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# Our Corporate Profile

Company BBQ's and picnics to formal galas and holiday parties, corporate events range in size and theme and the guest list usually includes people with widely different tastes and interests. Corporate catering is a challenge involving creating the perfect blend of food, service and entertainment.

When you choose Scooters Catering as your corporate caterer you are selecting the services of Four companies, with over 20 years of experience and a team of professional event planners. We offer a range of services to help you plan and execute every detail of your event.

## Our staff will assist you with:

- Drafting action plans and a budget
- Designing a custom menu
- Selecting an indoor or outdoor venue
- Sourcing and managing external service providers
- Handling décor & floral
- Coordinating the rental of equipment, table wares, glasses, tables and chairs, linens, tenting and more
- Selecting and booking the entertainment
- Selecting and purchasing wines and other beverages
- Hiring professional service staff

## We have catered hundreds of corporate events including:

- Client & staff cocktail receptions and parties
- Business dinners
- Formal Galas
- Holiday parties
- Workshops, seminars & teambuilding sessions
- Company Barbeques & picnics
- Sporting Events

We are not a caterer who works from their home, we are a full service catering specializing in on-site catering for 20-10,000. Our Staff attend food shows each year to keep up on the trends of the industry, we have state of the art equipment like our authentic Texas smoker trailer, that's 25 feet long!

## When booking your next event, ask your-self

- How Long have they been in business?
- Are they flexible?
- Do they alter menu's, after all its my event?
- Is there Shop inspected by the Health Department?
- do they work from home?
- Are they as good as Scooters Catering and Events Services?
- can you really trust a skinny Chef?

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# Signature Breakfast Buffet Menu

## Buffet Menu #1

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Scrambled Eggs  
Pancakes with Pure Ontario Maple Syrup  
House Baked Selection of Muffins, Turnovers and Pastries  
Toaster Selection of Breads and Bagels  
Dairy Butter, Preserves and Cream Cheeses  
Maple Sausage & Double Smoked Bacon  
Hash Brown Potatoes  
Seasonal Fresh Fruit Display  
A Selection of Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Tea

**\$13.75 per person**

## Buffet Menu #2

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Scrambled Eggs  
Maple Sausage & Double Smoked Bacon  
Hash Brown Potatoes  
House Baked Selection of Muffins, Turnovers and Pastries  
Seasonal Fresh Fruit Display  
A Selection of Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Teas

**\$12.50 per person**

## Buffet Menu #3

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Good Morning Quesadilla  
Pico di Gallo  
Hash Brown Potatoes  
Seasonal Fresh Fruit Display  
A Selection of Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Teas

**\$12.00 per person**

## Buffet Menu #4

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House Baked Selection of Muffins, Turnovers and Pastries  
Seasonal Fresh Fruit Display  
Selection of Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Teas

**\$8.95 per person**

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Have something different in mind...  
Speak to our Sales Department to create  
your own custom menu.

Minimums May Apply  
All Prices are subject to 13% H.S.T.

# Barbeque Breakfast Buffet Menu

Barbeque menus are grilled on site and are not available for all locations.  
Please consult with our Sales Department for additional information.  
We provide a complimentary one hour on site pre event consultation.

## Chute Boss Barbeque Buffet

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Barbequed Flank Steak crusted with Sugar Flakes  
Scrambled Eggs  
Pico di Gallo  
Hash Brown Potatoes  
Grilled Sausage and Double Smoked Bacon  
Stampede Baked Beans  
Seasonal Fresh Fruit Display  
Selection of Chilled Fruit Juices  
House Baked Selection of Muffins, Turnovers and Pastries  
Premium Brewed Coffee & Selection of International Teas

**\$20.00 per person**

## Ranch Hand Barbeque Buffet

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Grilled Peameal Bacon, Cheddar & Fried Egg Sandwich served on choice of Breads, Buns and Bagels  
Western Style Hash Brown Potatoes  
Stampede Baked Beans  
Seasonal Fresh Fruit Display  
Selection of Chilled Fruit Juices  
Premium Brewed Coffee & Selection of International Teas

**\$12.50 per person**

Minimums May Apply  
All Prices are subject to 13% H.S.T.

