

A large, faint watermark of the Sarnia Riding Club logo is centered in the background. The logo is circular and contains a silhouette of a rider on a horse, a blue wavy pattern representing water, and two crossed riding mallets at the bottom. The text "SARNIA RIDING CLUB" is written in a circular path around the top and sides of the emblem.

Catering

AT THE SARNIA RIDING CLUB.

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Snap Catering Co.



A note from the Chef.

Snap Catering Company is the creation of Chefs Nathan and Alysia Domitrek. Our hope is to offer you extraordinary food with fun, value and the same warm hospitality that we have become known for.

Both graduates of Niagara College in our respected culinary fields, Alysia in pastry and I in Culinary Management, our love for food and the paths of our careers brought us together at Peller Estates Winery where we met and fell in love.

After years of training under five star Chefs and working in a demanding environment – a change was needed and with family roots in Sarnia, it was an ideal location. Our careers began in the 'seasonal region' of Niagara and our food is a reflection of our passion for fresh seasonal dishes.

Whether it's a wedding, a family get-together or a corporate event, we would like you to keep us in mind the next time you need sandwich or dessert platters, hot fresh meals, frozen meals, or all of the above. Contact SNAP Catering Company to discover how we can make your event exceptional!

Chef Nathan Domitrek

(519) - 466 - 4030
snapcateringco@gmail.com



Breakfast

Continental Breakfast

Yogurt with toppings, juice, coffee, tea, freshly baked scones and preserves, muffins, cereals and fresh fruit

\$14 person

Hot Breakfast

Fresh scrambled eggs, smoked back bacon, pork sausage, based beans, sauteed spinach, sliced tomato, pancakes or french toast with maple syrup, juice, coffee and tea

\$20 person

Omelets and Eggs Station

Served with a variety of toast, home fries, fresh fruit, coffee, tea and juice

\$18 person

Quiche Party

Assortment of delicious quiches served with simple greens and a variety of dressings

\$18 person

Morning / Afternoon Break

Liquids Break

Coffee, tea, juice and water

\$7 person

Sweets Break

Coffee, tea, juice and water, cookies, pastries, fruit loaves, strawberry vanilla tarts

\$10 person

Healthy Break

Yogurt and toppings, fresh fruit, scones and preserves, coffee, tea, juice and water

\$12 person

Afternoon Break

Selection of cold cuts and cured meats, buns, cheeses, fruit slices, glazed banana bread, coffee, tea, juice and water

\$16 person

Working Lunch Buffet

Soup, Salad and Sandwich Combo Buffet

\$20 person (minimum 15 people)

All served with coffee, tea, and water.

Soup - Choose one

Leek and Saffron

Broccoli Cheddar

Roasted Tomato

Red Pepper Bisque

Salads - choose two

Snap Salad

romaine lettuce with honey lemon dressing, candied walnuts and aged cheddar

Greek

tomato and cucumber with basil, olive oil and fresh mozzarella

Mixed Greens

fresh spring mix with vegetables and herbed vinaigrette

Sandwiches - Choose three

Dilled Egg Salad

Tuna with onion, herbs and lemon

Black forest ham with brie cheese, apple butter and kale

Roast beef with garlic mayo, caramelized onion, tomato and aged cheddar

Grilled vegetable sandwich with pesto and feta cheese

Desserts

Assorted house made bite sized desserts

*for bookings with less than 15 people please contact SNAP for pricing and menu options

Hot D'oeuvres - Hot

Please note - pricing is per dozen

Braised Beef 'Yorkies'

with garlic mash, jus in a yorkshire pudding topped with horseradish mayo

\$38

Corn Fritters

with avocado salsa (GF)

\$32

Mac and Cheese Bites

with aged cheddar, breaded and fried with spicy ketchup

\$32

Feta Ricotta and Spinach Filo Sticks

with basil pepper mayo

\$32

Lamb Slider

with smoked tomato mayo, spinach and provolone cheese

\$36

Caramelized Onion Tart

with fontina cheese and tomato

\$32

Crisp Zucchini Fritter

with spiced pepper jelly and pecorino cheese (GF)

\$32

Baby Back Rib Croquettes

with bbq and celery seed slaw

\$34

Serrano Ham and Potato Croquettes

with thyme pommery aioli

\$32

Mushroom Aranchini

with mozzarella

\$34

Sweet Potato Spring Rolls

served hot or cold (GF / VE)

\$34

Tempura Green Beans

with lemon cayenne dip (GF / VE)

\$32

Spiced Chickpea Fritters

with basil tahini sauce (GF / VE)

\$32

Quinoa Slides

sweet potato and quinoa slider

with kale and pickled radish (GF)

\$34

Glazed Pork Belly

with maple glaze (GF)

