

KARNIVORE KING

Catering Menu



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Coffee Breaks

Coffee & Tea

100% Arabica coffee, regular and herbal teas

\$3.99 per guest/per break

Cold Beverages

Assorted fruit juices

Assorted soft drinks

\$3.99 each

Bottled still water

\$3.99 each

Bottled sparkling water

\$3.99 each

Assorted vitamin water/energy drinks

\$4.50 each

\$4.99 each

Fresh from the Bakery

Assorted pastries

\$3.75 per guest

Assorted muffins

\$3.75 per guest

Croissants with butter and preserves

\$3.75 per guest

Assorted dessert squares (minimum of 12 guests)

\$5 per guest

Freshly baked jumbo cookies (minimum of 12 guests)

\$3.75 per guest

Assorted breakfast breads (minimum of 12 guests)

\$3.75 per guest

Gluten free baked goods (minimum of 12 guests)

\$6 per guest

Breakfast Items

Assorted fruit yogurt

\$3.50 per guest

Sliced seasonal fresh fruit

\$7.50 per guest

Whole fresh fruit

\$4 per guest

Munchies & Snacks

Vegetable crudité's with ranch dressing

\$7.50 per guest

Artisan and domestic cheese with crackers

\$10 per guest

Assorted mini chocolate bars

\$3 per guest

Assorted individual potato chip bags

\$3 each

Trail mix with dried fruit

\$4.50 each

Popcorn with flavour shakers

\$7 per guest

Assorted cereal / granola bars

\$3.50 each

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.

Build Your Own Breaks (minimum 15 guests*, pricing is per guest)

\$15 per guest

Beverage (choice of 1)

Snacks (choice of 2)

\$17 per guest

Beverage (choice of 1)

Snacks (choice of 3)

Choose a Beverage

100% Arabica coffee, regular and herbal teas

Assorted fruit juices

Iced tea

Choose your Snacks

Freshly baked jumbo cookies

Assorted gourmet desserts and squares

Assorted breakfast breads

Assorted cereal/granola bars

Assorted chocolate bars

Vegetable crudité's with hummus

Sliced seasonal fresh fruit

Whole fresh fruit

Trail mix with dried fruit

Red pepper hummus with pitas

Tortilla chips with fresh salsa and guacamole

Assorted individual potato chip bags

Popcorn with flavor shakers

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Breakfast Buffets (minimum 20 guests*, pricing is per guest)

Continental Breakfast | \$18

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

Deluxe Healthy Breakfast | \$22

- Chilled fruit juice
- Heart-smart muffins
- Assorted fruit yogurt
- Vegetarian frittata
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

Hot Morning Buffet | \$25

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Scrambled eggs
- Bacon and sausages
- Breakfast potatoes
- Fresh fruit salad
- 100% Arabica coffee, regular and herbal teas

Enhancements to Breakfast Buffets

- Eggs Benedict | \$8 Poached egg, ham, toasted English muffin, classic hollandaise sauce
- Breakfast Sandwich | \$8 Fried egg, ham, fresh tomato and cheddar cheese, toasted English muffin
- Vegetarian Frittata | \$8 Italian baked omelette, sautéed spinach, peppers, asparagus, crumbled feta
- Vegetarian Scrambler | \$7 Red peppers, mushrooms, diced tomatoes, wilted spinach, feta cheese

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Lunch Buffets (minimum 20 guests*, pricing per guest)

Taste of India | \$30

- Butter chicken
- Beef vindaloo
- Jasmine rice
- Aloo Gobi
- Kachumber salad
- Mango chutney
- Raita
- Sambal
- Garlic naan
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas
- Add large vegetarian samosas | \$5 each

Taste of Athens | \$31

- Lemon chicken breasts
- Beef kebabs
- Jasmine rice
- Greek potatoes
- Greek salad
- Pitas
- Tzatziki
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

Taste of Italy | \$31 (available at select locations)

- Golden beet, quinoa and kale salad
- Chicken parmesan
- Ricotta stuffed ravioli
- Penne beef bolognaise
- Garlic toast
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas

- Additions:
- Assorted soft drinks and juices | \$3.99 each
 - Sliced seasonal fresh fruit | \$7.50 per guest

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Lunch Buffets

Taste of Mexico | \$31

- Seasoned lean ground beef
- Fajita chicken
- Tortilla chips
- Hard shell tacos and soft tacos (lettuce cups available as gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas
- Add vegan ground beef | \$8 per guest

Classic Working Lunch | \$25 (minimum charge is for 20 guests)

- Chef's soup of the day
- Mixed greens with house vinaigrette
- Assorted sandwiches on artisan breads and assorted wraps:
- Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian
- Freshly baked jumbo cookies
- 100% Arabica coffee, regular and herbal teas
- Additions:
- Assorted soft drinks and juices | \$3.99 each
- Sliced seasonal fresh fruit | \$7.50 per guest

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Platters & Appetizers

suitable for 30 guests

Platters |

Fresh sliced fruit platter	\$210
Vegetable crudité's with ranch dressing or hummus	\$210
Charcuterie board	\$350
Spinach and artichoke dip with naan	\$120
Jumbo shrimp display	\$290
Bruschetta – traditional, tomato and goat cheese	\$120
Roasted vegetable platter	\$230