# Breakfast Buffet Enhancements

## Breakfast Enhancements

Chef attended Omelet Station.....	\$5.95 per person
Traditional French Toast With Pure Maple Syrup.....	\$2.95 per person
Western Style Scrambled Eggs.....	\$2.95 per person
Lox Cream Cheese & Bagel Platter.....	\$7.95 per person
Cornmeal Crusted Peameal Bacon.....	\$2.49 per person
Corned Beef Hash.....	\$2.25 per person

## Snacks

Trail Mix.....	\$ 6.50 per lb.
Energy Bars.....	\$ 2.50 each
Fruit Smoothies.....	\$ 3.50 each

## Beverages

Thermos of Coffee (100 cups).....	\$150.00 each
Chilled Bottled Water.....	\$ 1.95 per bottle
Premium Brewed Coffee.....	\$ 1.95 per cup
Selection of International Teas.....	\$ 1.95 per cup
Fruit Juices ~ Assorted Varieties.....	\$ 2.00 per can
Assorted Soft Drinks.....	\$ 1.49 per can
Hot Chocolate.....	\$ 1.95 per cup
Energy Drink.....	\$ 3.00 per can
Sparkling Water ~ 750ml.....	\$ 3.50 per bottle

## Bakery / Fresh Items

Assorted Muffins.....	\$ 2.75 each
Fresh Fruit Loaves (serves 8).....	\$ 12.00 per loaf
Pastry, Danish & Turnovers.....	\$ 1.95 each
Gourmet Cookies.....	\$ 1.95 each
Fresh Fruit Kabobs.....	\$ 3.25 each
Seasonal Fresh Fruit.....	\$ 2.75 per person
Granola Bars.....	\$ 1.75 each
Assorted Fruit Yogurt and Granola.....	\$ 3.50 each
Whole Fruit.....	\$ 1.75 each

Minimums May Apply  
All Prices are subject to 13% H.S.T.



# Buffet Breakout Menus

## Breakout Menu 1

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Domestic Cheese Display with Crackers  
Fresh Fruit Display  
Assorted Soft Drinks and Fruit Juices  
Coffee and Tea  
**\$7.95 per person**

## Breakout Menu 2

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Gourmet Cookies and Squares  
Assorted Soft Drinks and Fruit Juices  
Coffee and Tea  
**\$5.95 per person**

## Breakout Menu 3

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Snack Mix  
Assorted Soft Drinks and Fruit Juices  
Coffee and Tea  
**\$4.50 per person**

## Breakout Menu 4

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Caramel Corn  
Assorted Soft Drinks and Fruit Juices  
Coffee and Tea  
**\$4.50 per person**

Minimums May Apply  
All Prices are subject to 13% H.S.T.



# All Day Meeting Buffet Menus

## All Day Meeting Menu 1

---

### — Continental Breakfast —

Homemade Pastries, Danish & Turnovers  
Fresh Fruit  
Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Teas

### — Morning Break —

Premium Regular Coffee  
Selection of International Teas  
Canadian Cheese Tray  
Chilled Fruit Juices

### — Lunch —

Marinated Chicken Souvlaki  
Warmed Pitas  
Braised Onion Rice & Oven Roasted Potatoes  
Village Greek Salad  
CousCous Salad with Chick Pea and Cilantro  
Gourmet Cakes and Brownies  
Chilled Fruit Juice and Soft Drinks  
Premium Regular Coffee  
Selection of International Teas

### — Afternoon Break —

Caramel Corn  
Chilled Fruit Juice and Soft Drinks  
Premium Regular Coffee  
Selection of International Teas

**\$33.00 per person**

## All Day Meeting Menu 2

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### — Continental Breakfast —

Homemade Pastry, Danish & Turnovers  
Chilled Fruit Juices  
Premium Brewed Regular Coffee  
Selection of International Teas

### — Morning Break —

Premium Regular Coffee  
Selection of International Teas  
Selection of Granola Bars  
Chilled Fruit Juices

### — Lunch —

Spinach and Ricotta Cannelloni,  
Roasted Eggplant and Zucchini Parmesan  
Breads and Rolls with Dairy Butter  
Roma Tomato with Fresh Basil & Bocconcini Salad  
Classic Caesar Salad  
Gourmet Cakes and Brownies  
Chilled Fruit Juices and Soft Drinks  
Premium Regular Coffee  
Selection of International Teas

### — Afternoon Break —

Gourmet Cookies and Squares  
Chilled Fruit Juices and Soft Drinks  
Premium Regular Coffee  
Selection of International Teas

