





# Service Style Options

## Appetizer spread package

A variety of appetizers, fruit and veggie platter. Optional complementary cookies.

Additional add-ons/Dessert by request.

**See page 2!**

## Charcuterie Boards

Charcuterie board pricing:

\$85 feeds up to 6-8;

\$150 feeds up to 14;

\$250 feeds up to 24.

**Charcuterie grazing tables: contact for a quote!**

Char offers dessert and munchie boards!

Includes delivery.

## Catering Buffet

Includes two entrees, two sides, salad or soups, fresh baked bread, cookies and specialty non-alcoholic beverage or coffee/tea service.

menu on **pg. 3!**

## Private Chef Experience

A customized 3-course meal cooked, plated and served in ones' home. Includes fresh baked bread, salad, one protein or two-side servings, two sides (veggie/carb), and dessert. Add-ons are possible.

Starts at \$145 per person (\$185 under 5 guests).

Please contact Char directly for this service as the menu is customized for each client.

**See menu on pg. 3**





# Appetizer Options



## Cold Appetizer Options

- Mango salsa and fresh corn tortilla chips.
- Roasted red pepper and ricotta crostini's
- Spinach and artichoke wonton cups.
- Pinwheels - cheese, and meat of choice rolled in a tortilla with a cream cheese avocado spread, and spinach.
- Bruschetta on house-made buttery garlic crostini
- Maple smoked salmon cucumber bites with whipped dill cream cheese.
- Shrimp ceviche (poached shrimp, not raw) with fresh tortilla chips.
- Sandwich assortment.
- Hummus tray - layered with bell pepper, onion, cucumber tomato, olives, fetta and parsley.
- Burrata Platter with cured meats, tomato and arugula
- Shrimp cocktail
- Charcuterie items - cured meat, cheese, pickled items, olives, bread/crackers

## Salads

- Salad - Caesar, cobb, garden
- Mediterranean pasta salad with capers, dill, artichoke, tomato and green olives pasta salad
- Fruit salad tossed in whipped cream cheese topping with pecans and coconut.
- Caprese salad skewers.



## Hot appetizer options

- Slow-cooked BBQ chicken-thigh sliders with smoked gouda, cheddar cheese, bacon, red onion on buttery rolls.
- Creamy and Cheesy stuffed mushrooms with panko topping
- Loaded baked potato skins
- Pigs in a blanket with side Dijon mustard for dipping
- handmade meatballs - Marinara, BBQ, or honey garlic.
- Beef sliders with bacon and blue cheese





# Catering Menu

## Buffet on-site service or set-up/drop off

Contact for a Quote.

Includes two entrees, two sides, salad or soups, fresh baked bread, cookies and specialty non-alcoholic beverage or coffee/tea service.

Events less than 10 people may have an increased cost per person.

*\*Please contact Char directly for accommodations, customized on-site 4-course dinner service.*

### Entrees

- Bacon wrapped meatloaf ball with mushroom gravy.
- Chicken breast rolls - options: Bacon wrapped with roasted red pepper cheese filling OR spinach and goats cheese.
- Braised BBQ beef on bun with Monterey Jack cheese.
- Melt in your mouth braised beef blade roast with gravy - GF
- Handmade Béchamel lasagna with Bolognese beef sauce or vegetarian creamy Parmigiano white sauce.
- Slow-cooked meatball - honey garlic, BBQ or red sauce
- Creamy coconut curry with veggies for Vegan option, or with curry seasoned boneless chicken thighs for Omnivore.
- BBQ buffet (customized, contact for details)
- Garlic and herb roasted chicken thighs



### Sides

- Maple sweet beans
- Seasoned herb rice
- Béchamel Mac and cheese
- Garlic mashed potato
- Cauliflower mash
- Roasted buttered fingerling potatoes with herbs and parmesan
- Roasted root veggies - beets, sweet potato, parsnips, onions, and rutabaga
- Sautéed green beans



### Salads

- Cold green bean salad with fresh basil, toasted slivered almonds
- House green salad with tomatoes, cucumbers, carrots, radish and dressing of choice
- Beet salad with goats cheese and arugula
- Mediterranean pasta salad with capers, dill, artichoke, tomato and green olives pasta salad
- Greek Salad
- Cobb salad
- Caesar salad with croutons. Vegan cashew dressing option.
- Creamy garlic and dill potatoes
- Fruit salad bowl \*Can also be served as a skewer.



### Soups/Chowder

- Roasted red pepper and tomato - GF, Vegan
- Spiced butternut squash soup
- Cream of mushroom soup
- Cream of broccoli soup



### Desserts

- see dessert menu pg. 7



### Bread

- see bread menu pg. 8



# Desserts

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Fudgy brownies with pecans.



Cinnamon rolls two ways - upside down goey caramel or cream cheese whipped icing.



Baklava - A family Egyptian recipe with walnuts and almonds.

Pumpkin pie tarts with whipped cream cheese topping and pecans.

Caramel apple pie crumble.

Char's thick and chewy chunky chocolate salted caramel chip cookies with pecans.



Cheesecake cupcakes - Oreo, Banana cream, Caramel filled, Caramel apple pie, fruit toppings (strawberry, blueberry, mixed berry, etc.)





# Bread, biscuits & bagels

All breads are made fresh day of by Char!

Bagels - Everything, Cheese, Sesame, Blueberry,  
Cinnamon raisin, plain

Bread - Char's special French bread

Buttery Herb and garlic Croutons & Crostini

Focaccia

Garlic Bread

Buttermilk Biscuits





# Contact information

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## **Social Media**

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