



B U I L D Y O U R O W N



B U F F E T

BUFFET

PRICES BASED ON PER PERSON.

3 Course

Lunch 39⁵⁰ Dinner 49⁵⁰

2 Salads
1 Protein
1 Potato or Rice
Seasonal Vegetables
Sweet Table

4 Course

Lunch 44⁵⁰ Dinner 54⁵⁰

2 Salads
1 Protein
1 Pasta
1 Potato or Rice
Seasonal Vegetables
Sweet Table

4 Course Deluxe Protein

Lunch 56⁵⁰ Dinner 68⁵⁰

2 Salads
2 Proteins
1 Pasta
1 Potato or Rice
Seasonal Vegetables
Sweet Table



F U L L S E R V I C E



FULL SERVICE

PRICES BASED ON PER PERSON.

3 Course

Lunch 58⁵⁰ Dinner 69⁵⁰

Salads or Starter

Main

Dessert

4 Course

Lunch 66⁵⁰ Dinner 78⁵⁰

Salads or Starter

Pasta or Rice

Main

Dessert

5 Course Deluxe Protein

Lunch 79⁵⁰ Dinner 95⁵⁰

Salads

Starter

Pasta & Rice

Main

Dessert





S A L A D S

SALADS

MIXED CALIFORNIA GREENS

Rolled in a thinly sliced cucumber with rainbow cherry tomatoes and a balsamic vinaigrette

CLASSIC CAESAR

Romaine hearts, crispy pancetta with house made croutons, toasted corn and Caesar dressing

GARDEN

Baby spring mix, cucumber, heirloom tomato, bell pepper and balsamic vinaigrette

ROASTED BEET

Arugula lettuce with crispy pancetta and Goat cheese

ROASTED PEPPER

Sweet red and yellow peppers, Buffalo mozzarella, arugula with balsamic drizzle and Chorizo sausage

GREEN BEAN

Steamed green beans, dried apricots, toasted almond slices with a mandarin orange balsamic drizzle

QUINOA

Tender Quinoa, red and yellow pepper, cucumber, mixed greens with Honey Dijon vinaigrette





S T A R T E R S

STARTERS

CHARCUTERIE

Proscuitto, Capocollo, dried Chorizo sausage, roasted red pepper, pickled mushroom, bocconcini, Crostinis

SHRIMP

3 jumbo shrimp grilled with a spicy chorizo tomato puree

SMOKED DUCK CONIFT

Potato crisp, crispy pancetta, roasted red pepper drizzle

BRUSSEL SPROUTS

Smoked Applewood pork belly lardons, red onion, caramelized Honey Crisp Apples

ARANCINI FRITES

Arborio rice, Portobello mushrooms, mozzarella, roasted red pepper tomato sauce

SMOKED SALMON

Brie cheese, crispy bacon crumble, Crostinis, fresh cucumber garnish



P A S T A & R I C E



PASTA & RICE

GNOCCHI

Pan seared, grilled sweet corn, roasted peppers, wild mushrooms, roasted garlic, cream sauce with shaved Grana Padano

PENNE VODKA

Pork belly, scallion, chilies, Honey Crisp apples, Vodka and tomato cream sauce

RISOTTO

Wild mushroom, herbs with shaved Grana Padano

ORECCHIETTE

Italian sausage, rapini chilies, Cherry tomatoes, White wine, with shaved Grana Padano

RICE PILAF

Light braised rice with carrots, celery and onions

ROTOLO

Thin pasta sheets, Ricotta, Mozzarella cheese, spinach baked in Rose Sauce





M A I N S



MAINS PLATTED

ALL DISHES SERVED WITH ROASTED ROSEMARY SMASHED POTATOES,
PAN SAUTÉED BROCCOLI AND GRILLED SWEET PEPPERS

BEEF WELLINGTON

AAA Canadian Beef tenderloin wrapped in a light puff pastry and baked to perfection served with a mushroom demi glaze