**\$29.00 per person**



# Sandwiches & Soups

## Deli Style Sandwich Platter

Deli Style Sandwiches served on Rustic Breads, Rolls and Wraps  
Roast Beef with Cheddar & Horseradish Aioli  
Black Forest Ham with Honey Mustard & Emmenthal Cheese  
Breast of Turkey with Balsamic & Maple Mayo  
Traditional Salad Fillings; Egg, Tuna, Chicken Salad  
Roasted Vegetables with Hummus

**\$5.25 per person**

1 sandwich per person

**\$7.25 per person**

1½ sandwiches per person

**\$1.50 per person**

Add a gourmet pickle and antipasto platter

**\$1.00 per person**

Add potato chip basket

Add Homemade Soup as an additional course to any menu for  
**\$3.49 per person**

## Soup Selection

Classic Bistro Chicken  
Cream of Potato & Leek  
Cucina Povera (Minestrone)  
Cream of Broccoli Roasted  
Roasted Cauliflower and Broccoli  
Roasted Butternut Squash  
Vegetable Mosaic  
Wild Mushroom Velouté with Barley

Other soup selections are available upon request

**\$4.95 per person**

Homemade Smoked Chili



# Lunch on the Run

## Gourmet Lunch Box

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Premium Sandwich served on Rustic Bread  
Chef's Choice Salad  
Seasonal Fruit Cocktail  
Fresh Baked Cookie  
Juice or Canned Soft Drink

**\$11.95 per person**

## Brown Bag Lunch

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Fresh Daily Sandwich  
Chef's Choice Salad  
Fresh Baked Cookie  
Juice or Canned Soft Drink

**\$9.95 per person**

Minimums May Apply  
All Prices are subject to 13% H.S.T



# Lunch Buffet Menus

## Buffet Menu 1

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Roasted Pork Loin with Pan Jus  
Oven Roasted Parisienne Potatoes  
Seasonal Fresh Vegetables  
California Greens with Feta, Red Onion and Grape Tomato  
Fresh Baked Rolls with Dairy Butter  
Assortment of Cakes & Pies  
Selection of National Brand Soft Drinks

**\$17.50 per person**

## Buffet Menu 2

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Mardi Gras Jambalaya  
Wild Rice  
Green Beans with Double Smoked Bacon  
French and Corn Breads with Dairy Butter  
Miniature Cakes, Tarts and Pastries  
Selection of National Brand Soft Drinks

**\$15.00 per person**

## Buffet Menu 3

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Ancho Chili Marinated Grilled Breast of Chicken Strips  
Herb Scented Gnocchi  
Oven Roasted Fresh Vegetables  
Chilled Pasta Prima Vera Salad  
Fresh Baked Rolls with Dairy Butter  
Miniature Cakes, Tarts and Pastries  
Selection of National Brand Soft Drinks

**\$14.75 per person**

## Buffet Menu 4

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Build Your Own Tacos  
Seasoned Beef and Chicken  
Warmed Flour and Corn Tortillas  
Pico di Gallo, Sour Cream, Lettuce, Tomato & Guacamole  
Shredded Trio Cheese Blend  
Grilled Peppers & Onions  
Black Bean Rice with Lime & Cilantro  
Miniature Cakes, Tarts and Pastries  
Selection of National Brand Soft Drinks

**\$14.00 per person**

## Buffet Menu 5

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Pasta of the Day  
Green Beans with Parmesan Reggiano and Olive Oil  
Classic Caesar Salad  
Garlic Toast with Rolls and Dairy Butter  
Seasonal Fresh Fruit Tray  
Gourmet Cookie Tray  
Selection of National Brand Soft Drinks

**\$13.75 per person**

## Buffet Menu 6

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Chef's Daily Soup Creation  
Selection of Rustic Sandwiches & Wraps  
Fresh Market Vegetables and Dip  
Gourmet Cookies and Brownies  
Selection of National Brand Soft Drinks

**\$13.50 per person**

## Reception Menus - Build Your Own

Warm Milk Chocolate or Caramel Fountain served with Seasonal Fresh Fruit, Assorted Cookies and Marshmallows

**\$7.95 per person**

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Imported Cheese Display with Seasonal Fresh Fruit

**\$7.50 per person**

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Individual Mini Sandwich Tray

**\$4.50 per person**

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Canadian Cheese Display with Seasonal Fresh Fruit

**\$6.75 per person**

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Market Vegetable Basket with Dip

