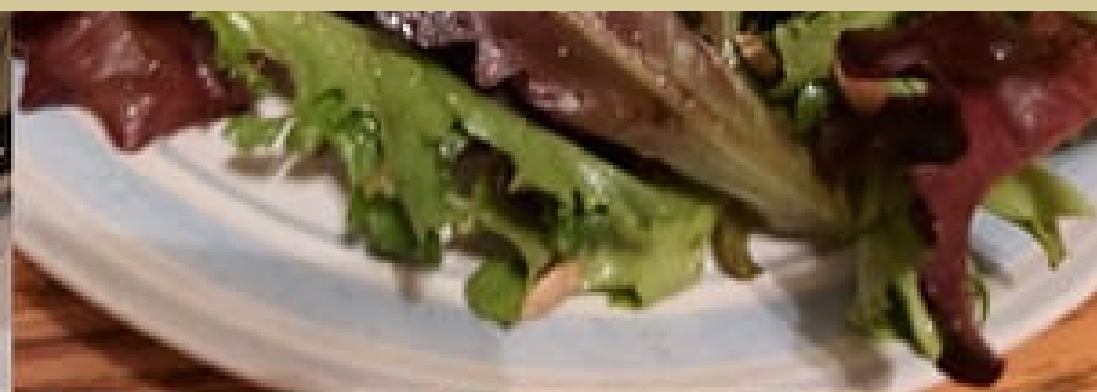




Char in the Kitchen

catering services

Handmade soulful cooking.



Service Style Options

Plan your next gathering of friends and family with Char! Allow her to create a menu that is catered to you and your guests. Char will serve your guests a lovely buffet, restaurant style in 4-courses, or she offers family-style. Maybe you would like a tasty Hors-d'œuvre spread; Char will take care of you and your guests no matter your choice!

Appetizer spread package

\$32/pp - A variety of five appetizer. comes with complimentary chocolate, salted caramel chip and pecan cookies. Additional add-ons by request.

See pg. 2 for apps, page 4 for desserts

Charcuterie Boards

Charcuterie boards \$150 feeds up to 12 people.

Also offers dessert and munchie boards!

Includes delivery.

See pg. 2

Catering Buffet

Includes two entrees, two sides, two salads or soups (mix), fresh baked bread, chocolate pecan & chip cookies, and specialty non-alcoholic beverage or coffee/tea service.

menu on **pg. 3!**

Now offering brunch and wine pairing dinners! See page 4/5

On-site Cooking Service

A customized 4-course meal cooked, plated and served in ones' home. A 3-4-hour private chef experience. An appetizers, Fresh baked bread, two entrees, two sides, one salad, and dessert. Starts at \$85 per person plus \$150 flat rate gratuity, HST included. Please contact

Char directly for this service as the menu is customized for each client. **See menu on pg. 3**



Appetizer Spreads & Charcuterie

Charcuterie boards starts at a minimum of \$150 to serve 12 people. Includes 4 cheeses, 4 meats, fresh and dried fruits, pickled items, nuts (can omit if there are allergies), honey, chutney some chocolates, crackers, and crostini's. **Dessert boards and charcuterie tables** are available as well!

\$32 per person

A variety of five appetizer, and complimentary chocolate, salted caramel chip and pecan cookies.

Additional add-ons/replacements by request.

Cold Appetizer Options

- Mango salsa and house-made 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 with olives (optional) 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.
- Fresh mini bagel assortment with jam and cream cheese.
- Sandwiches assortment.
- Caprese salad skewers.
- Fruit salad skewer's tossed in whipped cream cheese topping with pecans and coconut.

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
- Mini- Swedish meatballs - marinara, BBQ, or honey garlic.



Catering Menu

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

Contact Char for cost per person.

Includes two entrees, two sides, two salads or soups (mix), fresh baked bread, chocolate pecan & chip cookies, and specialty non-alcoholic beverage or coffee/tea service. Plates/cutlery provided. **Add on a charcuterie table or board!**

Additional side add-ons available by request. Not limited to this menu as Char takes special requests!

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. *Suggested with mashed potatoes.
- Chicken breast rolls - options: Bacon wrapped with roasted red pepper cheese filling or spinach, cranberries and goats cheese.
- Braised BBQ beef on bun with Monterey Jack cheese. *Suggested sides of creamy dill potatoes or mac and cheese and sweet beans.
- Melt in your mouth braised beef roast with carrots in gravy - GF
- Handmade Béchamel lasagna with Bolognese beef sauce or vegetarian creamy Parmigiano white sauce.
- Slow-cooked meatball in red sauce. *Suggested side penne pasta
- Creamy coconut curry with veggies for Vegan option, or with curry seasoned boneless chicken thighs for Omnivore. *Suggested side of rice
- BBQ buffet (customized, contact for details)
- Garlic and herb roasted chicken thighs



Sides

- Maple sweet beans
- Seasoned herb rice
- Béchamel Mac and cheese, broccoli and crispy bacon
- Garlic mashed potato
- Roasted buttered fingerling potatoes with herbs and parmesan
- Tomato basil penne pasta
- 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



Brunch Menu

\$32 Per Person drop off/set up.

Additional \$150 gratuity for on-site buffet service with servers.

Mid-Morning Charcuterie Display

Assortment of muffins, jam, crackers, cheese, fine meats, dried fruits, pickled items, veggies, and nuts.

Pancake skewers.

Mini quiches with cheese, spinach, potato and bacon.

Breakfast sausage.

Honey ham, fried egg and cheese croissants.

Fruit salad with optional whipped coating with toasted pecans and coconut.

Yogurt.

Dessert

Chunky chocolate and salted caramel chip cookies with pecans.

Assortment of cheesecake bites.

Beverages

Fresh squeezed orange juice, coffee and tea station.





Wine Pairing Options

Dinner Menu

\$125 Per person

+flat rate gratuity

4-course

Min. 8 guests/10 Max

Starter

Fresh baked focaccia bread and butter.

First course

Maple smoked salmon cucumber bites with whipped cream cheese/yogurt herb topping and dill. Bruschetta and buttery garlic crostini.

Champagne

Second course

Spring salad mix with toasted pecans, cranberries, gala apples and carrots tossed in a raspberry vinaigrette.

Sauvignon Blanc

Third course

Red wine braised and glazed short rib over garlic cauliflower and leek purée. Side roasted rosemary sweet potatoes and sautéed green beans with crispy garlic topping.

Cabernet Sauvignon

Fourth course

Stacked fudgy brownie with hazelnuts and topped with vanilla bean ice cream and caramel sauce.

Merlot





Wine Pairing Options

Appetizer Menu

\$125 Per person

+flat rate gratuity

4-course

Min. 8 guests/10 Max

First course

Plated charcuterie with fine meats and cheese, fruit, caprese salad, and focaccia bread.

Pinot Grigio

Second course

Jumbo shrimp (3) and scallop (1) scampi served alongside Riz rice, topped with bacon and herbs.

Chardonnay

Third course

Slow-cooked shredded beef open-faced slider (2) with blue cheese coleslaw, dried cherries and sweet potato fries.

Cabernet Sauvignon

Fourth course

Fudgy brownie with hazelnuts and topped with vanilla bean ice cream and caramel sauce.

Merlot



Desserts

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



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