\$17 per guest

2 hot + 2 cold options

Add an item +\$5 per guest

\$25 per guest

4 hot + 4 cold options

Add an item +\$5 per guest

Cold Appetizers

- Smoked salmon and cream cheese canapés
- Tomato and goat cheese bruschetta on herb crostinis
- Tuna tataki on crisps (available at select locations)
- Tomato, basil, bocconcini skewers with balsamic drizzle

Hot Appetizers

- Greek style meatballs with tzatziki
- Beef satay with peanut sauce
- Chicken souvlaki with tzatziki
- Tandoori chicken skewers with mango chutney
- Tequila prawns
- Vegetarian spring rolls with plum sauce
- Spanakopita with tzatziki

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Dinner Buffets (minimum 25 guests*, pricing per guest)

Classic Dinner Buffet | \$44

- Fresh baked rolls with butter
- Classic salad (choice of 1)
- Gourmet salad (choice of 1)
- Seasonal vegetable medley
- Side (choice of 1)
- Main entrée (choice of 1)
- Sliced seasonal fresh fruit
- Assorted desserts and squares
- 100% Arabica coffee, regular and herbal teas

Deluxe Dinner Buffet | \$49

- Fresh baked rolls with butter
- Classic salad (choice of 1)
- Gourmet salads (choice of 2)
- Seasonal vegetable medley
- Sides (choice of 2)
- Main entrées (choice of 2)
- Sliced seasonal fresh fruit
- Assorted gourmet desserts and squares
- 100% Arabica coffee, regular and herbal tea

Premium Dinner Buffet | \$55

- Fresh baked rolls with butter
- Classic salad (choice of 1)
- Gourmet salads (choice of 2)
- Seasonal vegetable medley
- Sides (choice of 2)
- Main entrées (choice of 3)
- Domestic and imported cheese platter
- Sliced seasonal fresh fruit
- Assorted gourmet desserts and squares
- 100% Arabica coffee, regular and herbal tea

- Classic Salads
- Caesar salad
 - Mixed greens with house vinaigrette

- Gourmet Salads
- Mediterranean pasta salad
 - Marinated vegetable salad
 - Country potato salad
 - Kale and quinoa salad
 - Greek salad
 - Spinach salad

- Sides
- Herb roasted potatoes
 - Jasmine rice
 - Mashed potatoes
 - Wild rice medley

- Main Entrées
- Baked salmon
 - Roast beef with mini Yorkshire pudding, au jus
 - Grilled chicken breast in wild mushroom cream sauce
 - Grilled chicken breast in lemon sun-dried tomato herb sauce
 - Ricotta stuffed ravioli

- Additions
- Main Entrée | \$10
 - Salad | \$7
 - Side | \$7

- Upgrade Main Entrée (available at select locations)
- Herb crusted prime rib with mini Yorkshire pudding and red wine reduction - \$10 per guest

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Plated Dinners | \$55 (minimum 25 guests*, pricing per guest)

All plated dinners are served with freshly baked rolls with butter, 100% Arabica coffee, regular and herbal teas and Chef’s choice of dessert.

Starter Options (choice of 1)

- Chef’s soup of the day
- Mixed greens with house vinaigrette
- Caesar salad

Main Entrées (choice of 1)

Pan Roasted Salmon with seasonal vegetables, roasted potatoes, garlic parmesan butter, citrus beurre blanc

Roast Beef with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli with arugula pesto, marinara sauce

Oven Roasted Chicken with fingerling potatoes, seasonal vegetables

New York Steak with seasonal vegetables, mashed potatoes (available at select locations)

*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

Add an entrée choice for \$7 per guest.

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Late Night Themed Stations (minimum 25 guests*, pricing per guest)
Available after 8:00 PM

Poutine Station | \$18
Seasoned French fries Cheese curds Bacon bits Green onions Beef gravy

Taco Station | \$21
Seasoned lean ground beef Fajita chicken Tortilla chips Hard shell tacos and soft tacos (lettuce cups available as gluten-free option) Chopped tomatoes, lettuce, cilantro Shredded cheddar Fresh cut jalapeños Sour cream, salsa, guacamole

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Beverage Service

Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$7
Premium liquor – 1oz	by selection
House wine	\$7
Premium wines	by selection
Domestic beer	\$7
Craft/Premium beer	\$7.50
Import beer	\$7.50
Coolers	\$7.50
Cider	\$7.50
Soft drinks/juices	\$3.99
Bottled water	\$3.99

*Host bar prices do not include taxes.

Champagne toast (per guest)	\$8
Non-alcoholic punch (serves 30)	\$90
Adult punch (serves 30) (where applicable)	\$180

Cash Bar | when guests purchase tickets from a cashier

House liquor – 1oz	\$8	by
Premium liquor – 1oz	selection	\$8
House wine	by	selection
Premium wine	\$8	\$8.50
Domestic bottled beer	\$8.50	\$8.50
Craft/Premium beer	\$8.50	\$4 \$4
Import beer		
Coolers		
Cider		
Soft drinks/juices		
Bottled water		

*Cash bar prices include taxes.

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$35 per hour (minimum of 4 hours.)

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service varies by location. Please speak with your location of event liquor license

We are happy to bring in wine from established suppliers for your event. Please inquire with the Event Manager. We are unable to accommodate requests for home brew/U-brew.