**\$2.99 per person**

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Trio of Dips — Roasted Red Pepper, Spinach and Artichoke, Hummus with Assorted Flatbreads

**\$3.25 per person**

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Assorted Snacks (Trail Mix, Hard Bite Chips, Pretzels)

**\$6.50 per pound**

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Thai Style Chicken or Beef Satays

**\$22.00 per dozen**

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Vegetarian Samosas with Chutney

**\$20.00 per dozen**

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Vegetarian Spring Rolls with Plum Sauce

**\$20.00 per dozen**

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Smoked Salmon on Crisp Baguettes

**\$24.00 per dozen**

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Focaccia Wedges with Bruschetta

**\$18.00 per dozen**

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Jumbo Shrimp Shooters

**\$20.00 per dozen**

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Phylo Nested Chili & Lime Baby Shrimp

**\$20.00 per dozen**

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Spanakopita

**\$18.00 per dozen**

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Smoked Oysters with Red Thai Chili on Toasted Baguette

**\$18.00 per dozen**

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Crab Stuffed Mushrooms

**\$22.00 per dozen**

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Fire Roasted Red Pepper with Goat Cheese on Crostini

**\$18.00 per dozen**

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Asparagus wrapped with Prosciutto

**\$20.00 per dozen**

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# Reception Menus - Full Service

Pricing is dependant on the level of service chosen.  
Contact our Sales Department for pricing and inclusions.

## Reception Menu 1

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Market Vegetable Basket with Dip  
Trio of Dips — Roasted Red Pepper,  
Spinach and Artichoke, Hummus  
with Assorted Flatbreads  
Foccacia Wedges with Bruschetta  
Vegetarian Spring Rolls with Plum Sauce  
Spanakopita  
Phylo Nested Chili & Lime Baby Shrimp  
Gourmet Cookies, Brownies & Squares  
Fresh Fruit Display  
Premium Regular Brewed Coffee  
Selection of International Teas

## Reception Menu 2

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Market Vegetable Basket with Dip  
Trio of Dips — Roasted Red Pepper,  
Spinach and Artichoke, Hummus  
with Assorted Flatbreads  
Canadian & Imported Cheese Display  
Antipasto Platter  
Vegetarian Spring Rolls with Plum Sauce  
Spanakopita  
Phylo Nested Chili & Lime Baby Shrimp  
Thai Style Chicken Satays  
Fresh Fruit Display  
Gourmet Pastries, Tarts & Petit Fours  
Premium Regular Brewed Coffee  
Selection of International Teas

## Reception Menu 3

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Market Vegetable Basket with Dip  
Trio of Dips — Roasted Red Pepper,  
Spinach and Artichoke, Hummus  
with Assorted Flatbreads  
Canadian & Imported Cheese Display with  
European Salamis  
Antipasto Platter  
Vegetarian Spring Rolls with Plum Sauce  
Thai Style Chicken Satays  
Vegetarian Samosas with Chutney  
Smoked Salmon on Crisp Baguettes  
Crab Stuffed Mushrooms  
Jumbo Shrimp Shooters  
Gourmet Pastries, Tarts & Petit Fours  
Warm Milk Chocolate Fountain  
Premium Regular Brewed Coffee  
Selection of International Teas

Have something different in mind....Speak to our Sales Department to create your own custom Reception Menu.

# Bar Service

All options require Host to obtain the appropriate Special Occasion Permit available through the LCBO

## Hire a Bartender

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Host supplies all mix, ice, glassware, condiments and alcohol  
Scooters Hospitality Group supplies Smart Serve certified Bartender  
Minimum 5 hour charge  
Includes bar set up & clean up  
**\$22.00 per hour**

## Full Service

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Fee Includes:  
Bar Set Up & Clean Up  
Smart Serve Certified Bartender  
5 Hours of Service Time  
All Glassware  
All Mix, Ice & Garnish  
  
Host supplies & maintains title to all alcohol  
  
**\$400.00 for up to 100 guests**  
**Additional hourly charges may apply**  
**@ \$22.00/hour**  
  
**Over 100 guests, please speak**  
**to our sales team**

## Cash Bar Service

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Fee Includes:  
Bar Set Up & Clean Up  
Smart Serve Certified Bartenders  
5 Hours of Service Time  
All Glassware  
All Mix, Ice & Garnish  
Purchase & Supply Alcohol  
  
All Beverage Tickets \$4.00  
All unused alcohol remains property of Scooters Hospitality Group  
  
**\$350.00**  
**Additional hourly charges may apply**  
**@ \$40.00/hour**

Extra Smart Serve Certified staff are available for all options at a cost of \$19.00/Hour with a 4 hour minimum charge. Please speak with one of our Sales Coordinators to determine which option best suits your requirements.

