

***Butlered Hors D'Oeuvres Selection***

- 1) Caramelized onion, basil, blue Benedictine flat-bread with balsamic reduction
- 2) Vegetable Samosa with Spicy Peach Salsa
- 3) Vegetable spring roll with Orange and Almond Sauce
- 4) Double smoked bacon and Ontario cheese quiche, use the phyllo cup
- 5) BBQ Pulled Pork briochette with curried fruit slaw
- 6) Jumbo shrimp cocktail shooter
- 7) Ahi tuna slice on potato with pickled red onion and wasabi mayo
- 8) Beef empanadas with Ancho chile Mayo
- 9) Sun Dried Tomato and Olive Tapenade on Cream Chevre Crostini
- 10) Double smoked cheddar arancini with basil tomato sauce

***To be displayed on the table:***

- 1) Chicken satay with curry coriander aioli
- 2) Tiny beef wellington
- 3) Crunchy perogies with warm blue cheese dip
- 4) Shrimp skewers with lemon and basil gremolata
- 5) Feta and watermelon bite with honey and lime drizzle
- 6) Chicken and bacon Caesar salad cup
- 7) Heirloom tomato Caprese on garlic toasted pita bread
- 8) Pingue Family prosciutto and melon skewers
- 9) Township brie and mostardo crostini
- 10) Goat cheese cucumber roll



**CHRISTMAS PARTIES**

**... as easy as one, two, three**

***Pick your service style, menu & location***

***One***

- ~ Herb Roasted Turkey with Apple Chestnut stuffing and Cider Gravy.
- ~ Honey Roasted Baby Carrots
- ~ Roasted Yukon Gold Potatoes
- ~ Mixed Young Greens with House Dressing
- ~ Rolls and Butter

\* Sticky Toffee Pudding \*

***Two***

- ~ Herb Roasted Turkey with Apple Chestnut stuffing and Cider Gravy.
- ~ Baked Ham with Maple Ginger Glaze
- ~ Roasted Root Vegetables with Brown Sugar Butter
- ~ Garlic Mashed Potatoes
- ~ Mixed Young Greens in Ver Jus Dressing with Cranberries, Roasted Pears and Brie
- ~ Rolls and Butter

\* White Chocolate 'Banana Foster' Bread Pudding \*

***Three***

- ~ Hand Carved Prime Rib of Beef with Yorkshire Pudding and Cabernet Horseradish Jus
- ~ Herb Roasted Turkey with Sausage and Prosciutto Stuffing and Sage scented Gravy
- ~ Honey Roasted Root Vegetables, Garlic Mashed Potatoes, Parsnips and Spinach in Asiago Cream Rolls and Butter
- ~ Young Greens in Ver Jus Dressing with Cranberries, Roasted Pear and Brie
- ~ Traditional Caesar Salad

\* Black Forest Torte / Eggnog Cheesecake \*

*Price is based on Venue chosen*

*\* Desserts are interchangeable \**

**What do our past customers say about Feastivities Events & Catering?**

*"You truly outdid yourselves."*

City of Welland

*"Your staff was truly superlative."*

Heart & Stroke Foundation

*"Your efforts contributed greatly to the success of our opening celebration."*

Fort Erie Library Board

*"The buffet was magnificent."*

Tourism of Welland Niagara

*"Thank you for the exceptional service you provided along with the quality/quantity of food prepared. Kudos to the Chef!"*

Rich's Products Canada

***Proud Caterers for...***

- Kinsmen Family Convention – 1200 (3 days)
- Jaycee National Convention – 800
- International Trans Canada Cycling Tour
- Regatta of the Americas – 1000 (4 days)
- Red Bull Crushed Competition 2012
- 2010 Olympic Torch Relay
- Anna Olsens, Fresh-Food Network
- Canadian Professional Golf Tour Catering
- Dragon Boat, Welland – 11000 (7 days) 2015

**We cover the Niagara Region  
Since 1971**

***CALL TODAY!***

Tel: 905-397-9950

Fax: 905-397-0687

Email: [catering@feastivities.ca](mailto:catering@feastivities.ca)

[www.feastivities.ca](http://www.feastivities.ca)

***Corporate Program***

**FEASTIVITIES DIVISION**



To assist you in creating your best employee summer event, corporate lunch or Christmas party; Feastivities Events & Catering offers an array of event and menu options.

From our Outstanding Catered BBQ, to our total event planning service, to our Elegant Christmas Parties, you will be able to create a sensational event for your company. Whether you are feeding a lunch for 25 or a corporate event for 500 we will make your event a roaring success.

- Our Goals:***
1. Outstanding Quality
  2. Value Pricing
  3. Ease of Ordering
  4. We do all the Work!