\$34

GF - Gluten Free

VE - Vegan

• all prices are plus gratuity and tax

Hor D'oeuvres - Cold

Please note - pricing is per dozen

Goat Cheese Cups

*filo cups with herbed goat
cheese*
\$32

Moza Crostini

*oven dried tomato and buffalo
mozzarella on a crostini with
balsamic mayo*
\$32

Gougere

*serrano ham, gruyere cheese
with dijon aioli on a french chive
pastry bun*
\$32

Caprese Kabobs

*cherry tomatoes, bocochinni
cheese and fresh basil drizzled
with balsamic reductions (GF)*
\$32

Pear Crostini

*pear, gorgonzola and
lavender honey crostini*
\$34

Shucked Oysters

with mignonette (GF)
\$ market price

Balsamic Tomato Tarts

with feta
\$32

Sesame Tuna

*sesame crusted seared tuna,
wasabi mayo, ginger, endive
salad (GF)*
\$36

Flank Steak Crostini

*grilled flank, asparagus, roasted
tomato and parsley mayo*
\$36

Polenta Cake

*with roasted tomato chili jam and
chive creme fraiche (GF / VE)*
\$32

Tofu Spring Rolls

*red curry and vegetable tofu
spring rolls (GF / VE)*
\$34

GF - Gluten Free

VE - Vegan

• all prices are plus gratuity and tax

Platters

Charcuterie Board

with fresh bread, crackers and preserves
\$5 person

Cheese Boards

imported or domestic
\$4 person

Vegetable Platters

with assorted dips
\$3 person

Dessert Platter

assorted bite sized desserts
\$7 person

Sandwich Platter

assorted sandwiches
\$10 person

Fruit Platter

assorted fresh fruit
\$5 person

Cooking Stations

Beef Tenderloin Station

with buns, aioli's, and an array of garnishes
\$18 person

Pasta Bar

made to order, with multiple sauces, garnishes, vegetables, cheeses, meats and pastas
\$18 person

Paella Station

seafood and sausage served with meat, vegetables and garnishes
\$18 person

Macaroni and Cheese Station

with a variety of toppings
\$16 person

Dinners

All selections can be served buffet (under 80 people) or plated (prices listed as buffet/plated). All entrees come with one salad options, roasted seasonal vegetables and fresh bread with butter. A soup course can be added for \$6/person and a pasta course can be added for \$8/person.

Mushroom and Leek Salmon

*with lemongrass scalloped
potatoes*
\$36 / 42

Roasted Whitefish

*with pickled vegetables and
sage brown butter*
\$35 / 41

Pickarel

*with braised artichokes and
double smoked bacon
(optional)*
\$35 / 41

Roasted Turkey

*with tarragon jus and scalloped
potatoes*
\$33 / 39

Classic Roast Chicken

*with tomato mushroom and
herb jus and garlic mashed
potatoes*
\$33 / 39

Roasted Chicken

*with oven dried tomato pilaf and
goat cheese cream sauce*
\$33 / 39

Lemon Herb Roast Chicken

with navy bean cassoulet
\$33 / 39

BBQ Chicken

with herb roasted potato
\$33 / 39

Pork Loin

*with mushroom brandy cream
sauce and rosemary potatoes*
\$33 / 39

Herb Roasted Pork Loin

with Mashed Sweet Potatoes
\$35 / 41

Baby Back Pork Ribs

with roasted red baby potatoes
\$35 / 41

Dijon and Rosemary Crusted Rib Eye

*with garlic mashed potatoes and
jus*
\$38 / 44

Roasted New York Strip

*with blue cheese bread pudding
and caramelized onion jus*
\$38 / 44

Continued on next page

• all prices are plus gratuity and tax

Dinners Continued

Porcini Dusted Rib Eye

with watercress and aged cheddar twice baked potato

\$38 / 44

Braised Beef Short Ribs

with caramelized onions and chive mashed potatoes

\$39 / 45

Braised Sirloin Roast

with lemon herbed jus with aged cheddar and scallion mash

\$33 / 39

Coq au Vin

with smoked bacon jus, sauteed onions and mushrooms, scallion roasted fingerling potatoes

\$33 / 39

Vegetarian

Eggplant and Goat Cheese

Rolls

with tomato basil sauce

\$27

Fresh Potato Gnocchi

with basil tomato olive oil and shallots

\$27

Ricotta and Herb Manicotti

with tomato sauce

\$27

Roasted Portabella

with vegetable quinoa, brie cheese and sweet potato puree

\$27

Mushroom and Barley Risotto

with mascarpone cheese and tarragon

\$27

Vegan

Stuffed Butternut Squash

with arugula, sun dried tomatoes and brown rice

\$27

Charred Tomato and

Caramelized Onion Tart

with basil and black pepper vinaigrette

\$27

Roasted Corn, Red Pepper and Spinach Flan

with herb salad

\$27

Kids Menu

Buttermilk Chicken Tenders

served with french fries

\$13 child

Spaghetti

served with or without meatballs

\$13 child

Macaroni and Cheese

big bowl of mac and cheese

\$13 child

Pizza

pepperoni or cheese pizza

\$13 child

Desserts and Sweets

Desserts and sweets are \$7 per person and can be done plated or as a self serve variety table, choose 3.

