

2025 Fall / Winter MENU



4315 Seminole St., Windsor

CATERING MENU (519)-966-0997

We would first like to thank you for considering us for your catered event.

We take pride on serving fresh food to you. To ensure freshness and quality, be sure to plan on consuming your hot food within 30 minutes of having it delivered or after pick up. If that isn't possible we recommend a cold pickup of your items, then you can re-heat at your convenience. Heating directions provided.

POPULAR MENUS SUGGESTIONS: *(for groups of 6 or more - 48 hours notice preferred)*

Cinco de Mayo: *(build your own - \$18.95 per person)*

Leafy Salad with Corn, Black Beans & Fried Tortillas, Taco Beef, Chicken Fajita, Mexican Rice Pilaf, Sour Cream, Shredded Cheese, Guacamole, Soft Tortillas, Fried Corn Chips & Salsa. (Vegetarian Fajita filling available upon request) GF available.

Southern Sliders & Sides: *(\$18.25 per person)*

Apple Cole Slaw, Risotto Sliders, Pulled Pork Sliders, Fire Cracker Chicken Sliders, Mac & Cheese, & Assorted Fresh Baked Cookies.

Italian Theme: *(\$19.75 per person)*

Caesar Salad, Ciabatta Buns with Olive Tapenade, Chicken Cacciatore, Pasta with Pesto Cream, Roasted Potatoes, Assorted Biscotti.

Signature Lunch: *(\$19.75 per person)*

Cranberry Walnut Salad, Roasted Garlic Loaf Sliced Bread & Olive Tapenade, Chicken Scaloppini Marsala, Pasta Rosa, Mixed Medley of Vegetables.

Soup & Wraps: *(\$17.75 per person)*

Soup du Jour (2 kinds), Chicken Fajita Wraps, Veggie Wraps, Nothings & Salsa, Assorted Fresh Baked Cookies.

North American Sliders: *(\$18.25 per person)*

House Garden Salad, Chicken Club Sliders, Philly Beef Sliders, Risotto Sliders, Roasted Potatoes, Assorted Fresh Baked Cookies.

BBQ Chicken & Ribs: *(\$23.75 per person)*

Cranberry Walnut Salad, Rolls & Butter, BBQ Chicken Breast, Back Pork Ribs, Mac & Cheese, Roast Potatoes, Nothings & Salsa.

Chicken & Pasta: *(\$19.75 per person)*

Caesar Salad, Ciabatta Buns, Butter & Olive Tapenade, Chicken Carbonara, Pasta with Blush Sauce, Mixed Medley of Fresh Vegetables.

Chicken & Meatballs: *(\$22.75 per person)*

House Salad, Rolls & Butter, Roasted Red Pepper Chicken, Swedish Style Beef Meatballs, Pasta with Marinara Sauce, Mixed Medley of Vegetables.

Brisket & Chicken Buffet: *(\$32.75 per person)*

Cranberry Walnut Salad, Ciabatta Buns with Butter, Braised Beef Brisket with Mushroom Gravy, Chicken Parmesan Style, Roasted Rosemary Potatoes, Buttered Broccoli & Cauliflower Au Gratin.

Holiday Turkey Buffet: *(\$29.95 per person)*

House Salad, Ciabatta Buns with Butter, Roast Turkey with Giblet Gravy, Garlic Smashed Potatoes, Cranberry & Onion Sage Stuffing, Buttered Corn.

Substitutions available - additional charges may apply. Pricing subject to change at time of booking. 10% Gratuity charge for deliveries.

INDIVIDUAL BOXED ITEMS *(24 hours notice preferred)*

Sliders Box: *(\$17.95)*

Choice of: Chicken Club Sliders / Risotto Sliders / Pulled Pork Sliders / Philly Beef Sliders, served with Nothings & Salsa & 2 cookies. Soup or House Salad.

Chicken Parmesan Meal: *(\$18.00)*

Chicken Parmesan served with Pasta Blush Sauce. **Eggplant** Parmesan also available.