RACK OF LAMB

3 French ribs of Ontario Lamb in a pistachio panko crust, seared and baked served with a rosemary red wine reduction

STUFFED CHICKEN

Tender Chicken Breast stuffed with mushrooms, spinach, house smoked Gouda served with a white wine cream sauce

STUFFED SOLE

Fillet of sole rolled and stuffed with baby scallops and shrimp, baked with a White wine Brie sauce

SURF AND TURF

Roasted Rib eye, grilled Marinated shrimp skewer



MAINS BUFFET

ALL BUFFETS INCLUDE SEASONAL VEGETABLES AND YOUR CHOICE OF RICE PILAF, ROASTED MINI POTATOES, HERBED RISOTTO OR GARLIC MASHED POTATOES

ROAST CHICKEN BREAST

Choice of Roast Chicken and Thyme Jus or Dijon Tarragon Cream Sauce or Herbed Beurre Blanc

ALBERTA ROAST PRIME RIB AU JUS

Slow roasted to medium rare served with a beef jus

SEARED CHICKEN SUPREME

Choice of Wild Mushroom Demi-glace or Tarragon Veloute sauce

BONELESS SEARED SALMON

Choice of Hollandaise or Mango Pear Chutney

OVEN ROASTED STUFFED PORK TENDERLOIN

Stuffed with couscous, apricot and cranberries and topped with a thyme and pear demi-glace

VEAL MARSALA

3 pieces of pan-seared veal medallions with Portobello mushrooms, Marsala wine and beed demi-glace





V E G E T A R I A N

VEGETARIAN

EGGPLANT PARMIGIANA

Sliced eggplant topped with tomato basil sauce, mozzarella and parmigina

GRILLED MEDITERRANEAN VEGETABLE STRUDEL

Grilled antipasto vegetables baked in phyllo pastry

STUFFED ZUCCINI

Choice of wild rice or risotto filling, served in a basil tomato broth

CURRIED VEGETABLE STIR FRY

Basmati rice, broccoli, carrots, onions, celery, bell peppers

PENNE PRIMAVERA

Spinach, mushrooms, onions Heirloom tomatoes, garbanzo beans, garlic, olive oil



D E S S E R T



DESSERT

PLATTED

POACHED PEAR

White wine, double chocolate brownie, vanilla ice cream

MARIA TERESA

Hazelnut biscuit, milk chocolate mousse, chocolate ganache

CHOCOLATE BOMB

Double chocolate brownie, milk chocolate mousse, chocolate ganache

TIRAMISU WITH TRADITIONAL ESPRESSO SAUCE

Served with mixed berries and mint

ORANGE CRÈME CARAMEL WITH CHOCOLATE DRIZZLE

Served with sliced strawberries

DATE AND STICKY TOFFEE JARS

Warm caramel sauce and chocolate sauce

NEW YORK COOKIE CHEESE CAKE

Chocolate chip cookie crust, creamy cheesecake
with fresh berries and strawberry sauce

BUFFET

PEOPLE'S CHOICE

Assorted fruit pies, chocolate layered cakes, strawberry shortcakes,
apple almond strudels, assorted butter tarts and assorted cookies

GRAB AND GO

Individual mini fruit pies, assorted in house pastries and gourmet butter tarts

ITTY BITTY

Bite size fruit tarts, assorted butter tarts, brownies, éclairs, hazelnut dips,
cheesecakes and chocolate fudge delights





A D D O N O P T I O N S

ADD ON OPTIONS

COCKTAIL HOUR

20⁰⁰

Choose 5

Smoked Salmon with Cream Cheese & Dill	Caramelized Onion and Beef
Wild Mushroom and Brie	Tomato Bruschetta
Roasted Pepper Bruschetta	Ricotta and Pesto
Imperial Rolls	Spring Rolls
Lobster and Brie	Beef Teriyaki
Crispy Chicken with Thai Sauce	Marinated Shrimp Skewers
Tomato Bocconcini	Chicken Drumettes
Mini Beef Yorkshires	Grilled Cheese with Salmon and Brie
Beef Burger	Spanakopita
Prosciutto wrapped Asparagus	Grilled Vegetable