Honey Lavender Creme Brulee

lavender infused baked custard

with a crunchy sugar top coat

Chocolate Caramel Banana

Bread Pudding

chunks of banana bread and chocolate chips soaked and baked in a creamy mixture finished with caramel drizzle

Pumpkin Pie with Spiced

Whipped Cream

fresh pumpkin and grated spices baked in a pastry shell and topped with a spiced whipped cream

Lemon Curd Tarts

pastry tart filled with a tart lemon curd and topped with a fresh berry

Vanilla Grand Marnier Bread

Pudding

bread pudding spiked with Grand Marnier with pecan brittle

Strawberry Shortcake

fluffy light white cake topped with whipped cream and balsamic glazed strawberries

Apple Crisp with Vanilla Whipped Cream

local apples, cubed and tossed in cinnamon, served with vanilla whipped cream

Banana / Coconut Cream Pie

your choice of banana or coconut cream custard filling served with vanilla whipped cream

White Raspberry Coconut Bars

shortbread base with layers of raspberry puree, coconut and white chocolate chips, topped with shortbread crumble

Pumpkin Cheesecake with Spiced Whipped Topping

graham and pumpkin seed crust with baked pumpkin cheesecake base, spiced whipped topping

Iced Wine Rice Pudding

creamy pudding made with Arborio rice drizzles with ice wine reduction

Sea Salt Brownies

rich chocolate brownies sprinkled with flakes of sea salt

• all prices are plus gratuity and tax

Late Night Snack

Poutine (or Mashed Potato) Bar

fresh cut fries with all the toppings, creamy cheese curds and homemade gravy

\$12 person

Taco Bar

soft and hard tortillas, seasoned beef and chicken, served with all the toppings

\$12 person

Dip Bar

assorted dips (hummus, beer dip etc.) served with fresh breads and crackers

\$10 person

Slider Bar

beef sliders, pulled pork and a variety of toppings

\$14 person

Waffle Bar

waffles with fruit compotes and vanilla whipped cream

\$12 person

Crepe Bar

french crepes with sweet fruit fillings and drizzles

\$12 person

Mac and Cheese Bar

caramelized onion, bacon, cheeses, roasted veggies and other assorted toppings

\$12

Celebration of Life/Light Meals

The Coffee Break

To drink

Coffee, Tea, Punch, Water

To eat

Variety of house made bite sized desserts and fruit.

\$10/person

Light Lunch

To drink

Coffee, Tea, Punch, Water

To eat

Veggies and dip, relish tray, cheese and crackers, house made bite sized desserts and fruit.

\$12/person

Full Lunch

To drink

Coffee, Tea, Punch, Water

To eat

Assortment of house made sandwiches and wraps (include: dilled egg salad, onion and herb tuna salad, pork loin and brie, black forest ham with caramelized onion and cheddar [traditional tea sandwiches on request]). Lunch is served with a fresh veggie tray and house made bite sized desserts.

\$14/person

Catering Policies

In House Catering

All food shall be supplied by the SRC caterer. No outside food or refreshments are permitted on SRC property.

Food Tastings

Tastings are available for \$75 (plus tax) per couple, includes four entrees. For additional people attending the tasting please contact the caterer. For tastings done before booking an event - payment will be due at time of tasting.

Minimum Spend

A minimum food purchase of \$2500 before gratuity and taxes is required on Friday and Saturdays, from Victoria Day through to Thanksgiving Weekend.

Menu Selection

Client is responsible to contact the Caterer to make personalized menu selections.

Payment

All payment for services by SRC caterer will be made to the SRC directly.

Confirmation

The final number of guests confirmation is needed 7 days prior to a function (or unless otherwise discussed with caterer).

Outside Snacks/Dessert

Candy tables, desserts, late night snacks etc. may be brought into the club, a \$100 handling fee (plus gratuity and hst) will be applied to invoice.

Cake Cutting Fee

For outside cakes brought into the SRC a \$125 fee (plus gratuity and hst) will be charged.

Corkage

Corkage is permitted for 'homemade wine' that is brought into the club. A fee of \$10/750ml bottle (plus gratuity and hst) will be charged.

Taxes and Gratuity

All menu prices are subject to gratuity (15%) and hst (13%), and will be added to final invoice.

Pricing

All menu prices are subject to change.