# Barbeque - Build Your Own

**We are your BIG Event Partner** Contact our Sales Department to inquire about our volume pricing.

**Terms & Conditions**

1. Minimum pre tax food order of \$1200.00 applies to any GTA Event. Other cities may be subject to a surcharge.
  2. All barbeque packages are grilled on site. Location logistics may be subject to a surcharge.
  3. Surcharge rates vary and are available upon request.
  4. All applicable taxes are extra.
  5. Halal and Kosher products available upon request.
  6. Vegetarian options are served with all BBQ packages.
  7. All barbeques include all disposables (plates, forks, knives, napkins etc.) Pitmasters and serving staff as well as all buffet serving tables and utensils.
- Please consult with our Sales Coordinator for additional information. We provide a complimentary on site pre event consultation if required for all GTA events.

## The Basics per person

Jumbo All Beef Hotdog.....	\$3.75
Veggie Dog.....	\$3.50
Grilled Sweet Italian Sausage.....	\$4.50
6 oz Sirloin Burger.....	\$4.75
Veggie Burger.....	\$4.50
6 oz Boneless Chicken Breast.....	\$5.25
Jumbo Chicken Wings (8).....	\$8.95
Cornmeal Crusted Peameal.....	\$4.75
Chicken or Pork Souvlaki.....	\$4.95
6oz 'AA' Hand Cut Sirloin Steaks.....	\$7.00
St Louis Style Pork Side Ribs (¼ Rack).....	\$7.95
Texas Beef Side Ribs (Bone).....	\$2.95
Hand Pulled Pork.....	\$6.50
Smoked Beef Brisket.....	\$6.95
Quarter BBQ Chicken.....	\$7.95
Hand Carved Cedar Plank Salmon.....	\$Market Price

## Vegetables per person

Glazed Roasted Seasonal Vegetable Medley.....	\$2.49
Maple Baked Beans.....	\$2.49
Skewered Peppers, Mushrooms & Onions.....	\$2.75
Fire Roasted Cob Corn w/ Sweet Butter.....	\$2.25

## Summer Salads per person

Mixed Leaf Green.....	\$2.25
California Mixed Green Salad.....	\$2.75
Classic Caesar.....	\$3.00
Village Greek.....	\$3.25
Savory Vinaigrette Slaw.....	\$2.25
Red Skin New Potato Salad with Dill.....	\$2.25
Traditional Potato Salad.....	\$2.25
CousCous Salad w/ Chick Pea & Cilantro.....	\$2.75
Tricolor Pasta Prima Vera.....	\$2.25
Tuscan Bean Salad.....	\$2.75
Sesame Thai Noodle.....	\$2.25

## Potatoes per person

Jalapeno Cornbread Mini Muffins.....	\$1.50
Baked Potato w/ Sour Cream N Chives.....	\$1.95
Yukon Gold Garlic Mash.....	\$2.50
Sweet Potato Mash w/ Bacon N Cheddar.....	\$2.25
Roasted Red Skin New Potatoes.....	\$2.25
Double Stuffed Baked Potatoes.....	\$2.95

## Dessert per person

Ice Cream Novelties.....	From \$1.50
Watermelon Platters.....	\$1.75
Gourmet Brownie & Cookie Platters.....	\$2.99
Classic Pies & Cobblers.....	\$3.50

## Fixins' Bar per person

Mustard	
Ketchup	
Relish	
Sauerkraut	
Onions	
Pickles	
Lettuce	
Tomatoes	
Hot Peppers	
Hot Sauces	
Carmelized Onions.....	\$1.95
Double Smoked Bacon.....	\$1.50
Shredded Canadian Cheddar.....	\$1.50
Texas Style Chili.....	\$1.50

# Barbeque - Full Service Buffet Options

## Traditional Grill Barbeque Buffet

Choice of 8oz Beef Burger, All Beef Jumbo Hot Dog, Sweet Italian Sausage or Grilled Breast of Chicken  
Variety of Fresh Baked Buns  
Fixins' Bar  
Classic Potato Salad & Savory Slaw  
National Brand Sodas & Bottled Water  
One grilled item per person