BREAKFAST CLUB

ON THE GO

22⁵⁰

Assorted mini pastry platter consisting of muffins (choice of blueberry, carrot, morning glory or raspberry) fruit Danish, cinnamon buns, sweet or savory scones, assorted croissants and yogurt berry parfaits served in individual cups

THE EARLY RISER

25⁵⁰

Live Omelet bar with mushrooms, bell peppers, tomatoes, onions, spinach, crumbled crispy bacon, cheddar, mozzarella served with carved oven roasted pemeal, whole wheat and white toast, assorted bagels with cream cheese, jams and smoked salmon and brie accompanied with fresh fruit skewers

DELICATE AND DAINTY

23⁵⁰

Mini butter and almond croissants, scones with fresh made jams, smoked salmon mini bagel cream cheese bites, quail eggs benny, mini sausage and hash brown rolls, mini assorted quiche

THE MORNING AFTER

27⁵⁰

Pancakes and French toast served with assorted fresh berries, rich maple syrup, fluffy whipped cream and Fajita Breakfast Wraps served with bell peppers, onions, scrambled egg, cheddar, mozzarella, breakfast sausage nibs with salsa, hot sauce and scallion mayo

LATE NIGHT

PUB FAIR

24⁵⁰

Nacho Station with salsa, cheese dip, Jalapenos, chili, chicken wings lightly breaded and fried (Spicy Caesar, BBG, Honey Garlic, and Smoked BBQ) accompanied with fresh carrot and celery sticks with dip and Pizza Fingers (Cheese, Meat and Vegetarian)

SUB SHOP

22⁰⁰

Hand Held Sub, Cold Cut, BLT, Club House, Veggie Delight served with homemade potato and corn chips, fresh pickle slices and carrot and celery sticks with dip

CURBSIDE STREET MEAT

22⁰⁰

Sausage and Jumbo Hot Dogs on a hoagie bun with ketchup, mustard, relish, banana peppers, lettuce, onions and scallion mayo, Grilled cheese stuffed with a burger patti and bacon, ketchup and scallion mayo accompanied with homemade potato chips

SWEET AND SAVORY

27⁵⁰

Itty Bitty Bites includes bite size assorted butter tarts, fruit tarts, brownies garnished with fresh berries. Assorted Sandwich and Wrap Platter consisting of Reubens, Tandoor Chicken Clubs, Crispy Chicken Wraps and Grilled Veggie Wraps



DONUT WALL

PICK UP TO 6 FLAVORS

12⁵⁰

Chocolate Skor

Classic Marble (Vanilla/Chocolate Swirl)

Vanilla Sprinkle

Coconut Raspberry

Maple

Caramel

Red Velvet

PB&J

Cinnamon Honey Glaze

Crème Brulee

Classic Glaze

Gourmet Chocolate Dip

Our Food Truck is Available for Late Night, please ask for details

BAR SERVICE

Open Basic Bar 65.50pp duration of 6 hour service and includes a house red and white wine at bar and dinner tables, bottled water, carbonated and non carbonated water for dinner service, house ciders and mixed drinks (rum, vodka, gin, rye) available at the bar, Champaign for a toast, Deluxe Bar add 17.00pp and includes your basic bar plus a selection of 4 of your favorite liqueurs



Menus may be customized for your individual needs. Please notify us of any allergies.

Rentals 2.50pp/pc - (Per Person, Per Course)

Staffing - 35/hr (3 Hours Minimum)

Bartending Services - 35/hr (3 Hours Minimum)

Cooks/Chefs - 45/hr (3 Hours Minimum)

Taxes and Gratuity 18% are over on above pricing

Specializing in all types of functions, we at Annina's provide you with start to finish services, from grab and go gourmet platters to full service catered events. There is no menu too simple or elaborate for us to handle. We make sure all your needs are met including the rentals of tables, chairs, linens, tents, and more! We work alongside vendors in the industry including photographers, florist, makeup artists, videographers, live entertainment and wedding planners. Think of us as your one stop shop for all your event needs, we take the stress away to guarantee a flawless start to finish!

ANNINA'S

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