



ALYSIA AND NATHAN DOMITREK
SNAP CATERING CO.
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DINNER MENU

(ALL MENU SELECTIONS CAN BE SERVED BUFFET OR PLATED AND ALL INCLUDE ONE SALAD AND FRESH VEGETABLES FOR PLATED MEALS AND A SELECTION OF SALADS FOR BUFFETS. PRICES ARE LISTED AS \$BUFFET PRICE/\$PLATED PRICE AND ARE PER PERSON)

MUSHROOM AND LEEK SALMON WITH LEMONGRASS SCALLOPED POTATOES \$32/\$38

GRILLED CORN FISH CAKES WITH ROASTED PEPPERS AND CHIPOTLE MAYO \$32/\$38

ROASTED TURKEY WITH TARRAGON JUS AND SCALLOPED POTATOES \$30/\$36

ROAST CHICKEN WITH TOMATO MUSHROOM AND HERB JUS AND GARLIC MASH POTATO
\$30/\$36

CHILI AND LIME ROAST CHICKEN WITH TOMATO AND WATERCRESS STEWED POTATOES
\$30/\$36

LEMON HERB ROAST CHICKEN WITH NAVY BEAN CASSOULET \$30/\$36

BBQ CHICKEN WITH HERB ROASTED POTATO \$30/\$36

PORK LOIN ROAST WITH MUSHROOM BRANDY CREAM SAUCE AND ROSEMARY POTATO
WEDGES \$30/\$36

HERB ROASTED PORK LOIN WITH MASHED SWEET POTATOES \$32/\$38

BABY BACK PORK RIBS WITH ROASTED RED BABY POTATOES \$32/\$38

GINGER SOY GLAZED PORK RIBS WITH ASIAN NOODLE SALAD \$32/\$38

DIJON AND ROSEMARY CRUSTED RIB EYE WITH GARLIC MASH POTATO AND JUS \$36/\$42

ROASTED NEW YORK STRIP LOIN WITH BLUE CHEESE BREAD PUDDING AND CARAMELIZED
ONION JUS \$36/\$42

PORCINI DUSTED RIB EYE WITH WATERCRESS AND AGED CHEDDAR TWICE BAKED POTATO
\$36/\$42

BRAISED SIRLOIN ROAST WITH LEMON HERBED JUS WITH AGED CHEDDAR AND SCALLION
MASH \$30/\$36

ROASTED CHICKEN WITH OVEN DRIED TOMATO PILAF AND GOAT CHEESE CREAM SAUCE
\$30/\$36

BRAISED BEEF SHORT RIBS, CARAMELIZED ONIONS WITH CHIVE MASHED POTATOES
\$36/\$42

"COQ AU VIN" (RED WINE BRAISED CHICKEN), SMOKED BACON JUS, SAUTED ONIONS AND
MUSHROOMS, SCALLION ROASTED FINGERLING POTATOES \$30/\$36

ROASTED CORNISH HEN WITH CELERY ROOT MASH \$32/\$38

DUCK CONFIT WITH TRUFFLED WHITE BEAN MASH \$34/\$40

ADD A FRESH SEASONAL SOUP COURSE FOR \$6/PERSON

ADD A PASTA COURSE FOR \$10/PERSON

MORNING/AFTERNOON BREAK

LIQUIDS BREAK – COFFEE, TEA, JUICE, WATER \$8/PERSON

SWEETS BREAK – COFFEE, TEA, JUICE, COOKIES, PASTRIES, GLAZED LEMON LOAF,
WALNUT AND DATE LOAF, STRAWBERRY VANILLA TARTS. \$14/PERSON

HEALTHY BREAK – YOGURT AND TOPPING, FRESH FRUIT, SCONES AND PRESERVES,
COFFEE, TEA AND JUICE. \$12/PERSON

AFTERNOON BREAK – SELECTION OF COLD CUTS AND CURED MEATS, BUNS, CHEESES,
FRUIT SLICES, GLAZED BANANA BREAD, COFFEE, TEA, JUICE. \$16/PERSON

AFTERNOON BREAK 2 – LEEK AND PARMESAN TURNOVER, RICOTTA AND SPINACH
TURNOVER, FRESH FRUIT, MINI FRUIT TARTS, COFFEE, TEA, JUICE. \$16/PERSON

BREAKFAST

CONTINENTAL – YOGHURTS WITH TOPPINGS, JUICE, COFFEE AND TEA, FRESH BAKED
SCONES AND PRESERVES, CEREALS, FRESH FRUIT, PASTRIES AND MUFFINS.
\$12/PERSON

HOT – FRESH SCRAMBLED EGGS, SMOKED BACK BACON, PORK SAUSAGES, BAKED
BEANS, SAUTÉED SPINACH, SLICED TOMATO, PANCAKES OR FRENCH TOAST WITH MAPLE
SYRUP, JUICE, COFFEE AND TEA.
\$18/PERSON

OMELETS AND EGGS COOKED TO ORDER STATION
\$16/PERSON

QUICHE PARTY – ASSORTMENT OF DELICIOUS QUICHES SERVED WITH SIMPLE GREENS AND
A VARIETY OF DRESSINGS.
\$16/PERSON

ADD BACON, SAUSAGE TO OMELETS OR QUICHE FOR \$6/PERSON

PLATTERS AND COOKING STATIONS

CHARCUTERIE BOARD WITH FRESH BREAD CRACKERS AND PRESERVES \$9/PERSON

CHEESE BOARDS (IMPORTED OR DOMESTIC) \$9/PERSON

VEGETABLE PLATTERS WITH VARIOUS DIPS \$8/PERSON

BEEF TENDERLOIN STATION WITH BUNS, AIOLI'S, AND AN ARRAY OF GARNISHES
\$14/PERSON

PASTA BAR WITH MULTIPLE SAUCES, GARNISHES, AND PASTAS \$12/PERSON

PAELLA STATION \$14/PERSON

MACARONI AND CHEESE STATION WITH LOTS OF TOPPERS \$12/PERSON

LUNCH MENU – HOT

BBQ CHICKEN WITH HERB ROASTED POTATOES AND GRILLED AND ROASTED VEGETABLES
\$22/PERSON

LEMON HERB ROASTED CHICKEN WITH NAVY BEAN AND BACON, AND GRILLED ZUCCHINI
\$22/PERSON

HERBED BEEF AND LEEK STEW WITH ROASTED POTATOES AND ROOT VEGETABLES
\$24/PERSON

CHICKEN CACCIATORE WITH LEMONGRASS RICE PILAF \$22/PERSON

BACON CHEESEBURGER MEATLOAF WITH HOMEMADE MACARONI AND CHEESE
\$24/PERSON

BEEF AND SPINACH MANICOTTI WITH FRESH BAKED BREAD \$24/PERSON

HOMEMADE CHILI WITH HONEY CORNBREAD \$22/PERSON

EGGPLANT AND GOAT CHEESE ROLL WITH PENNE AND TOMATO SAUCE \$22/PERSON

HOUSE MADE LASAGNE WITH FRESH BREAD AND COMPOUND BUTTERS \$22/PERSON

ALL HOT LUNCH BUFFETS INCLUDE SALADS. \$6/PERSON SURCHARGE FOR PLATED.