**\$13.95 per person**

## Premium Grill Barbeque Buffet

Choice of 8oz Beef Burger, All Beef Jumbo Dog, Sweet Italian Sausage or Grilled Breast of Chicken  
Variety of Fresh Baked Buns  
Fixins' Bar  
Mixed Leaf Green Salad & Red Skin New Potato Salad  
National Brand Sodas & Bottled Water  
Two grilled items per person

**\$15.95 per person**

## Carolina Barbeque

Pork Shoulder Smoked Till it Falls Off The Bone - Pulled or Chopped  
Canadian 'AAA' Beef Brisket Dry Rubbed and Smoked  
Variety of Fresh Baked Buns  
Carolina Gold BBQ Sauce  
Maple Baked Beans  
Choice of 2 Summer Salads  
Fresh Baked Selection of Pies and Cobblers  
National Brand Sodas & Bottled Water

**\$16.95 per person**

## Memphis Pit Smoke Barbeque

Barbequed Quarter Chicken or Half Pound of Chicken Wings  
Half Rack St Louis Style Pork Ribs  
Jalapeno Corn Bread Muffins  
Roasted Red Skin New Potatoes  
Maple Baked Beans  
Choice of 3 Summer Salads  
Fresh Baked Pies and Cobblers  
National Brand Sodas and Bottled Water

**\$24.95 per person**

## Cattle Rustler Barbeque

8 oz Grain Fed 'AAA' Rib Eye  
Artisan Rolls with Dairy Butter  
Baked Potato with Sour Cream, Bacon, Cheddar and Chives  
Grilled Vegetables with Chili Balsamic Glaze  
Choice of 3 Summer Salads  
Fresh Baked Pies and Cobblers  
National Brand Sodas & Bottled Water

**\$28.95 per person**

## Land and Sea Barbeque

'AAA' Barbequed Flank Steak  
Hand Carved Cedar Plank Atlantic Salmon or Fire Grilled Jumbo Shrimp  
Artisan Rolls with Dairy Butter  
Mini Baked Potato with Sour Cream, Bacon and Chives  
Roasted Vegetable with Chili Balsamic Glaze  
Choice of 3 Summer Salads  
Fresh Baked Pies and Cobblers  
National Brand Sodas & Bottled Water

**\$32.95 per person**



# Dinner Buffet Menus

## Buffet Menu 1

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Herb Crusted Chicken Kiev  
with White Wine Reduction  
Oven Roasted New Potatoes  
Seasonal Fresh Vegetables  
Garden Mixed Greens with  
House Vinaigrette  
Traditional Greek Salad  
Artisan Rolls with Dairy Butter  
Selection of Pastries and Tarts  
Fresh Fruit Display OR  
Canadian Cheese Display  
Premium Regular Brewed Coffee  
Selection of International Teas

**\$22.00 per person**

## Buffet Menu 2

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Poached Atlantic Salmon with Lemon and Herbs  
Braised Onion Rice  
Wild Rice  
Seasonal Fresh Vegetables  
Garden Mixed Greens with  
House Vinaigrette  
Spinach Salad  
Artisan Rolls with Dairy Butter  
Selection of Pastries, Cakes and Tarts  
Fresh Fruit Display  
Canadian Cheese Display  
Premium Regular Brewed Coffee  
Selection of International Teas

**\$25.00 per person**

## Buffet Menu 3

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Roasted Alberta 'AAA' Sirloin  
with Red Wine Reduction  
Mini Yorkshire Puddings  
Oven Roasted New Potatoes  
Seasonal Fresh Vegetables  
Garden Mixed Greens with  
House Vinaigrette  
Classic Caesar Salad  
Artisan Rolls with Dairy Butter  
Selection of Pastries, Cakes and Pies  
Fresh Fruit Display  
Canadian Cheese Display  
Premium Regular Brewed Coffee  
Selection of International Teas

**\$33.95 per person**

Have something different in mind...

Speak to our Sales Department to create your own custom Dinner Buffet Menu.