Chicken Pita Wrap: *(\$18.00)*

Greek Style Pita Stuffed with Seasoned Sliced Chicken, Melted Cheese, Tomatoes, Lettuce & Garlic Aioli Sauce. Served with Roasted Cajun Potatoes. Vegetarian filling also available.

Tacos: *(\$16.95)*

Choice of: Chicken or Beef served with our Mexi Rice & Sour Cream.

PICKUP / DELIVERY DETAILS

Hot Pickups: Are available anytime during business hours with a minimum of 24 hours notice. First come first serve availability.

Cold Pickups: Are available anytime after 1pm with a minimum of 24 hours notice.

Hot Delivery: For hot orders with a minimum of \$200.00 before HST and within our delivery zone (see below). Minimum 24 hours notice and pending delivery availability. Delivered orders subject to a Gratuity of 10%.

TERMS & CONDITIONS

All pricing is subject to an additional 13% HST and is subject to change with notice at time of booking. Delivery is available (advanced notice only) for orders over \$200 in our Zone. Availability may be limited. Same day notice for food may be available - 2 Days notice is preferred. More notice may be required around weekends and holidays. Our Zone is within the geographical grid of: Riverside Drive to Patillo Rd. to County Rd #8 (North Town Line) to Hwy #18 to Ojibway Parkway back to Riverside Drive. Delivery may be available to areas outside of our Zone in Essex County. Additional charges apply pending order size.

PARTY PLATTERS

Nothings & Salsa or Cinnamon Crisps & Dip: \$25 - SM Platter (serves 5-10) / \$35 - LG Platter (serves 15-20)
Our famous addictive chips seasoned with our secret seasoning mixture... Our Nothings stay fresh 10 days at room temp covered.

Charcuterie Platter: \$125 Platter (serves 10-15)

Assorted salami, assorted cheese, fruit garnish, olives, tapenade, fresh veggies, and garnishes. Served with grilled bread, toast points & crackers.

Hummus Platter: \$35 - SM Platter (serves 5-10) / \$45 - LG Platter (serves 15-20)

Smooth garlic chickpea puree is served with seasoned grilled pitas for dipping.

Cheesy Buffalo Chicken Dip: \$55 Platter (serves 15-20)

This cheesy mixture of roasted chicken, onions, smoked cheese blend in a creamy Franks sauce. Serve with grilled thick pita for dipping.

Quesadillas: \$60 / 40 pieces - \$90 / 80 pieces - Combo platters add \$5 per flavour.

Flour tortillas brushed with our own sauce then filled with 3 cheese blend and your choice of filling...

Chicken / Shrimp / Steak / Asparagus & Mushrooms.

Mexican Flaming Cheese Dip: \$55 Platter (serves 15-20)

Sautéed mushrooms, garlic, bell peppers and onions finished with beef, 3 cheese blend, salsa and a touch of sour cream. Served with soft flour tortillas.

Spinach & Artichoke Dip: \$55 Platter (serves 15-20)

Creamy mixture of sautéed artichokes, garlic spinach and just the right seasonings served with grilled thick pita.

Vegetable Platter: \$55 Small Platter (serves 15-20) - \$80 Large Platter (serves 20-30)

Fresh cut assorted broccoli, cauliflower, celery, carrots, cucumbers, tomatoes and bell peppers served with herb dipping sauce on the side.

Trio Platter: \$80 LG Platter only - (serves 20-30)

Flaming Cheese, Hummus & Buffalo Chicken Dip. Served with Rolled Tortillas, Grilled Pita & Toasted Bread Crisps.

APPETIZERS / FINGER FOODS

Seafood Stuffed Mushroom Caps: \$60 per 2 dozen (minimum)

Plump mushroom caps filled with sautéed onions, garlic, shrimp, crab & scallops & cream cheese blend.

Peanut Chicken Satays: \$55 per 2 dozen (minimum)

Marinated chicken breast on a stick broiled then topped with our peanut sauce, scallions and sesame seeds. Can be made peanut free.

Spinach Purses: \$55 per 2 dozen (minimum)

Leeks, garlic, goat cheese, sundried tomatoes, seasonings and spinach fill this puff pastry. Served with lemon Aioli on the side.