## CATERED CORPORATE PICNICS

### Salad

#### Chicken Caesar Salad

**Mixed Young Greens**  
in House Ver Jus Dressing with Fruits,  
Spiced Nuts and crumbled Feta

**Traditional Heirloom Caprese Salad**  
with Basil Marinated Mozzarella and Balsamic Drizzle

**Mixed Green Salad**  
in Sesame Ginger Dressing with Vineland  
and Peaches and crispy Asian Noodles

**Bibb Lettuce Salad**  
with crumble blue cheese, roasted pear,  
toasted walnuts and white honey dressing

### Choose 2 Sides

Baked Potato and Sour Cream  
Backyard Baked Bean  
Corn on the Cob  
Kettle Chips and Dip  
Jalapeño Corn Bread  
Watermelon and Strawberry Garnish Platters

### Choose your Entrée

#### Burgers & Dogs

Charbroiled 1/4 pound Steak Burger and  
Jumbo all Beef Kosher Hot Dog with all the trimmings

#### Sausage and Sliders

Homemade Italian Sausage with a touch of Fennel and Spice and  
delicious Pulled Pork Sliders with Chili Slaw

#### Chicken and Ribs

Grilled Breast of Chicken with sweet Chipotle BBQ Sauce and  
our award winning Smokehouse Ribs and  
40 Creek Whisky Mop Sauce

#### Big Ol' Steak

10 oz hand cut AAA Striploin Steak seasoned and grilled  
to perfection with Sautéed Mushrooms, onions and  
garlic herb butter

### Add-Ons

- \$4 Bone-in Chicken Breast in 2 Sauces
- \$3 BBQ'd Bone-in Chicken
- \$5 Jumbo Shrimps on the Barbie
- \$6 Seafood Skewers
- \$9 Slider Bar ~ Buffalo Chicken  
~ Pulled Pork  
~ Beef Burger

### Add the Best Dessert Ever!

#### The Pie Bar

Fresh baked Niagara Fruit Pies, 4 varieties for your guests to  
choose from with Vanilla Ice Cream



## CORPORATE LUNCHES

### Corporate Cold Menus

#### 1 That's a Wrap

Choose 2 Cold Salads  
Our assortment of 5 delicious California  
Wraps including Black Forest Ham and  
Cheese, Grilled Vegetables and Goats  
Cheese, Chicken Caesar, Roast Beef and  
Horseradish, Mayo, Egg Salad  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares

#### 2 Light Working Lunch

Mixed Green Salad with House Dressing  
with Vine Ripened Tomatoes and  
Cucumbers or  
Caesar Salad with Smokey Bacon and  
Garlic Herb Croutons  
Light Sandwich Platters with 4 delicious  
flavours, Ham and Cheese, Egg Salad,  
Chicken Caesar and Roast Beef  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares

#### 3 Under Construction

Choose 3 Salads  
Assorted Rolls and Butters  
Assorted Premium Cold Cut Platter  
Sliced Cheeses, Spiced Olives and Hot  
Peppers, Grilled Vegetables, Lettuces,  
Sliced Tomatoes  
~ Mayo's and Mustards  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares

*We offer Gluten-Free and Vegetarian options.  
Call for details.*



## CORPORATE LUNCHES

### Corporate Hot Menus

4

#### A Taste of Italy

Breads and Spreads  
Choice of 2 Salads  
Penne Rigate in our Homemade Marinara  
Sauce with Fresh Basil and Parmesan  
Roasted Sausage and Onions  
Homemade Meatballs  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares

5

#### Classic Italian

Breads and Spreads  
Choice of 2 Salads  
Traditional Lasagna with Meat Sauce  
Assorted Italian Meats with Panini Rolls  
and Sliced Cheeses  
~ Fresh Fruit Tray  
~ Tiramisu

6

#### Power Lunch

Choose 2 Salads  
Slow roasted AAA Sirloin Beef on a  
Bun with Horseradish Jus  
Garlic and Herb Roasted BBQ  
Boneless Chicken  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares

7

#### Country Favourite

2 Cold Salad of your choice  
Country Fried Chicken Breast (Boneless)  
Cottage Chicken Gravy  
Mashed Potatoes  
Country Buttermilk Biscuits  
Corn on the Cob  
~ Fresh Fruit Tray  
~ Assorted Dessert Squares



## Corporate Lunch Menu Pricing

	Min. 20 to 49	50 to 99	100+
1. That's a Wrap	15.95	14.95	12.95
2. Light Working Lunch	14.95	13.95	11.95
3. Under Construction	16.95	15.95	13.95
4. Taste of Italy	18.95	17.95	15.95
5. Classic Italian	19.95	18.95	16.95
6. Power Lunch	18.95	17.95	15.95
7. Country Favourite	16.95	15.95	14.95

Order regularly to receive additional discounts!  
Corporate menus can also be used for office or  
plant get-togethers, retirements or  
office Christmas Parties.

### Terms and Conditions

1. Paperware, heavy disposable flatware and  
dishware, paper cups and napkins, included.  
We will include serving utensils and heating  
elements as required.
2. China flatware, dishware and cups, add \$4.95  
per person.
3. Cold canned pop and bottled spring water,  
add \$1.95 per person.
4. Coffee/Tea Station: creamers, sugar,  
stir sticks, tea bags and milk,  
add \$2.95 per person.
5. Rentals: 8ft. rectangle ( 54 x 120 ) add \$10.00  
5ft. round ( 72 x 72 ) add \$10.00  
Linen Napkins add \$0.35  
White Venetian or Brown Folding Chairs add \$3.50
6. Free Delivery for orders exceeding \$195.00.  
(Orders under \$195.00, delivery charge will apply)
7. Order 72 hours prior to catering.  
We will try to accommodate last-minute orders.
8. Terms of corporate payment, payment is  
preferred 14 days following function with  
approved credit. First orders are C.O.D.
9. Menus can be customized for that special function.