# Dinner Buffet Menu Suggestions

## The Carvery

Alberta Round of Beef with Red Wine Pan Jus & Creamed Horseradish  
Whole Succulent Slow Spit Roasted Piglet served with Honey Mustard Aioli or Roasted Apple Sauce  
Grilled Jumbo Gulf Shrimp  
Oven Roasted Red Skin Potato  
Fire Roasted Seasonal Vegetables  
Garden Mixed Greens with House Vinaigrette  
Thai Noodle Salad  
Artisan Rolls with Dairy Butter  
Selection of Miniature Pastries, Cakes and Tarts  
Warm Chocolate Fountain with Seasonal Fresh Fruit, Marshmallows & Meringue  
Canadian Cheese Display  
National Brand Soft Drinks & Water

**\$26.95 per person**

## Taste of the Tropics

Jerk Pork Loin Served with Carmelized Pineapple & Papaya Relish  
Jamaican Jerk Rum Rubbed Chicken  
Coconut Rum & Lime Grilled Jumbo Gulf Shrimp  
Reggae Boys Rice & Beans  
Fire Roasted Seasonal Vegetables  
Caribbean Mixed Green Salad with Papaya & Coconut Lime Dressing  
Rasta Pasta Salad with Sweet Corn & Peppers, Sugar Snap Peas & Roasted Garlic Vinaigrette  
Artisan Rolls with Dairy Butter  
Selection of Miniature Key Lime & Coconut Cream Pies, Rum Cake  
Pineapple, Mango, Kiwi & Strawberry Sorbet served in Martini Glasses with Sugar Rims  
Warm Chocolate Fountain with Tropical Fresh Fruit, Marshmallows & Meringue  
National Brand Soft Drinks & Water

**\$27.95 per person**

## Meditarranean

Grilled Shish Kebob Selection of Pork, Chicken, Lamb & Mixed Grilled  
Garlic & Ouzo Infused Jumbo Gulf Shrimp  
Fire Roasted Seasonal Vegetables  
Oven Roasted Potato  
Mediterranean Rice Pilaf  
Traditional Greek Salad  
Cilantro Tabouli Salad in a Lemon Mint Vinaigrette  
Antipasto Platters  
Assorted Flatbreads & Pita  
Selection of Miniature Pastries, Cakes and Tarts  
Warm Chocolate Fountain with Seasonal Fresh Fruit, Marshmallows & Meringue  
Imported Cheese Display  
National Brand Soft Drinks & Water

**\$26.00 per person**

All Prices are subject to 13% H.S.T

# Dinner Buffet Menu Suggestions

## Campfire Buffet

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Shaved Alberta Round of Beef with Pan Jus & Creamed Horseradish  
Oven Roasted Fingerling Potato  
Bunkhouse Baked Beans  
Garden Mixed Greens with  
House Vinaigrette  
Weck Rolls  
Mini Jalapeno Cornbread Muffins  
Seasonal Berry Cobblers  
National Brand Soft Drinks & Bottled Water

**\$19.95 per person**

## Island Buffet

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Jamaican Jerk Rubbed & West Indies Spice Rubbed Quarter Chicken  
Reggae Boys Rice & Beans  
Sweet Potato Mash  
Mixed Green Salad with Coconut Lime Dressing  
Rasta Pasta Salad with Sweet Corn & Peppers,  
Sugar Snap Peas & Roasted Garlic Vinaigrette  
Rolls with Dairy Butter  
Tropical Fresh Fruit Kebobs with Pina Colada Dip  
National Brand Soft Drinks & Bottled Water

**\$19.00 per person**

## Opa! Buffet

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Marinated & Grilled Shish Kabob  
Choice of Pork, Chicken & Beef  
Fire Roasted Seasonal Vegetables  
Oven Roasted Potato  
Mediterranean Rice Pilaf  
Traditional Greek Salad  
Cilantro Tabouli Salad in a Lemon Mint Vinaigrette  
Assorted Flatbreads & Pita  
Greek Islands Bread Pudding  
Baklava  
National Brand Soft Drinks & Bottled Water

**\$17.50 per person**

All Prices are subject to 13% H.S.T

# Dinner Buffet Menu Enhancements

## Chef Attended Pasta Bar

Marinara, Arabiatta & Alfredo Sauces  
Served with the following fresh ingredients  
From which your guests can choose...

Bell Peppers	Mushrooms
Vidalia Onion	Broccoli
Roasted Garlic	Sundried Tomatoes
Sweet Basil	Parmesan Reggiano

**\$3.95 per person**



## Decadent Chocolate Fountain

Warm Milk Chocolate or Caramel  
Served with Seasonal fresh Fruit, Marshmallow & Assorted Cookies for  
Your Guilty Pleasure

**\$7.95 per person**

Minimums May Apply  
All Prices are subject to 13% H.S.T.



