

# Dinner Buffet



*Customizable Menus*

OUR VISION IS TO SERVE!  
[www.visionarycatering.com](http://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 a Orange & Ginger Sauce (DF/GF/HALAL)

### 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)

### 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/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:

- 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)

\*

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**

### **FETTUCCHINE CARBONARA | \$15.00**

with a Chardonnay Cream Sauce (V)

### **AGLIO E OLIO GNOCCHI | \$15.00**

with Wild Mushrooms (V)

### **RAVIOLI KABOCHA | \$15.00**

with Marinara Sauce & Fresh Basil (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

*\*\*Special dietary requests can be accommodated upon request\*\**

# VEGETABLE SELECTION

*(Choose 2)*

ROASTED CARROTS

ROASTED VEGETABLE MEDLEY

ROASTED ROOT VEGETABLES

GRILLED SUMMER ASPARAGUS

CRUNCHY BRUSSELS SPROUTS

PANKO SAUTÉED STRING BEANS

## 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

### **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](mailto:order@visionarycatering.com)**