

THE ST. CATHARINES CLUB

Catering Menu

2023



If anyone in your party has any dietary requirements, allergies, or intolerances please provide this information at the time of booking.

All prices are subject to applicable taxes & gratuities

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Breakfast

Continental

\$12/person

*Selection of Pastries
Toast, Butter, Jams
Tea/Coffee
Orange Juice*

Full Breakfast

\$20/person

*Scrambled Eggs
Smoked Bacon & Sausage
Hash Browns
Selection of Pastries
Toast, Butter, Jams
Tea/Coffee
Orange Juice*

Healthy Breakfast

\$15/person

*Fruit Bowl
House-made Muesli
Greek Yoghurt
Honey, Fruit Compote
Tea/Coffee
Orange Juice*

Breakfast Sandwich

\$18/person

*Bacon or Sausage
Egg Mushroom
Veggie Burrito
Hashbrowns*

Breakfast Buffet

\$30/person

*Fruit Plate
Selection of Pastries
Mini Yoghurt Cups
Granola with Honey, Compote & Yoghurt
Carcuterie & Cheese Board
Smoked Salmon & Cream Cheese
Tea/Coffee
Orange Juice
Omelette Station Available upon Request (priced accordingly)*

Coffee/Tea Station

\$17/pot

Working Lunch

Sandwich Lunch

\$18/person

Selection of Meat, Fish and Vegetarian Fruit Plate

Soft Drinks

Potato Chips

Extras - priced per person

Frites

\$3

Caesar Salad

\$4

Fish Goujon with Tartare Sauce

\$5

Cheese Selection with Bread and Grapes

\$8

Chocolate Chip Cookies

\$2

Sharing Boards 12 person minimum

Charcuterie Sharing Board

\$24/person

Selection of Cured Meats

Selection of Artisan Cheeses

Pickles, Mustards, Fresh Vegetables

Sliced Breads

Vegetarian Sharing Board

\$22/person

Homemade Hummus and Baba Ghanoush with Crackers

Homemade Focaccia Pesto and Mozzarella

Olives, Cherry Tomatoes, Pepperoncini, Radishes

Grilled Zucchini, Eggplant, Peppers and Red Onions

Slow Roasted Balsamic Tomatoes with Feta and Almonds

Seafood Sharing Board

\$35/person

Sliced Smoked Salmon

Cold Poached Prawns

Pickled Vegetables and Coleslaw

Tartar Sauce, Cocktail Sauce, Herb Cream Cheese

Bread and Crackers



Cold Buffet Menus

Menu 1 Example

\$28/person

*House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing
Grilled Chicken Breast with Lemon Tarragon Aioli
Bread and Butter
Fruit Plate*

Menu 2 Example

\$32/person

*Cucumber, Shallot and Dill Salad
Roasted Red Onion, Beetroot, Balsamic, Parsley Salad
New Potato, Egg, and Olive Salad
Cold Poached Salmon with Salsa Verde
Bread and Butter
Fruit Plate*

Menu 3 Example

\$40/person

*Corn, Avocado, Tomato, Red Onion Salad
Broccoli, Pepper, Cheese, & Bacon Salad
Shaved Roast Beef with Horseradish and Homemade Fries
Bread and Butter
Fruit Plate*

Hot Buffet Menus

Menu 1 Example

\$40/person

Cold

*House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing*

Hot

*Lasagna (meat or cheese)
Grilled Chicken Breast with Lemon and Garlic Roast Potatoes*

*Bread and Butter
Fruit Plate*

Menu 2 Example

\$50/person

Cold

*Spinach, Bacon, Egg
Pasta & Grilled Vegetables
Caesar Salad*

Hot

*Salmon with Rice Medley
Roast Topside of Beef with Balsamic Roasted Onions & Rosemary Gravy*

Bread and Butter

Fruit Plate

Soft Drinks

Chefs Carvery Buffet

Available for minimum 20 people

\$65/person

*House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing*

*Whole Roast Cauliflower with Brown Butter
or
Roast Topside of Beef*

*Caramelized Onion Gravy
Rosemary and Garlic Roast Potatoes
Daily Vegetables
Yorkshire Pudding*

Seasonal Fruit Crisp with Vanilla Cream

*Bread and Butter
Fruit Platter
Tea/Coffee*

2 Course Meal

\$35/person

*Choice of either a starter **or** dessert (2 courses)*

Starters

Chefs Choice Soup or Salad

Main Course

Chefs Choice Pasta (Meat Sauce or Vegetarian), Fish & Chips, Burger

Dessert

Chefs' Choice of Daily Dessert

3 Course Meal

Menu 1 Example

\$40/person

Starters

Chefs Choice Soup or Salad

Main Course

Chefs Choice Pasta, Fish & Chips, Burger (lettuce, tomato, onion)

Dessert

Chefs Choice of Daily Dessert

Menu 2 Example

\$50/person

Starters

Chefs Choice Seasonal Salad

Main Course

Chicken (cherry tomato & shallot jus), Salmon (herbed lemon butter),
or Pork (with Jus) Entree with Seasonal Vegetables

Dessert

Chefs Choice Seasonal Dessert

Menu 3 Example

\$60/person

Starters

Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese

Main Course

Prime Rib with Yorkshire Pudding, Mashed Potatoes, Seasonal
Vegetables and Red Wine Gravy

Dessert

Chocolate Mousse with Fresh Berries and Chantilly Cream

Canapé Menu

4 choice selection

\$16/person

6 choice selection

\$24/person

8 choice selection

\$32/person

Extra

Chips and Salsa

\$4/person

Hummus and Crackers

\$4/person

Baba Ghanoush and Crackers

\$4/person

Vegetarian

Cheese Puffs filled with Herb Cream Cheese

Kalamata Olive Tapenade Crouton

Parmesan Shortbread with Tomato Salsa

Stuffed Mushrooms

Caprese Sticks

Devilled Eggs

Meat

Beef Burger Slider with Cheese and Ketchup

Chipotle Pork Tenderloin with Pineapple Salsa

Chicken Satay with Sweet Chilli Sauce

Beef Satay with Hoisin Sauce

Pork Slider

Fish

Smoked Salmon, Avocado and Cucumber

Fish Goujons with Tartar Sauce

Crab Cake Slider

Smoked Salmon

Prawn with Seafood Sauce

Smoked Salmon and Cream Cheese Crouton