



CATERING TO
YOUR NEEDS

raversy
Custom Catering

MEETING AND EVENTS MENU

Table of Contents

Creating Unforgettable Experiences

1. Cover
2. Table Of Contents
3. General Information
4. Breaks & Snacks
5. Hot Breakfast Buffet
6. Working Lunch
7. Hot Lunch Buffet
8. BBQ Menu

9. BBQ Menu
10. Cold Cocktail Reception
11. Hot Cocktail Reception
12. Interactive Stations
13. Platters
14. Plated Dinner
15. Plated Dinner
16. Buffet Dinner
17. Desserts



All Prices Subject to 13% HST, 17% Gratuity, Minimum 20 guests
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General Information

Our catering services cover a wide range of events to suit every occasion. From weddings, bar mitzvahs, and barbecues to corporate events, lunches, and celebrations of life, we ensure each gathering is memorable and flawlessly executed. Whether you're hosting an outdoor BBQ in the summer or a sophisticated wedding reception, we accommodate your needs. Our diverse menu options include plated meals, buffets, and creative BBQ selections, all designed to fit your preferences and budget. Let us handle the culinary details while you focus on celebrating with family, friends, or colleagues.

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 17% 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.

All chicken and beef is Halal

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

Keep 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

\$12.00 per person

Break Option #2

Continental

Muffins, Warm Sticky Buns,
Danishes
Fresh Fruit with Field Berries
\$12.00 per person

Break Option #3

Bagel Bar

Assorted Bagels
Smoked Salmon
Sliced Tomatoes
Thinly Sliced Cucumbers
Cream Cheese
Fresh Fruit
\$15.00 per person



Break Option #4

A La Carte

Individual Fruit Yogurts	\$3 each
Whole Fruit	\$3.00 per person
Bagels & Herb Cream Cheese	\$4.00 per person
Banana Bread or Raisin Loaf	\$4.00 per person
Muffins & Pastries	\$5.00 per person
Fresh Fruit Platter	\$5.00 per person
Assorted Dessert Squares	\$6.00 per person

Coffee, tea	\$2.50 per person
Vegan Smoothies	\$3.75 per person
Bottled Water by the case (24)	\$24.00
Soft Drinks (canned)	\$2.25 each
Sparkling Water (Bubly)	\$2.50 each
Tropicana Juice (400ml)	\$3.75 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

Fresh Croissants

Scrambled Eggs

Bacon & Sausage

Home-Fries, Baked Beans

Fresh Fruit

Orange Juice

\$17.00 per person

Hot Breakfast Buffet #4

The Frittata

Frittata

(Spinach, Mushroom & Bell Peppers)

Home-Fries, Bacon,

Turkey Sausage

Cinnamon Raisin French Toast

Fresh Fruit

Orange Juice

\$16.95 per person

Hot Breakfast Buffet #2

The Benedict

Eggs Benedict

(Spinach or Ham)

Home-Fries, Baked Beans

Fresh Fruit

Orange Juice

\$18.50 per person

Hot Breakfast Buffet #3

The Croissant Sandwich

Croissant Sandwich

(Egg, Cheese and Bacon)

Home Fries, Fresh Fruit

Orange Juice

\$12.95 per person

Hot Breakfast Buffet #5

The Quiche

Quiche

(Mushroom, Leek & Swiss Cheese)

Sliced Ham

Home Fries, Fresh Fruit

Orange Juice

\$16.95 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,
Chocolate Chip &
Short Bread Cookies
\$16.00 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
\$18.75 per person

Working Lunch #3
Make Your Own Sandwich Buffet
Assortment of Breads & Buns
Mustards & Mayonnaise
Chicken Breasts, Sliced Ham
Salami, Turkey Breast,
Sliced Cheese, Pickles, Lettuce,
Condiments,
Veggies & Hummus
Fresh Fruit & Cookies
\$20.00 per person



Working Lunch #4
Triangle Sandwich Platter
Egg Salad
Chicken Salad
Tuna Salad
Ham Salad
1.5 Sandwiches per person
\$7.95 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
Strawberry Trifle
\$21.00 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
Chickpea Curry Salad
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

