously speckled with finely


## CREME BRULEE

A classic rrench dessert orvanilla bear custard with caramelized sugar served with fresh berries

## es

## 7~

## PIE WITH ICE CREAM

traky crust your cnoice of appie, pumpkin, pecan or cherry filling served with Vanilla Ice Cream

## 7~

## LEMON YOGURT TORTE

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


## ASSORTED DESSERT SQUARES

## GARNISH AND CAKE SERVICE

CHOCOLATE MOUSSE TORTE


STICKY TOFFEE PUDDING


LEMON YOGURT TORTE


TUXEDO TRUFFLE
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

Fresh cut fries, cheese curds and poultry gravy

## PIZZA

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

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

## BBQ

Burger and Pulled Pork sliders $\quad \mid 10 \sim$ served with fries and sweet fries

## PER PERSON PRICING



SLIDERS


TACO BAR


