



Handmade soulful cooking.



Appetizer Options

Perfect for cocktail hours, bridal showers, rehearsal gatherings, and wedding celebrations.

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:

- 3 cold selections
- 3 hot selections

The balance of hot and cold selections can be adjusted based on the event.

Featuring:

- House-made spreads and crostini
- Seasonal composed bites
- Three hot signature items

Includes decorative fruit & vegetable platter.



Charcuterie & Specialty Items/Platters

Available as standalone or add-ons.

- Charcuterie platter
- Smoked salmon platter
- Hummus & mezze platter
- Jumbo Shrimp Cocktail



Wedding & Event Appetizer Packages

Light Cold Spread

Starting at \$35+ per guest

Chef's Signature Grazing Table

Starting at \$48+ per guest

Charcuterie & Specialty Platters

Available as standalone options or add-ons



Per-guest pricing applies to events of 30 or more guests.

Events of 20–29 guests are subject to a minimum booking, and events under 20 guests are priced as a flat-rate package depending on menu selections.

Presentation Options

Grazing tables may be displayed on decorative food raisers for an elevated presentation.

Setup and teardown of food raisers is available for an additional service fee. Delivery on platters without food raisers does not incur an additional setup charge.

All menus are finalized and approved in writing prior to the event.



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

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

Dessert is additional.

Contact Char directly for a quote.

"For intimate events under 10 guests, Char in the Kitchen offers a flat-rate experience to ensure quality and proper preparation."

Entrées

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

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

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 garden salad.

Caesar salad with croutons.

Soup – seasonal rotation.



Brunch Experiences
Chef-curated brunch offerings designed for relaxed, social gatherings.



Classic Brunch Spread

Perfect for showers, family gatherings, and casual mornings.

Includes:

- Seasonal fruit platter or parfait cups (chef's selection)
- One egg-based selection
- One breakfast protein
- One baked or bread-based item
- Roasted potatoes

Orange juice included.

Coffee service available as an add-on.

Brunch Grazing Table

Abundant, social, and beautifully styled.

Includes:

- Seasonal fruit platter
- Parfait cups
- Charcuterie accents
- One egg-based selections
- Two breakfast proteins
- One sweet brunch feature (waffles or pancakes)
- Roasted potatoes

Orange juice included.

Coffee service available as an add-on.

Private Chef Brunch Experience

A relaxed, restaurant-style brunch prepared and served on-site.

Includes:

- A chef-curated brunch menu prepared fresh on-site
- Set up on food raisers or family-style brunch courses
- Thoughtful pacing for a slow, social morning
- Full kitchen service and cleanup coordination

Menu selections are curated in advance and finalized as part of your event proposal.

Ideal for intimate gatherings, celebrations, and hosted weekends away.

Beverage Add-Ons

- Coffee station
- Dessert platter
- Specialty beverages upon request

Vegan, vegetarian, and gluten-free accommodations available.



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 feature:

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)

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.,
L2P1W2
289-990-2427



Social Media

IG: Char_in_the_kitchen

FB:Charinthekitchen289

Charinthekitchen.net

email: Charsinthekitchen@gmail.com