Chef's Seasonal Greens
Pastry Vol-au Vent Shells
Chicken à la King
Roasted Potatoes
Roasted Vegetables
\$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 Charcoal BBQ #1
BBQ 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 Charcoal BBQ #2
BBQ Chicken (Halal)
5oz Hamburgers (Halal)
Hamburger 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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All Charcoal BBQ's are subject to \$250.00 service charge
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BBQ Menu

One Site Charcoal 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

5oz Hamburgers (Halal)

All Beef Hot Dogs (Halal)

Hamburger & Hotdog Buns

Assorted Condiments

Lettuce, Tomato, Onions, Pickles

Chocolate Chip Cookies & Fresh Fruit

\$20.00 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 *\$47.00 per person*

8oz New York *\$60.00 per person*

8oz Filet Mignon *\$85.00 per person*



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Cocktail Reception

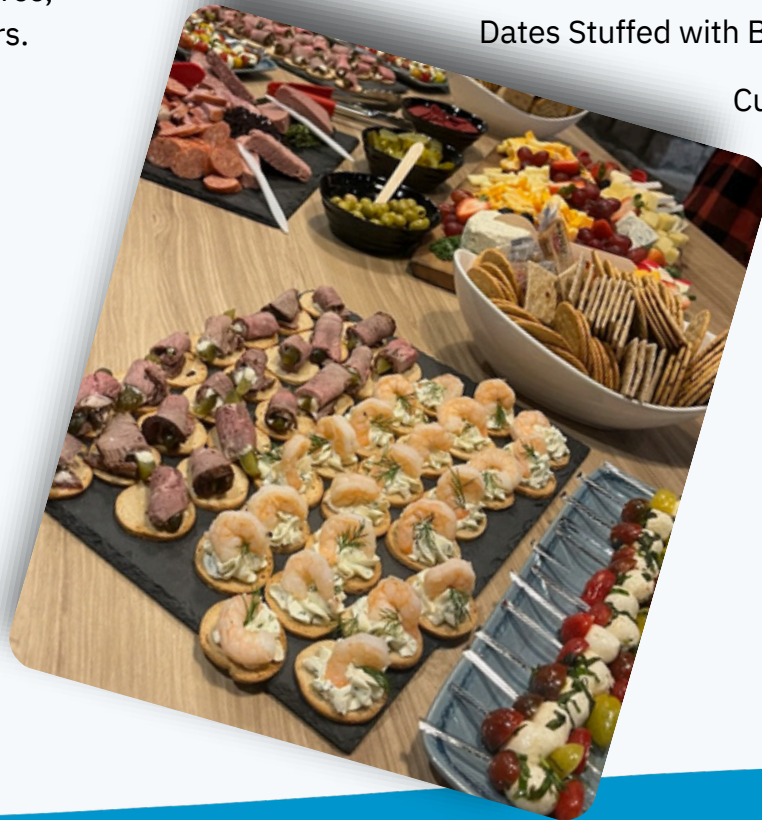
Let us help you put together a cocktail reception to suit your needs. Choose from hot and cold passed hors d'oeuvres, interactive stations, and platters.

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	\$36.00 per dozen
Beef Carpaccio grainy Mustard & Pickled Onions	\$36.00 per dozen
Shrimp & Dill on Crostini	\$27.00 per dozen
Smoked Salmon on Gluten Free Crostini	\$27.00 per dozen
Tomato Bocconcini Spears	\$22.00 per dozen
Dates Stuffed with Blue Cheese, Wrapped in Bacon	\$23.00 per dozen
Cucumber & Herb Cream Cheese	\$19.00 per dozen
Angelic Eggs	\$19.00 per dozen



