

Dinner Buffet



Customizable Menus

OUR VISION IS TO SERVE!
www.visionarycatering.com



APPETIZERS

GRAZING TABLE **\$21.95/PP**

Selection of Smoked & Cured Meats, Specialty Cheeses, Fresh Seasonal Fruit, Olives, House-made Jams & Assorted Crackers with Vegetable Display **(GF Available +\$2.00/pp)**

3 PIECES/PP - **\$20.95** | 5 PIECES/PP - **\$29.95** | 7 PIECES/PP - **\$38.95** (Minimum 24pcs per item)

SLIDERS

- Korean Style Crispy Chicken Slider
- 17 Hour Slow-Roasted Brisket Slider
- Mini Big Mac Slider
- Nashville Hot Chicken Slider
- Crispy Fish Slider
- BLT Puff Pastry Slider
- Mediterranean Falafel Slider (VEGAN)
- Fried Yam Steak Slider (VEGAN)

ASIAN FUSION

- Sweet & Spicy Fried Chicken Bite (DF)
- Ginger Beef Bao Bun (DF)
- Bao Bun with Teriyaki Tofu & Glazed Shiitake Mushroom (VEGAN)
- Gua Bao (Pork Belly Bao Bun)
- Street Food Salad Rolls (GF/VEGAN)
Hoisin Sauce for Salad Rolls **NOT GF**

SEAFOOD

- Atlantic Crab Cakes with Lemon Aioli
- Scallop & Shrimp with Parsnip Purée (GF)
- Crunchy Buffalo Shrimp with a Lemon Aioli
- Ahi Tuna Salad with Mango Salsa - COLD
- Crispy Tempura Shrimp w/ Tentsuyu Sauce
- Cucumber Smoked Salmon Rolls - COLD (GF)

CANAPES

Must be ordered by the dozen (GF UPON REQUEST +\$2.00)

- Baked Brie & Cranberry Crostini (V)
- Chicken Salad Crostini
- Seared Beef Crostini w/ Whipped Boursin
- Mango & Prosciutto Crostini w/ Cream Cheese
- Artichoke with Hummus & Tomato (VEGAN)
- Cajun Shrimp Crostini
- Tomato & Whipped Feta Crostini (V)
- Peach & Ricotta Crostini (V)

VEGETARIAN

- Cheese Pierogis with Sour Cream - 2pp
- Vegetarian Dumplings with Soy Sauce - 2/pp (DF)
- Whipped Feta on House-Baked Artisan Bread
- Mozzarella Arancini (Stuffed Rice Balls) - 2/pp
- Spanakopita with Tzatziki Sauce - 2/pp
- Vegetarian Spring Rolls with Plum Sauce - 2/pp
- Mini Vegan Samosas with Mango Chutney - 2/pp (VEGAN)
- Ricotta & Spinach Stuffed Mushroom Caps - 2/pp

SKEWERS

- Chicken Yakitori Skewers (GF/DF)
- Orange-Ginger Chicken Skewers (GF/DF)
- Dijon Mustard Chicken Skewers (GF/DF)
- Bacon Wrapped Chicken & Pineapple Skewers (GF/DF)
- Teriyaki Chicken Skewers (GF/DF)
- Kentucky Bourbon Meatball Skewers (DF)
- Sweet & Sour Beyond Meat Kabobs (GF/VEGAN)
- Ginger Fried Beef Skewers (GF/DF)
- Grilled Lemongrass Beef Skewers (GF/DF)
- Grilled Black Tiger Shrimp Skewers (GF/DF)
- Buffalo Tofu Skewers (GF/VEGAN)
- Tofu Skewers with a Cilantro Pesto Sauce & Onion (GF)
- Caprese Skewers 2/pp - COLD (GF/V)
- Melon, Prosciutto & Mozza Skewers - COLD (GF)
- Antipasto Skewers - COLD

