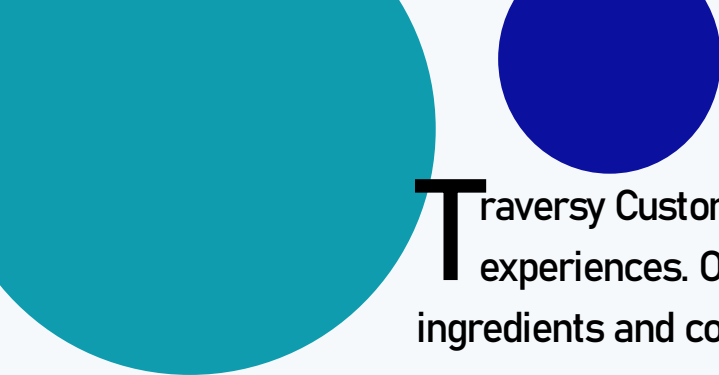




CATERING TO
YOUR NEEDS

raversy
Custom Catering

MEETING AND EVENTS MENU



Traversy Custom Catering specializes in creating memorable fine dining experiences. Our experienced team prepares our menus using the finest ingredients and cooked fresh for your event.

Whether you're hosting a corporate event, planning a wedding, or a private gathering, we'll provide a menu that will excite and delight.

Corporate Event Catering

We cater everything from Christmas parties, company milestones, embassy gatherings or catered lunches to show staff appreciation. We've served some of Ottawa's brightest business and political minds. We take care of the food, and you take care of the speeches.

Outdoor Event Catering

You relish the summer and want to host an outdoor event or BBQ. We have charcoal grills or spits that will delight your guests. We also know a tent guy who can keep your guests dry, just in case.

Wedding Catering

Let us help make your special day one to remember. We offer a served plated menu, buffets, as well as creative BBQ menus. We will work within your budget to create a unique and memorable experience for one of the most important days of your life.

Private Party Catering

Looking to celebrate? Whether you're hosting a big birthday party, brunch, your child's graduation, rehearsal dinner, remembrance of life celebration, or you just want to have some of your family and friends over for a delicious meal, we have you covered.



All Prices Subject to 13% HST, 15% Gratuity, Minimum 20 guests

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General Information

- Guaranteed attendance figures must be confirmed no later than three business days in advance of the function.
- Your event should adhere to the discussed agenda. Late fees may apply.
- Linens and additional rentals available upon request at an extra charge.
- Bar service may be available at an extra charge.
- All prices subject to 13% HST and 15% gratuity.
- Minimum 20 guests (except for cocktail receptions).
- Minimum 30 guests required for Interactive Stations
- Non-refundable 50% deposit of estimate required to secure your date and menu.
- Final payments are due on day of event.

Angela and I look forward to working with you on your event. Be it large or small, we will give your special occasion our personal attention. Please contact us with any questions you may have about the menu or our services. Traversy Custom Catering is very happy to work with you to put together a menu that fits your special needs and event.

Chef Shawn



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Breaks & Snacks

Keeep your meeting attendees energized with nourishing breaks and snacks.

Our staff will drop off your break order, set up, as well as come back and pick up dirty platters etc.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Linens, and additional rentals available upon request.

Break Option #1 *The Parfait Bar*

Greek Yogurt
Granola
Mixed Berries
Honey & Maple Syrup
Banana Bread & Raisin Loaf
\$10.00 per person

Break Option #2 *Continental*

Muffins
Warm Sticky Buns
Danishes
Fresh Fruit with Field Berries
\$10.00 per person

Break Option #3 *Bagel Bar*

Assorted Bagels
Smoked Salmon
Sliced Tomatoes
Thinly Sliced Cucumbers
Cream Cheese
Fresh Fruit
\$13.00 per person



Break Option #4 *A La Carte*

Individual Fruit Yogurts	\$3each	Coffee, tea	\$2.50 per person
Whole Fruit	\$3.00 per person	Vegan Smoothies	\$3.50 per person
Bagels & Herb Cream Cheese	\$4.00 per person	Bottled Water by the case (24)	\$20.00
Banana Bread or Raisin Loaf	\$4.00 per person	Soft Drinks (canned)	\$1.75 each
Muffins & Pastries	\$5.00 per person	Sparkling Water (Bubl�)	\$2.00 each
Sliced Fruit Platter	\$5.00 per person	Tropicana Juice (400ml)	\$3.50 each

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Hot Breakfast Buffets

Consider a hot breakfast buffet.