Jerk Chicken Bites: \$55 per 2 dozen (minimum)

Pulled chicken tossed in a mild Jerk sauce then wrapped in a flour tortilla and fried golden. Served with Jerk mayo dipping sauce on the side.

Pineapple Grilled Shrimp Skewers: \$65 per 2 dozen skewers (minimum)

2 Shrimp per skewer grilled and seasoned then glazed with our sweet & sour sauce. Served with Thai chilli dipping sauce on the side.

Jalapeno Mac & Cheese Bites: \$55 per 2 dozen (minimum)

Fried golden with our secret breading. Served with chilli lime Aioli.

Arancini Balls: \$55 per 2 dozen (minimum)

Creamy, cheesy rice lightly breaded and fried golden. Served with tangy tomato sauce for dipping.

Italian Meatballs: \$55 per 2 dozen (minimum)

Hand made and braised in our marinara sauce. Parmesan, ricotta, garlic, onions, beef & pork.

Potato Broccoli Brisket Bombs: \$55 per 2 dozen (minimum)

Tender beef brisket, broccoli, onions, cheddar, and our garlic smashed potatoes are lightly breaded and fried. Served with our Mustard Sauce on the side.

SIGNATURE SLIDERS - we recommend 2 pieces per person

BBQ Pulled Pork Sliders: \$55/Dozen

Slow braised smoked pork pulled then finished with dill pickle slice and 40 Creek BBQ sauce.

Bacon Cheese Burger Sliders: \$55/Dozen

Seasoned grilled beef patty topped with cheese, onion ring, bacon jam and then finished with a mild mustard horseradish aioli.

Fire Cracker Chicken Sliders: \$55/Dozen

Grilled chicken breast topped with banana pepper rings, melted cheese and lettuce. Finished with Sriracha mayo.

Chicken Club Sliders: \$55/Dozen

Sliced chicken breast topped with cheese, bacon, tomato and lettuce. Served with mayo.

Risotto Veggie Sliders: \$55/Dozen

Mushroom risotto lightly dusted and fried golden then topped with roasted peppers, baby greens, pesto Aioli and onion rings.

Philly Steak Sliders: \$55/Dozen

Braised beef brisket simmered with peppers, onion and cream cheese then served banana pepper rings.

Chinese Pork Tenderloin: \$55/Dozen

Tempura pork medallions, Asian cole slaw & Sriracha Mayo.

Muffaletta: \$55/Dozen

Assorted salamis, provolone cheese, tomatoes, roasted red peppers & olive tapenade with feta & spinach leaves.

SALADS - Small Bowl 8/10 Servings - Medium Bowl 12/18 Servings - Large Pan 35/45 Servings

Leafy Salads: (\$40 Small Bowl - \$50 Medium Bowl - \$70 Large Pan)

These classics are all freshly made and served with dressing on the side.

COLE SLAW / GARDEN HOUSE / CRANBERRY WALNUT / CAESAR / GREEK

Compound Salads: (\$60 Small Bowl - \$80 Medium Bowl - \$110 Large Pan)

BROCCOLI & CHEDDAR / GREEK PASTA / POTATO ONION & BACON / CHUNKY BOCCHINI BRUSCHETTA

LASAGNA (Small Pan 9/12 Servings - Medium Pan 18/24 Servings)

Meat & Cheese Lasagna: (\$50 SP - \$90 MP)

Delicious layers of pasta, our house cheese blend, ricotta and our meat sauce.

Vegetable Lasagna: (\$50 SP - \$90 MP)

Delicious layers of pasta, our house cheese blend, mixed roasted vegetables, ricotta and our hearty marinara sauce.

Chicken Spinach & Mushroom Lasagna: (\$50 SP - \$90 MP)

Delicious layers of pasta, our house cheese blend, ricotta, grilled chicken breast, sautéed mushrooms, spinach and our blush sauce.

