





# Appetizer Options

“Every event menu is fully outlined and approved in writing before the event.”

## Light Cold Spread

Perfect for showers, meetings, and casual gatherings.

Includes 4 chef-selected cold items, such as:

- Fresh, seasonal dips
- House-made crostini w/ toppings
- Vegetable-forward bites
- One composed platter

Includes decorative fruit & vegetable platter.

Menu selections curated by the Chef.

## Signature Grazing Table

Abundant, social, and visually stunning.

Includes 6 total items:

- 4 cold selections
- 2 hot selections

Featuring:

- House-made spreads and crostini
- Seasonal composed bites
- One hot signature item
- One comfort-forward hot item

Includes decorative fruit & vegetable platter.

## Elevated Cocktail Experience (Premium)

Designed for evening receptions and upscale events.

Includes:

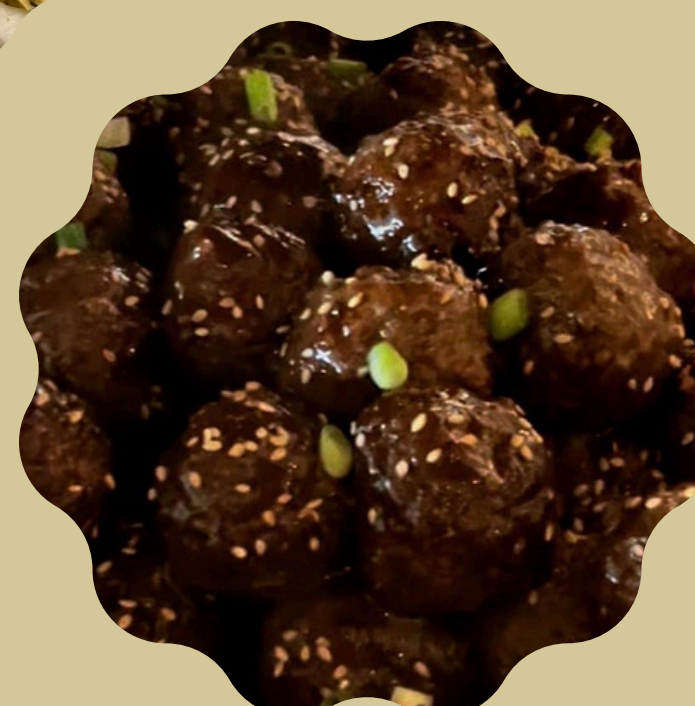
- One premium seafood item (ceviche or smoked salmon)
- One signature hot appetizer
- Two refined cold bites
- Charcuterie accents

Premium pricing applies.

## Charcuterie & Specialty Platters

Available as standalone or add-ons.

- Charcuterie platter
- Smoked salmon platter
- Hummus & mezze platter





# Plated on-site service or buffet set-up/drop off

*Two entrées, two sides, salad, fresh bread, and coffee if needed.*

*Buffets include a decorative fruit platter.*

*"Plated on-site service includes an additional chef-selected course and dessert.*

*Contact Char directly for a quote.*

## Entrées

**\*Premium Entrées – one per event.**

**Chicken Breast Rolls – Stuffed with spinach and goat cheese. \*\***

**Handmade Béchamel lasagna featuring Bolognese beef sauce or a vegetarian creamy Parmigiano white sauce.**

**Lamb shanks (on-site chef experience only).**

**Surf & Turf – Chef's Choice (on-site chef experience only).**



## Core Entrées – two per event.

Chef may recommend pairings based on guest count and dietary needs.

**Melt-in-your-mouth braised beef blade roast served with gravy.**

**Creamy butter curry with vegetables for the vegetarian option.**

**Garlic & Herb Roasted Chicken Thighs with crispy skin.**

**Teriyaki chicken thighs sautéed with fried peppers and onions.**

**Whole baked salmon with lemon & herbs (limited availability).**



## Sides (Choose Two)

**Brown butter glazed carrots.**

**Seasoned herb rice.**

**Béchamel mac & cheese.**

**Garlic mashed potatoes.**

**Parisienne potatoes.**

**Sautéed green beans.**



## Salads/Soups

**House green salad**

**Caprese salad.**

**Caesar salad with croutons.**

**Wedge salad – premium or plated-only upgrade.**

**Soup – seasonal rotation.**





# Dessert Experiences

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*Thoughtfully prepared, house-made desserts to finish your event beautifully.*

## Dessert Platter

A chef-curated assortment of seasonal sweets, perfect for sharing.

May include:

Fudgy brownies

Fruit tarts

Donuts

Baklava (family Egyptian recipe)

Freshly baked cookies



## Hero Dessert + Ice Cream

Choose one featured dessert, served with ice cream.

Options include:

Fudgy brownies

Cinnamon rolls (pecan-caramel or cream cheese icing)

Caramel apple pie crumble

Thick & chewy chocolate butterscotch cookies



## Cheesecake Cupcakes (Premium)

Mascarpone cheesecake cupcakes in curated flavor selections.

Popular flavor sets:

Classic & fruit-forward

Chocolate & caramel

Seasonal favorites

*Customization available at additional cost.*

*Important Note*

*Dessert selections are finalized as part of your event proposal.*





# Contact information

Chef Charlene Glaw

Located in Catharines, Ont.,

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## **Social Media**

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