Our staff will drop off your break order, set up, as well as come back and pick up dirty platters etc.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Linens, and additional rentals available upon request.

Hot Breakfast Buffet #1 *The American*

Scrambled Eggs
Bacon & Sausage
Home-Fries, Baked Beans
Fresh Fruit
Coffee, Tea
Orange & Cranberry Juice
Bottled Water
\$15.00 per person

Hot Breakfast Buffet #3 *The Croissantwich*

Croissant Sandwich
(Egg, Cheese and Bacon)
Home Fries
Fresh Fruit
Coffee, Tea
\$12.95 per person

Hot Breakfast Buffet #2 *The Benedict*

Eggs Benedict
(Spinach or Ham)
Home-Fries, Baked Beans
Fresh Fruit
Coffee, Tea
Orange Juice, Cranberry Juice,
Bottled Water
\$18.00 per person



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Working Lunch

Break during the day with a professional working lunch made with fresh ingredients.

Our staff will drop off your lunch, set up, as well as come back and pick up dirty platters etc.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Linens, and additional rentals available upon request.

Working Lunch #1

Triangle Sandwich Buffet

Egg Salad
Chicken Salad
Tuna Salad
Ham Salad
Your Favorite Soup
Pickles, Marble Cheese Pieces
Chocolate Chip & Short Bread Cookies
\$15.00 per person

Working Lunch #3

Make Your Own Sandwich Buffet

Assortment of Breads & Fresh Buns
Mustards & Mayonnaise
Chicken Breasts, Sliced Ham
Salami, Turkey Breast
Sliced Cheese, Veggies & Hummus
Pickles, Lettuce, Condiments
Fresh Fruit & Cookies
\$20.00 per person

Working Lunch #2

Deli Sandwich Platter

Chicken Ranch Wrap
Steak Wrap
Turkey Breast & Cheese Kaisers
Smoked Meat on Rye
Egg Salad Sandwiches
Fresh Veggies & Hummus
Pickles, Marble Cheese Pieces
Chocolate Chip & Short Bread Cookies
\$17.25 per person



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Hot Lunch Buffet

Take lunch up a level with a homemade buffet meal with a personal touch.

Our staff will set up the buffet tables, serve, clear, and clean up (2hrs). All buffet and serving equipment is provided.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Linens, and additional rentals available upon request.

Hot Buffet #1

Garlic Bread
Caesar Salad
Beef Lasagna
Fresh Fruit & Tiramisu
\$20.00 per person

Hot Buffet #2

Fresh Rolls & Butter
Chef's Seasonal Greens
Macaroni & Cheese
Bacon Wrapped Meat Loaf
Beef Gravy
\$22.00 per person

Hot Buffet #3

Fresh Rolls & Butter
Chef's Seasonal Greens
Grilled Chicken
Mango Salsa
Roasted Mini Red Potatoes
Mixed Seasonal Vegetables
\$22.00 per person



Hot Buffet #4

Fresh Pita or Naan Bread
Chef's Seasonal Greens
Couscous Salad
Basmati Rice
Chicken Curry
Apple Strudel
\$20.00 per person

Hot Buffet #5

Pastry Vol-au Vent Shells
Chicken à la King
Roasted Potatoes
Roasted Vegetables
Chef's Seasonal Greens
\$20.00 per person



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BBQ Menu

Traversy Custom Catering will provide an on-site BBQ with delicious home-cooked food created with fresh ingredients.

Your meal will be cooked on-site. Our staff will set up the buffet tables, serve, clear, and clean up. All buffet and serving equipment is provided.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Bar service, linens, additional rentals available upon request.