# Late Night Snack Buffet

The following menus are available when served in conjunction with a reception menu.

## Buffet Menu 1

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Rustic and Artisan Sandwiches  
Market Vegetables with Dip  
Canadian Cheese display  
Fresh Baked Gourmet Cookies and Tarts  
Premium Brewed Regular and Decaffeinated Coffee  
Selection of International Teas

**\$8.50 per person**

## Buffet Menu 2

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Build Your Own Sandwich  
Fresh Baked Cookies and Brownies  
Premium Brewed Regular and Decaffeinated Coffee  
Selection of International Teas

**\$6.00 per person**

Minimums May Apply  
All Prices are subject to 13% H.S.T.



# Bereavement Menu

Minimum 50 people.  
13% H.S.T not included.

## Menu 1

Market Vegetable Basket with Dip  
Canadian Cheese Display  
Assorted Sandwiches & Wraps  
Gourmet Cookies, Brownies & Squares  
National Brand Soft Drinks & Water  
Premium Brewed Coffee  
Selection of International Teas

**\$9.95 per person**

## Menu 2

Market Vegetable Basket with Dip  
Canadian Cheese Display  
Assorted Sandwiches & Wraps  
Fresh Fruit Display  
Gourmet Tarts & Squares  
National Brand Soft Drinks & Water  
Premium Brewed Coffee  
Selection of International Teas

**\$12.50 per person**

## Menu 3

Market Vegetable Basket with Dip  
Trio of Dips — Roasted Red Pepper,  
Spinach and Artichoke, Hummus with Assorted  
Flatbreads  
Canadian & Imported Cheese Display  
Antipasto Platter  
Assorted Sandwiches & Wraps Fresh Fruit  
Display  
Gourmet Pastries, Tarts & Petit Fours  
National Brand Soft Drinks & Water  
Premium Brewed Coffee  
Selection of International Teas

**\$13.50 per person**

## Included in all Bereavement Options;

- Disposable Napkins, Plates, Cutlery, Straws & Tablecloths
- Coffee Cups, Cream, Milk, Sugar & Sweetener
- Take Away Containers for Grieving Family
- Buffet Table Set Up & Take Down
- Delivery within 25 KM

# General Information

- Once you make a booking, the booking can be held at no charge for up to 7 days. After 7 days, a non refundable deposit is required to confirm your event.
- Progress payments will be collected in advance of the event and 100% of estimated services will be required 10 days in advance of your event. A credit card authorization form may be required to guarantee payment of any on-site charges during your event.
- The caterer for your event is booked only for the times indicated. If set up and teardown times are required please specify at the time of booking.
- All food and beverage served are to be provided Scooters Catering and Events.
- The guaranteed number of guests is required 5 business days (Monday to Friday) prior to your event. If a guaranteed number has not been received, the charges will be based on the contracted attendance figure or the actual number of attendees, whichever is greater.
- We are pleased to offer special dietary menus. Please discuss any requirements with your event coordinator no less than two weeks prior to your event. All menu items may contain traces of nuts or nut oil.
- When ordering special dietary meals please provide the following information: the guests' name, table number (if applicable) and dietary restriction. Also, please provide your guest with a card indicating their special order. The card can be handed to the assigned staff member to ensure they are served the appropriate meal.
- A Cancellation Charge of 50% of the contracted attendance will be levied if cancelled within 5 days of date of service and 100% of contracted attendance if within 48 hours of service date.
- Additional wait staff services are charged at a rate of \$18.50 per hour.
- Due to health and safety regulations we require that all food products remain property of Scooters Catering and Events.
- Food items will remain on a buffet for a maximum of 2 hours.
- On site food preparation will commence one and a half hours prior to service.
- All live music is subject to SOCAN fees (Society of Composers, Authors and Music Publishers of Canada) and currently charged based on attendance.
- Items on all menus are subject to availability.
- An additional charge for late requests (whether food or services) may apply.
- All menu prices are subject to change without notice.
- Please be aware that any events that fall on a statutory holiday are subject to additional charges.
- If minimums are not met additional charges may apply.
- Many of our products do contain peanuts or tree nuts, or may have come in contact with nut products. We take every precaution to avoid crossing of allergenic materials, but are unable to guarantee it.