DIPS

All dips include Tri-Color Corn Tortilla Chips & Fried Garlic Pita Bread

- Creamy White Bean Dip (GF/VEGAN)
- Caramelized Onion & Cheddar Dip (GF)
- Roasted Red Pepper Dip (GF/VEGAN)
- Tahini-Hummus w/ Roasted Sesame Seeds (GF/VEGAN)
- Four Layer Dip (Guacamole, Sour Cream, Salsa & Shredded Cheese) - COLD (GF)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

DINNER BUFFET MENU A

\$75.00 per person

BUFFET INCLUDES:

- Set-up / Clean-up
- Bread Basket
- 2 Salads
- 2 Starch Sides
- 2 Vegetable Sides
- 2 Entrée Selections
- Dessert Buffet
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Serving Equipment

SALAD SELECTION

(Choose 2)

Roasted Root Vegetable Salad with a Creamy Yogurt Dressing (GF/V)

*

Crispy Kale Caesar with Fresh Parmesan & Garlic Caesar Dressing (V)

*

Classic Caesar Salad with Fresh Parmesan Cheese & Garlic Caesar Dressing (V)

*

Fire-Roasted Asparagus Caprese Salad with a Balsamic Reduction (GF/V)

*

Organic Quinoa Salad with Balsamic Vinaigrette Dressing (DF/GF/VEGAN)

*

Tuscan Mixed Greens with Maple Vinaigrette Dressing (DF/GF/V)

*

Red Wine Poached Pear Salad with a Maple Vinaigrette Dressing (GF/V)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

ENTRÉE SELECTION

(Choose 2)

POULTRY & PORK

CHAMPAGNE CHICKEN

Lightly Breaded Chicken with a Creamy Béchamel Mushroom Sauce

CHICKEN PARMESAN

Lightly Breaded Chicken Breast with Fresh Mozzarella Cheese & Marinara Sauce

ORANGE & GINGER CHICKEN

Tender Sous-Vide Chicken marinated in an Orange & Ginger Sauce (DF/GF)

APPLE GLAZED PORK LOIN

Slow-Roasted Seasoned Pork Loin finished with a Sweet & Savoury Apple Glaze (GF/DF)

BEEF & SEAFOOD

AAA BEEF BRISKET

17 Hour Slow-Roasted Beef Brisket with Herbed Au Jus & Grainy Mustard (GF/DF) (Presented as Carving Station)

MISO GLAZED SALMON | \$60.00

3-Day Marinated Pacific Salmon with House-Made Chili Oil (GF/DF)

VEGETARIAN & VEGAN **\$55.00/per guest**

MUSHROOM WELLINGTON

Tender Mushrooms Wrapped in a Flaky Puff Pastry & Topped with Mushroom Gravy (VEGAN/DF)

STUFFED PORTOBELLO

Homemade Black Bean & Quinoa Patty, stuffed into a Portobello Mushroom (GF) Without Cheese (GF/VEGAN)

RATATOUILLE NICOISE

Eggplant, Tomato, Zucchini, Boccocini Cheese & Marinara Sauce

Can be made Vegan

VEGAN MUSHROOM STEAKS

King Oyster Mushrooms with our House-Made Miso Sauce (GF/DF)

Special dietary requests can be accommodated upon request

PASTA COURSE **ADDITIONAL COST**

FETTUCCINE CARBONARA | \$15.00

with a Chardonnay Cream Sauce (V)

RAVIOLI KABOCHA | \$15.00

with Marinara Sauce & Fresh Basil (V)

AGLIO E OLIO GNOCCHI | \$15.00

with Wild Mushrooms (V)

SPAGHETTI ALLE VONGOLE | \$15.00

with Fresh Clam & White Wine Sauce

STARARCH SELECTION

(Choose 2)

EGG FRIED RICE

WILD MUSHROOM RICE PILAF

HERB ROASTED BABY POTATOES

CREAMY GARLIC MASHED POTATOES

VEGETABLE SELECTION

(Choose 2)