Onsite BBQ #1

Grilled Chicken & Pulled Pork
Assortment of Buns
Chef's Mixed Greens with 2 Dressings
Creamy Cabbage Salad
Assorted Condiments
Lettuce, Tomato, Onion
Chocolate Chip & Short Bread Cookies
\$20.00 per person

Onsite BBQ #2

*Choice of 2 proteins
(1 of each per person)*
Grilled Chicken
6oz Hamburgers
All Beef Hot Dogs
Hamburger & Hotdog Buns
Chef's Mixed Greens with 2 Dressings
Creamy Cabbage Salad
Assorted Condiments
Lettuce, Tomato, Onion, Pickles
Chocolate Brownies
\$22.00 per person



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One Site BBQ #3

Fajita Bar

Chips & Salsa
Flour Tortillas
Southwestern Style Rice
Charcoal Broiled Marinated Chicken
Charcoal Broiled Marinated Steak
Baked Beans, Pico De Gallo,
Guacamole, Sour Cream
Shredded Cheese & Lettuce
Chocolate Brownies & Fresh Fruit
\$24.00 per person

On Site Charcoal BBQ #4

Chips & Salsa
Chef's Seasonal Greens
Pasta Salad
6oz Hamburgers
All Beef Hot Dogs
Hamburger & Hotdog Buns
Assorted Condiments
Lettuce, Tomato, Onions, Pickles
Chocolate Chip Cookies & Fresh Fruit
\$18.50 per person

On Site Charcoal BBQ #5

Charcoal Broiled Steak
Fresh Rolls & Butter
Caesar Salad
Chef's Seasonal Greens
Chef's Baked Potato Bar
Peppercorn Sauce
Crème Brûlée

Choice of Steak
8oz Top Sirloin *\$42.00 per person*
8oz New York *\$55.00 per person*
8oz Filet Mignon *\$80.00 per person*



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Cocktail Reception

Let us help you put together a cocktail reception to suit your needs. Choose from hot and cold passed hors d'oeuvres, interactive stations, and platters.

Our staff will set up the buffet tables, serve, clear, and clean up. All buffet and serving equipment is provided.

Price includes *

- Paper plates
- Paper napkins
- Real cutlery

*Linens, and additional rentals available upon request.

Cold Hors d'oeuvre

Scallop & Roasted Corn Salsa	<i>\$35.00 per dozen</i>
Beef Carpaccio grainy Mustard & Pickled Onions	<i>\$35.00 per dozen</i>
Shrimp & Dill on Crostini	<i>\$26.00 per dozen</i>
Smoked Salmon on Potato Pancake	<i>\$26.00 per dozen</i>
Tomato Bocconcini Spears	<i>\$22.00 per dozen</i>
Dates Stuffed with Blue Cheese, Wrapped in Bacon	<i>\$22.00 per dozen</i>
Cucumber & Herb Cream Cheese	<i>\$18.00 per dozen</i>
Angelic Eggs	<i>\$18.00 per dozen</i>



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Hot Hors d'oeuvre

Marinated Beef Skewers with Teriyaki Sauce	<i>\$35.00 per dozen</i>
Bacon Wrapped Scallops	<i>\$35.00 per dozen</i>
Curry Mayo Chicken Skewers	<i>\$26.00 per dozen</i>
Mini Arancini	<i>\$24.00 per dozen</i>
Chicken Empanadas	<i>\$24.00 per dozen</i>
Stuffed Mushroom Caps	<i>\$20.00 per dozen</i>
Veal Meat Balls with Tomato Basil Glaze & Pomodoro Cheese	<i>\$20.00 per dozen</i>
Spanakopita with Tzatziki	<i>\$20.00 per dozen</i>
Sausage Rolls	<i>\$20.00 per dozen</i>
Red Hot Cauliflower Wings	<i>\$18.00 per dozen</i>
Chicken Wings	<i>\$18.00 per dozen</i>



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Interactive Stations

Quesadillas

Pressed Quesadillas
Chicken & Vegetarian
Served with Chips & Salsa
Guacamole
Sour Cream
\$8.95 per person

Mashed Potato Bar

Yukon Gold Mashed Potatoes
Choice of Toppings (6)
Butter, Sour Cream, Shredded Cheese,
Green Onion, Red Onion, Chives,
Broccoli (Cooked), Cauliflower (Cooked)
Chili con Carne, Taco Meat, Bacon,
Italian Sausage,
BBQ Sauce, Gravy,
Corn, Peas, Carrots
\$9.95 per person

Flambé Crêpes

Strawberry Stuffed Crêpes Flambéed to Order
Whipped Cream
\$10.95 per person



Sliders

Carved Roast Beef
or
Smoked Beef Brisket
Mini Buns
Mustards
Horseradish
\$9.95 per person

