



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.



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

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

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