ROASTED CARROTS

ROASTED VEGETABLE MEDLEY

ROASTED ROOT VEGETABLES

GRILLED SUMMER ASPARAGUS

CRUNCHY BRUSSELS SPROUTS

PANKO SAUTÉED STRING BEANS

Special dietary requests can be accommodated upon request

DESSERT BUFFET

DESSERT BUFFET MAY INCLUDE AN ASSORTMENT FROM THE FOLLOWING:

SQUARES

Mixed Berry Crumble (NF) / Orange Square (NF) / Strawberry Shortcake (NF) / Carrot Cake (*contains pecans*) / Brownies (NF) / Maple Mania (NF) / Mini Beignets (Hazelnut, Caramel & Raspberry)

HOT DESSERTS

German Chocolate Cake (*contains pecans*) / Apple Crip (NF) / Sticky Toffee Pudding (NF) / Mini Cinnamon Donuts (NF)

CHEESECAKE

New York Cheesecake (NF) / Raspberry & Black Tie Truffle Cheesecake Bites / Assorted Cheesecake Lollipops

MINI CUPCAKES

Red Velvet (NF) / Vanilla (NF) / Chocolate(NF)

MINI TARTS

Lemon meringue (NF) / Fruit Tarts with Diplomat Cream (NF)

MOUSSE CUPS

Chocolate Mousse (NF) / Passionfruit Mousse (NF)

CANNOLIS

Lemon Curd (NF) / Boston Cream (NF)

DINNER BUFFET MENU B

\$80.00 per person

BUFFET INCLUDES:

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- 2 Vegetable Sides
- 2 Entrée Selections
- Dessert Buffet
- Ice Water Service
- China Plates
- Cutlery
- Linen Napkins
- All Serving Equipment

SALAD SELECTION

(Choose 2)

Roasted Root Vegetable Salad with a Creamy Yogurt Dressing (GF/V)

*

Crispy Kale Caesar with Fresh Parmesan & Garlic Caesar Dressing (V)

*

Classic Caesar Salad with Fresh Parmesan Cheese & Garlic Caesar Dressing (V)

*

Fire-Roasted Asparagus Caprese Salad with a Balsamic Reduction (GF/V)

*

Organic Quinoa Salad with Balsamic Vinaigrette Dressing (DF/GF/VEGAN)

*

Heritage Mixed Greens with Maple Vinaigrette Dressing (DF/GF/V)

*

Red Wine Poached Pear Salad with a Maple Vinaigrette Dressing (GF/V)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian

ENTRÉE SELECTION

(Choose 2)

POULTRY

MISO GLAZED CHICKEN

Sous-Vide Miso Glazed Chicken
with House-Made Chili Oil (DF/GF)

CHICKEN SUPREME

Pan-Roasted Suprême de Volaille
Cut of Young Chicken with Rosemary
& Button Mushrooms (GF/DF)

YAKITORI CHICKEN

Deboned Chicken Thigh in an Aromatic
Saké & Soy Based Sauce (DF)

CHAMPAGNE CHICKEN

Lightly Breaded Chicken with a Creamy
Béchamel Mushroom Sauce

BEEF & PORK

CARVING STATION

AAA Ribeye Carving Station (GF/DF)
Includes Chef for Carvery

SOUS-VIDE AAA TENDERLOIN

Sous-Vide Beef Tenderloin with
Sauce au Vin Rouge (GF/DF)

BEEF SHORT RIB

Overnight Braised Beef Short Rib
with a Saké & Soy Based Sauce (GF/DF)

APPLE GLAZED PORK LOIN

Slow-Roasted Seasoned Pork Loin
finished with a Sweet & Savoury Apple
Glaze (GF/DF)

FISH

MISO GLAZED SALMON

3-Day Marinated Pacific Salmon
with House-Made Chili Oil (GF/DF)

PARMESAN LEMON HALIBUT | \$80.00

Oven-Baked Halibut with a Lemon
Caper Sauce, topped with Parmesan (GF)

