



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.

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

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.



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

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