Shrimp or Mussels

Tequila Shrimp
or
Beer Mussels
Cooked to Order
\$12.95 per person

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Platters

Cheese Board

Fruit Garnish

Old Cheddar

Marble

Baby Bel

Brie

Flavoured Goat Cheese

Crostini & Crackers

\$4.85 per person

Pate Platter

Duck Liver Pate

Pork Liver Pate

Chicken Liver Pate

Crackers & Baguette

\$4.25 per person

Vegetable

Crudité Pails

\$8.95 each

Fresh Vegetable Platter with Hummus

\$2.45 per person

Charcuterie Board

Genoa Salami

Soppressata Salami

Capicola Ham

Kielbasa

Pepperettes

Baguette & Crostini

Olives & Pickles

Bocconcini Cheese

\$235.00 per platter

(serves 20 people)



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Plated Dinners

Our plated four course menus are perfect for weddings or formal events. Your choice of two entrees, soup, market salad, and dessert. Chef Shawn will discuss your soup and salad options when you select your menu.

Vegetarian, gluten free and vegan options available on request.

Price includes *

- China
- Water Glasses
- Cutlery

*Linens, and additional rentals available upon request.

Plated Dinner #1

Fresh bread & butter
Roast Pork Tenderloin
Pear Chutney
Potato & Cheese Croquettes
Seasonal Vegetables
\$48.00 per person



Plated Dinner #2

Fresh bread & butter
Stuffed Breast of Chicken Supreme
with a Spinach & Mushroom Farce, Supreme Sauce
Roasted Mini Potatoes
Seasonal Vegetables
\$55.00 per person

Plated Dinner #3

Fresh bread & butter
Grilled Salmon Filet
Curry Sauce with Coconut Milk
Basmati Rice
Seasonal Vegetables
\$55.00 per person



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Plated Dinner #4

Fresh bread & butter
Roast Baron of Beef
Demi Glaze
Yellow Mashed Potatoes
Seasonal Vegetables
\$60.00 per person



Plated Dinner #5

Braised Beef Short Ribs
Onion Gravy
Yellow Mashed Potatoes
Seasonal Vegetables
\$75.00 per person

Choice of Dessert

Crème Brûlée
Whipped Cheese Cake with Berry Coulis
Sticky Toffee Pudding
Strawberry Trifle



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Buffet Dinners

Treat your guests to a homemade buffet dinner perfect for weddings or formal events.

Our staff will set up the buffet tables, serve, clear, and clean up. All buffet and serving equipment is provided.

Vegetarian, gluten free and vegan options available on request.

Price includes *

- China
- Paper Napkins
- Cutlery

*Linens, table skirting, glasses, and additional rentals available upon request.

Buffet #1

Fresh Rolls & Butter
Chef's Seasonal Greens
2 Additional Seasonal Salads
Grilled Chicken Alfredo
Roast Loin of Pork
Charcutière Sauce
Fresh Seasonal Vegetables
\$38.00 per person



Buffet #2

Fresh Rolls & Butter
Chef's Seasonal Greens
2 Additional Seasonal Salads
Pasta with Tomato Basil Sauce Baked with Mozzarella
Saffron Rice
Fresh Seasonal Vegetables
Breast of Chicken, Supreme Sauce
\$35.00 per person

Add Carved Roast Baron of Beef
\$42.00 per person

Buffet #3

Fresh Rolls & Butter
Chef's Seasonal Greens
2 Additional Seasonal Salads
Atlantic Salmon Filet with Creamy Dill Sauce
Chicken Chasseur (Mushroom & Tomato Concassé Sauce)
Fresh Seasonal Vegetables
\$45.00 per person

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Desserts

Flambe Crepe Station	<i>\$9.00 per person</i>
Make Your Sundae Bar	<i>\$7.00 per person</i>
Crème Brûlée	<i>\$6.50 per person</i>
Sticky Toffee Pudding	<i>\$6.50 per person</i>
Freshly Baked Chocolate Chip Cookies	<i>\$6.50 per dozen</i>
Freshly Baked Short Bread Cookies	<i>\$6.50 per dozen</i>
Apple or Peach Crumble	<i>\$6.00 per person</i>
Whipped Cheese Cake with Berry Coulis	<i>\$6.00 per person</i>



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