PASTA (Half Pan 4/6 Servings - Small Pan 10/12 Servings - Medium Pan 20/24 Servings - Large Pan 30/36 Servings)

Bolognese (Meat Sauce) or Marinara: (\$30 HP - \$50 SP - \$85 MP - \$120 LP)

Fresh cooked pasta served with our meat sauce and parmesan cheese. Or our house-made tomato sauce (no meat).

Basil Blush Sauce or Alfredo: (\$30 HP - \$50 SP - \$85 MP - \$120 LP)

Fresh cooked pasta served with our tomato cream sauce, basil and parmesan cheese. Or our homemade garlic parmesan cheese cream sauce.

Seafood Pasta: (\$40 HP - \$60 SP - \$95 MP - \$135 LP)

Fresh cooked pasta tossed in olive oil & parmesan then topped with our house blush sauce, shrimp, crab & pollock.

*** Add Grilled Sliced Chicken Breast to any of the above PASTA for: (\$5 HP - \$8 SP - \$12 MP - \$18 LP)

Beef Tips Stroganoff: (\$40 HP - \$60 SP - \$100 MP - \$140 LP)

Tender beef brisket sliced and then served with our sour cream dill gravy sautéed mushrooms and fresh cooked pasta.

Mac & Cheese: (\$35 HP - \$55 SP - \$95 MP - \$125 LP)

Made from scratch our cheesy cream sauce with macaroni elbows topped with more cheese blend then baked.

VEGAN & GLUTEN FREE OPTIONS

(GF) Grilled Vegetable Paella: (\$35 Half Pan 6-8 Servings - \$60 Small Pan 10-12 Servings - \$110 Medium Pan 20/24 Servings - \$160 Large Pan 30/36 Servings)

Assorted seasonal vegetables marinated and grilled then tossed with rice & chickpeas in a hearty tomato sauce.

(GF) Grilled Portabello Risotto: (\$35 Half Pan 6-8 Servings - \$60 Small Pan 10-12 Servings - \$110 Medium Pan 20/24 Servings - \$160 Large Pan 30/36 Servings)

Italian herb infused risotto topped with marinated grilled Portabello mushrooms, and red peppers.

(GF) Vegetable Stir Fry: (\$35 Half Pan 6-8 Servings - \$60 Small Pan 10-12 Servings - \$110 Medium Pan 20/24 Servings - \$160 Large Pan 30/36 Servings)

Fresh stir fried vegetables served over mushroom fried rice.

VEGETARIAN OPTIONS

10 Inch Quiche: (*\$20.00 - 8-slices*)

Broccoli & Cheese - Peppers & Spinach - Mushrooms & Feta - Tomato & Feta - Asparagus & Cheese.

Eggplant Parmesan: (*\$35 Half Pan 6-8 Servings - \$60 Small Pan 10-12 Servings - \$110 Medium Pan 20/24 Servings - \$160 Large Pan 30/36 Servings*)

Hand breaded in Italian bread crumbs then topped with our marinara sauce and 3 cheese blend.

MEAT DISHES - many can be converted to gluten free

Chicken Breast Marsala: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Lightly dusted in flour then pan seared golden and simmered in our red wine mushroom sauce with a touch of cream.

Chicken Lollypops: \$65 per 2 dozen (minimum)

Soaked in pickle juice then dusted and roasted golden. Served with chilli lime Aioli on the side for dipping.

Chicken Cacciatore: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Italian seasoned chicken seared then simmered in a tangy garlic tomato sauce with sautéed mushrooms & olives.

Chicken Breast Parmesan: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Lightly breaded then fried golden. Topped with Marinara Sauce and 4 cheese blend.

Chicken Pesto Cream: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Lightly dusted chicken breast pan seared then topped with our pesto cream sauce and 4 cheese blend and baked.

Braised Beef Brisket: (*\$75 Half Pan 4/6 Servings - \$110 Small Pan 10/12 Servings - \$190 Medium Pan 20/24 Servings - \$280 Large Pan 30/36 Servings*)

Dry rubbed with our special blend of seasonings then slow roasted. Sliced and served with our red wine mushroom gravy.

Pork Schnitzel: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Slightly pounded tender then lightly breaded and fried golden. Served with a side of mushroom tomato sauce.

