



A Fine Fit
• catering & consulting •

WEDDINGS & BUFFET MENU

Weddings & Buffet Prices - per person

We are excited to feature a wide range of entrees, soups, salads, sides and desserts that together will make a perfect dinner for your party. Notice that the sides accompanying each entree are suggestions only. Feel free to adjust sides to your liking. Custom dinners are also available and I would be happy to create a special menu for your group. Please allow extra time for pricing. Entrees feature local meats and seasonal produce wherever possible in order to promote health and support our local economy! Any special dietary needs will be accommodated at no extra charge.

ENTREES

We set up our dinner buffet to accommodate any needs of your group. Start with a main, and either go with the suggested sides to accompany the main, or choose your own from the selection below. Choose any other additions a la carte or pick a package that suits your event.

Greek roasted chicken21

Skinless chicken quarters roasted in garlic and Greek herbs with a side of refreshing cucumber and mint tzaziki.

Pesto chicken21

House-made pesto marinated slow roasted chicken

Asparagus and goat cheese stuffed chicken breast.....23

Skinless chicken breast stuffed with a delicious mixture of cheeses, asparagus, lemon zest and herbs accompanied by white wine shallot reduction

Tarragon roast beef au jus.....21

Tender Northern Ontario beef roasted in tarragon and red wine.

Beef and Elk bourguignon22

Local beef and elk, root vegetables and pearl onions slow roasted in red wine in this Julia Child inspired classic.

Stuffed pork tenderloin with white wine mushroom sauce.....23

Local pork tenderloin stuffed with criminy mushrooms, fresh herbs and shallots and smothered in white wine mushroom sauce.

Caribbean style jerk marinated pork tenderloin.....21

House-made sweet and spicy jerk marinated Northern Ontario pork tenderloin, roasted to juicy perfection

SIDE SUGGESTION: Bahamian peas'n'rice and roasted plantain

Grilled Atlantic salmon with fresh mango cilantro salsa.....25

Fresh salmon filet seasoned and grilled till flaky tender with a side of freshly made mango salsa with cilantro and lime

Grilled trout with lemon and herb hollandaise.....25

Marinated and grilled till flakey tender, with house made hollandaise

Roasted turkey dinner with all the fixings22

A festive feast accompanied by pan jus gravy and cranberry sauce

Mexican fiesta18

All the makings of a delicious Mexican feast, with pulled local beef and grilled chicken, warm tortillas, fresh tomatoes and lettuce, house-made guacamole and fresh salsa, sour cream and cheddar



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VEGETARIAN SELECTIONS

Pesto Penne15

Penne tossed in homemade basil pesto and fresh parmesan with balsamic roasted zucchini, sweet peppers and mushrooms.

Served with your choice of two sides

Roasted vegetable lasagna17

A comfort classic for those who wish to pass on the meat with layers of roasted squash, peppers, mushrooms and cheese. Topped with my homemade pesto cream sauce and mozzarella and baked to a golden brown.

Served with your choice of two sides

Stuffed portabella mushroom18

Grilled and stuffed with quinoa, caramelized onions, and peppers and broiled with peppered gouda.

Served with your choice of two sides

Ratatouille17

Sweet peppers, zucchini, tomatoes, crimini mushrooms and eggplant stewed to perfection. Finished with fresh herbs, olives and capers.

Served with your choice of two sides

SIDES

With all of the above entrees, any side can be switched with the selection below. Note that gourmet sides (*) are an additional .5 per person if chosen.

Side selections a la carte 3.0

Starches:

- Garlic smashed potatoes
- Maple roasted sweet potatoes
- Wild rice pilaf with cranberry & walnuts
- Rice pilaf with caramelized onions and mushrooms
- Creamy risotto with fresh Asiago*
- Roasted potato wedges
- Quinoa pilaf*
- Creamy garlic penne with fresh parmesan

Vegetables:

- Steamed asparagus with chive butter*
- Honeyed carrots
- Green beans with brown butter and almonds
- Roasted winter vegetables
- Corn on the cob (in season)
- Steamed broccoli hollandaise*

SALADS

We love making our salads fresh, colourful and full of flavour! When possible, we use local greens and vegetables in our salads

Salad selections a la carte 3.5 for any additional salad 1.5

Baby spinach salad with strawberries, candied pecans and honey balsamic vinaigrette

Mixed greens with julienned sweet peppers and blueberry vinaigrette- topped with feta and toasted sunflower seeds

Greek farfalle salad with chunks of feta, peppers and kalamata olives

Cesar with homemade croutons and dressing, with freshly grated parmesan

Creamy potato salad with boiled egg, crumbled bacon and fresh dill

Summer kale salad with baby kale, golden raisins, and toasted pistachios, tossed in white balsamic vinaigrette

Fall cole slaw with green apple, dried cranberries and toasted almonds

Thai style mixed greens with mandarin orange slices, redwing onion, toasted almonds and Thai vinaigrette

Caribbean style mixed greens salad with toasted coconut, fresh pineapple, grapes and sweet onion vinaigrette



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SOUPS

All soups are made in house with high quality ingredients and my own stock. See the lunch menu for more soup varieties!

Soup selections a la carte 3.0

- Butternut Squash with ginger cream
- Carrot and fennel with watercress
- Tomato basil with pesto swirl
- Wild mushroom bisque with truffle oil

BREAD BASKET

Breads..... a la carte 1.5

Fresh artisan loaves, pumpernickel bread, Italian buns. Served with whipped butter.

DESSERTS

Our desserts are hand crafted, often using local fruits and local Brulee Creek flour

Dessert selection a la carte 4.0

Warm gingerbread with lemon sauce and cream

Caribbean rum cake with coconut cream and caramel rum sauce

Individual berry and cream trifles with Chantilly cream and fresh berries

Dark chocolate truffle cake with raspberry sauce and cream

Pumpkin roll with cream cheese filling

Carrot pineapple cake with cream cheese frosting

All natural red velvet cake with roasted beets and cream cheese frosting

Gourmet cupcakes- 2 each:

- Grand Marnier orange with vanilla frosting,
- Bailey's chocolate with ganache,
- Irish Cream pecan with caramel frosting

HOT AND COLD DRINKS

We are committed to using only Fair Trade and organic coffee along with local loose leaf teas

Herbal teas are also available for those who would rather pass on the caffeine in the evening

Iced tea and lemonade is made from scratch using real lemons and no mixes

Hot a la carte 1.5

Fair Trade organic coffee

Loose leaf teas from International House of Tea

Herbal tea chest

Canadian honey, Fair Trade sugar, milk and cream on the side

Cold a la carte 1.5

Homemade lemonade - strawberry or lemon

Homemade iced tea - raspberry or lemon

PACKAGE PRICING

We have taken the liberty of combining all the extras into packages that will suit any style of gathering and any type of budget! Save by choosing a combination of sides rather than paying a la carte

**Tall per person 5.5
save 2.50 per person!**

Includes one main meat option with two sides in total. Add two salad options, artisan breads with butter, ice water service, coffee & tea

**Grande per person 7
save 5.50 per person!**

Includes two main meat options and four sides in total. Add two salad options, artisan breads with butter, ice water service, cold beverages, coffee & tea

**Venti per person 9.0
save 9.00 per person!**

Includes two main meat options with five sides total. Add three salad options, soup or additional side, artisan breads with butter, iced water service, cold beverages, coffee & tea