Special dietary requests can be accommodated upon request

VEGETARIAN & VEGAN **\$55.00/per guest**

MUSHROOM WELLINGTON

Tender Mushrooms Wrapped in a Flaky Puff Pastry & Topped with Mushroom Gravy (VEGAN/DF)

RATATOUILLE NICOISE

Eggplant, Tomato, Zucchini, Boccocini Cheese & Marinara Sauce

Can be made Vegan

STUFFED PORTOBELLO

Homemade Black Bean & Quinoa Patty, stuffed into a Portobello Mushroom (GF) *Without Cheese - (GF/DF/VEGAN)*

VEGAN MUSHROOM STEAKS

King Oyster Mushrooms with our House-Made Miso Sauce (GF/DF)

PASTA COURSE **ADDITIONAL COST**

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with Marinara Sauce & Fresh Basil (V)

SPAGHETTI ALLE VONGOLE | \$15.00

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(Choose 2)

EGG FRIED RICE

WILD MUSHROOM RICE PILAF

HERB ROASTED BABY POTATOES

CREAMY GARLIC MASHED POTATOES

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VEGETABLE SELECTION

(Choose 2)

ROASTED CARROTS

ROASTED VEGETABLE MEDLEY

ROASTED ROOT VEGETABLES

GRILLED SUMMER ASPARAGUS

CRUNCHY BRUSSELS SPROUTS

PANKO SAUTÉED STRING BEANS

DESSERT BUFFET

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HOT DESSERTS

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CHEESECAKE

New York Cheesecake (NF) / Raspberry & Black Tie Truffle Cheesecake Bites / Assorted Cheesecake Lollipops

CUPCAKES

Red Velvet (NF) / Vanilla (NF) / Chocolate(NF)

MINI TARTS

Lemon meringue (NF) / Fruit Tarts with Diplomat Cream (NF)

MOUSSE CUPS

Chocolate Mousse (NF) / Passionfruit Mousse (NF)

CANNOLIS

Lemon Curd (NF) / Boston Cream (NF)

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian | (NF) Nut Free

TERMS & CONDITIONS

ADDITIONAL CHARGES

- Note: Final guest count and payment for all food and beverage orders is due no later than fourteen days prior to your event date.
- All food and beverage prices are subject to an 18% gratuity charge and 5% GST charge.
- A flat rate delivery charge of \$75 and a \$10 gas fee will apply to all orders.
- Prices are subject to change but will be guaranteed for 1 year once a booking has been confirmed with a Deposit.
- A \$10/pp service fee will apply to any event requiring staffing.

INCLUDED IN DINNER BUFFET

- China, cutlery, and white linen napkins are included with each menu.
- All serving equipment including chafing dishes and serving utensils for Buffet are included with menu prices.
- Disposable Rosso cups, lids, milk, cream and condiments included for coffee and tea service. (China mugs/saucers may be rented at an additional cost.)

ALLERGY INFORMATION

- Due to the nature of some allergies and intolerances, we would strongly recommend ordering a separate plate for anyone with severe allergies.
- Guests with life-threatening allergies should avoid any food at the event!

BAR/ALCOHOL SERVICE

- In support of responsible beverage service, Visionary bar staff will not serve any guest who appears intoxicated
- Liquor service is not permitted before 10:00am and after 1:00am.
- Proof of age (photographic government-issued ID), may be requested from any guest, and required from those who appear to be under 35 years of age.
- Refusal of alcohol service is at the discretion of any certified Visionary bar staff.

CANCELLATION POLICY

- If an order is terminated within fourteen days of the event date, Visionary may retain any deposit paid for catering and rental services.
- Your Deposit is 100% refundable if you are required to cancel your order as long as we are notified prior to fourteen days of your event date.
- If your event is cancelled due to COVID-19 restrictions, a full refund of any deposit made will be provided regardless of notice date.

FOR ANY QUESTIONS OR CONCERNS:

Phone: #(403) 264-7447

Email: order@visionarycatering.com