Back Ribs: (*\$55 Half Pan 4/6 Servings - \$90 Small Pan 10/12 Servings - \$170 Medium Pan 20/24 Servings - \$250 Large Pan 30/36 Servings*)

Seasoned with our rib rub then fire grilled. Braised in our house BBQ sauce. Award winning fall-off-the-bone pork ribs.

Roast Porkloin: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Dry rubbed with our special seasonings and roasted to perfection. Served with a mild mustard pan gravy.

Broiled White Fish: (*\$35 Half Pan 4/6 Servings - \$50 Small Pan 10/12 Servings - \$95 Medium Pan 20/24 Servings - \$140 Large Pan 30/36 Servings*)

Seasoned then broiled and topped with a light lemon cream sauce & fresh dill. Mild Basa fish.

Tempura Chicken Strips: (*\$40 Half Pan 4/6 Servings - \$65 Small Pan 10-12 Servings - \$120 Medium Pan 20/24 Servings - \$175 Large Pan 30/36 Servings*)

Marinated then fried golden. Chinese BBQ dipping Sauce on the side.

Swedish Style Meatballs: (*\$45 Half Pan 4/6 Servings - \$70 Small Pan 10-12 Servings - \$125 Medium Pan 20/24 Servings - \$185 Large Pan 30/36 Servings*)

All beef meatballs simmered until tender in our sour cream red wine mushroom sauce with a hint of dill.

SIDE DISHES

Garlic Smashed Potatoes: (*\$35 Half Pan 6/8 Servings - \$50 Small Pan 12/15 Servings - \$80 Medium Pan 20/24 Servings - \$110 Large Pan 36/45 Servings*)

Redskin & Yukon potatoes smashed with garlic, green onions, cream, butter and seasonings.

Oven Roasted Potatoes: (*\$30 Half Pan 6/8 Servings - \$45 Small Pan 12/15 Servings - \$75 Medium Pan 20/24 Servings - \$100 Large Pan 36/45 Servings*)

Red potatoes seasoned then roasted to perfection and finished with garlic olive oil and rosemary.

Roasted Vegetables: (*\$35 Half Pan 6/8 Servings - \$50 Small Pan 12/15 Servings - \$90 Medium Pan 20/24 Servings - \$120 Large Pan 36/45 Servings*)

Roasted Beets, Brussels Sprouts, Bell Peppers, Parsnips, Turnips, Carrots, Zucchini, Mushrooms & Onions.

Rice Pilaf: (*\$30 Half Pan 6/8 Servings - \$45 Small Pan 12/15 Servings - \$70 Medium Pan 20/24 Servings - \$100 Large Pan 36/45 Servings*)

Light fluffy rice finished with sun dried tomatoes, spinach, peas, basil pesto and seasonings.

Mixed Medley of Vegetables: (*\$35 Half Pan 6/8 Servings - \$50 Small Pan 12/15 Servings - \$80 Medium Pan 20/24 Servings - \$110 Large Pan 36/45 Servings*)

Always fresh and hand cut, broccoli, cauliflower, zucchini, carrots and green beans tossed in seasoned butter.

Mushroom Risotto: (*\$35 Half Pan 6/8 Servings - 50 Small Pan 12/15 Servings - \$85 Medium Pan 20/24 Servings - \$110 Large Pan 36/45 Servings*)

Simmered Italian rice mixed with sesame oil, garlic, assorted mushrooms, peas, seasonings and finished with parmesan cheese.

Honey Ginger Glazed Carrots: (*\$30 Half Pan 6/8 Servings - \$45 Small Pan 12/15 Servings - \$70 Medium Pan 20/24 Servings - \$100 Large Pan 36/45 Servings*)

Brown Ginger Butter, Seasoning & Honey.

Cauliflower & Carrot Smash: (*\$35 Half Pan 6/8 Servings - \$50 Small Pan 12/15 Servings - \$80 Medium Pan 20/24 Servings - \$110 Large Pan 36/45 Servings*)

Baked golden with garlic and onions, then smashed with a touch of cream & butter.