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Hot Hors d'oeuvre



Marinated Beef Skewers with Teriyaki Sauce \$36.00 per dozen

Bacon Wrapped Scallops \$36.00 per dozen

Curry Mayo Chicken Skewers \$27.00 per dozen

Mini Arancini \$24.00 per dozen

Chicken Empanadas \$24.00 per dozen

Stuffed Mushroom Caps \$20.00 per dozen

Veal Meat Balls with Tomato Basil Glaze & Pomodoro Cheese \$22.00 per dozen

Spanakopita with Tzatziki \$20.00 per dozen

Sausage Rolls \$20.00 per dozen

Red Hot Cauliflower Wings \$18.00 per dozen

Chicken Wings \$20.00 per dozen



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Interactive Stations

Quesadillas

Pressed Quesadillas
Chicken & Vegetarian
Served with Chips & Salsa
Guacamole
Sour Cream
\$10.95 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
\$11.95 per person

Flambé Crêpes

Strawberry Stuffed Crêpes Flambéed to Order
Whipped Cream
\$11.95 per person



Sliders

Carved Roast Beef
or
Smoked Beef Brisket
Mini Buns
Mustards Horseradish
\$12.25 per person

Shrimp or Mussels

Tequila Shrimp
or
Beer Mussels
Cooked Onsite
\$12.95 per person



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Platters & Boards

Cheese Board

Fruit Garnish

Old Cheddar

Marble

Baby Bel

Brie

Flavoured Goat Cheese

Crostini & Crackers

\$5.25 per person

Fresh Vegetable Platter with Hummus

\$3.25 per person

Nacho Chips & Salsa

\$5.00 per person

Onion Dip With Kettle Chips

\$5.00 per person

Halal Charcuterie Board

All Beef Salami

All Beef Bologna

Beef Cured Sausage

Smoked Turkey

Baguette & Crostini

Olives & Pickles

Bocconcini Cheese

\$250.00 per platter

(serves 20 people)

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 *

- Paper Plates
- Paper Napkins
- Real Cutlery

*Linens, China, and additional rentals available upon request.

Plated Dinner #1
Fresh bread & butter
Chef Salad
Choice Of Soup
Roast Pork Tenderloin
Pear Chutney
Potato Cheese Croquettes
Seasonal Vegetables
Choice Of Dessert
\$48.00 per person



Plated Dinner #2
Fresh bread & butter
Chef Salad
Choice Of Soup
Stuffed Breast of Chicken Supreme
with a Spinach & Mushroom Farce
Supreme Sauce
Roasted Mini Potatoes
Seasonal Vegetables
Choice Of Dessert
\$55.00 per person

Plated Dinner #3
Fresh Bread & Butter
Chef Salad
Choice Of Soup
Grilled Salmon Filet Curry Sauce
with Coconut Milk Basmati Rice
Seasonal Vegetables
Choice Of Dessert
\$55.00 per person



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Plated Dinners

Plated Dinner #4

Fresh Bread & Butter
Chef Salad
Choice Of Soup
Roast Baron of Beef
Demi Glaze
Yellow Mashed Potatoes
Seasonal Vegetables
Choice Of Dessert
\$60.00 per person



Plated Dinner #5

Fresh Bread & Butter
Chef Salad
Choice Of Soup
Braised Beef Short Ribs
Onion Gravy
Yellow Mashed Potatoes
Seasonal Vegetables
Choice Of Dessert
\$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 *

- Paper Plates
- Paper Napkins
- Cutlery

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

Buffet #1

Fresh Rolls & Butter
Chef's Seasonal Greens
2 Additional Seasonal Salads
Grilled Chicken With a Garlic Cream Sauce
Roast Loin of Pork With a Charcutière Sauce
Fresh Seasonal Vegetables

\$39.00 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

\$40.00 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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A La Carte Desserts



Assorted Dessert Square Platter *\$6.00 per person*

Crème Brûlée *\$6.50 per person*

Sticky Toffee Pudding *\$6.50 per person*

Apple or Peach Crumble *\$6.50 per person*

Whipped Cheese Cake with Berry Coulis *\$6.50 per person*

Tiramisu *\$7.00 per person*

Freshly Baked Chocolate Cookies *\$7.00 per dozen*

Freshly Baked Short Bread Cookies *\$7.00 per dozen*

Make Your Own Sundae Bar *\$8.50 per person*

Flambé Crepe Station *\$11.95 per person*



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