

BUFFET MENU



FROM AN INTIMATE GATHERING TO A LAVISH BANQUET WE CATER TO YOUR NEEDS

O'MALLEY'S
CATERING  RENTALS

T. 905.895.5082. | 580 Steven Court, Unit 5, Newmarket, ON L3Y 6Z2 | www.omalleyscatering.com |

GRAND

TWO SALADS
TWO ENTREES
TWO SIDES
TWO DESSERTS

\$25.95

EXTRAVAGANT

THREE SALADS
THREE ENTREES
(ONE ENTRÉE CAN BE A CARVING)
TWO SIDES
TWO DESSERTS

\$30.95

SUPERIOR

THREE SALADS
THREE ENTREES
ONE CARVED MEAT
THREE SIDES
THREE DESSERTS

\$34.95

MAIN ENTRÉE SELECTIONS

CHICKEN

- JERUSALEM** - WITH ARTICHOKES, SUN DRIED TOMATOES AND PESTO IN A GOAT CHEESE SAUCE
- MARSALA** - WITH MUSHROOMS, GARLIC, SHALLOTS AND MARSALA WINE IN A DEMI GLAZE SAUCE
- CREOLE** - PAN SEARED CHICKEN BREAST TOPPED WITH A CAJUN CREOLE SAUCE
- DIVAN** - WITH BROCCOLI FLORETS, MONTERREY JACK CHEESE IN A CREAMY MUSTARD SAUCE
- AL PESTO** - GRILLED CHICKEN IN A CREAMY BASIL PESTO SAUCE, TOPPED WITH CHOPPED TOMATO & PINENUTS
- TERIYAKI** - WITH A TERIYAKI GLAZE & GARNISHED WITH FRESH PINEAPPLE & SCALLION
- PICCATA** - WITH FRESH LEMON JUICE, CAPERS, PAN DRIPPINGS & CREAM
- SANTA FE** - BONELESS BREAST WITH A CHIPOTLE PESTO & PEPPER JACK CHEESE
- LEMON HERB** - WITH LEMON ZEST, JUICE, & A MEDLEY OF FRESH HERBS & GARLIC

SEAFOOD

- SOLE** - FILLED WITH CRAB & SCALLOPS SERVED WITH A CHARDONNAY CREAM SAUCE
- COCONUT TILAPIA** - WITH A DELICATE PINEAPPLE & RUM SALSA
- PAELLA** - PAN SEARED SHRIMP, MUSSELS, SCALLOPS & COD TOSSED IN SAFFRON RICE
- SALMON** - WITH A LEMON-CAPER CREAM SAUCE

BEEF & PORK

- PEPPER STEAK** - STRIPS OF BEEF WITH TRI-COLOUR PEPPERS, ONIONS & ROSEMARY DEMI GLACE
- EYE OF ROUND** - STUDED WITH BACON & GARLIC, SERVED WITH A LIGHT PAN GRAVY
- BURGUNDY** - BRAISED SIRLOIN WITH HEARTY VEGETABLES & POTATOES IN A BURGUNDY WINE SAUCE
- STROGANOFF** - TENDER STRANDS OF BEEF WITH PEARL ONIONS & GARLIC IN A SOUR CREAM-DEMI GLACE
- KABOB** - GRILLED SIRLOIN MORSELS WITH VEGETABLES & BRUSHED WITH HERB-GARLIC BUTTER
- CHOPS** - WITH PORK LOIN CHOPS WITH A GALA APPLE & ONION COMPOTE
- GLAZED HAM** - WITH A HONEY MUSTARD & BROWN SUGAR REDUCTION, GARNISHED WITH FRESH PINEAPPLE
- SHERRY PORK** - WITH SLICED CREMINI MUSHROOMS, ONIONS & HERBS IN A SHERRY WINE REDUCTION
- CIDER PORK LOIN** - WITH DICED APPLES & ROSEMARY, SERVED WITH A CREAMY LEEK SAUCE

VEGETARIAN

- PARMIGIANA** - WITH BREADED EGGPLANTS IN A SLIGHTLY SPICY MARINARA SAUCE & TOPPED WITH FRESH MOZZARELLA
- LASAGNA** - LAYERS OF PASTA & VEGETABLES, RICOTTA, MOZZARELLA & MARINARA
- POLENTA** - GRILLED POLENTA CAKES TOPPED WITH A WILD MUSHROOM RAGU
- RISOTTO** - WITH GARDEN VEGETABLES & ASIAGO CHEESE

CARVED MEATS

HERB TURKEY BREAST • TOP SIRLOIN OF BEEF • LEMON-PEPPER PORK LOIN
PRIME RIB OF BEEF (ADD \$3.00PP) • SEARED BEEF TENDERLOIN (ADD \$4.00PP) • BEEF STRIPLOIN (ADD \$2.00PP)

SALADS

- TOSSED GREEN GARDEN SALAD** WITH TWO DRESSINGS
- MIXED FIELD GREENS** WITH SUN DRIED CRANBERRIES, MANDARIN ORANGES & CARAMELIZED WALNUTS SERVED WITH BALSAMIC VINAIGRETTE
- ASSORTED GARDEN AND FIELD GREENS** WITH FRESH BERRIES, TOASTED ALMONDS AND CHEDDAR CHEESE SERVED WITH RASPBERRY VINAIGRETTE
- CLASSIC CAESAR SALAD** WITH CROUTONS AND PARMESAN CHEESE
- BOSTON BIBB LETTUCE** WITH FETA CHEESE, WILD MUSHROOMS AND ARTICHOKE HEARTS SERVED WITH SESAME VINAIGRETTE
- FRESH SPINACH SALAD** WITH RED ONIONS, BACON BITS, GRAPE TOMATOES AND MUSHROOMS SERVED WITH HONEY MUSTARD DRESSING
- RED JACKET POTATO SALAD** WITH FRESH DILL, CELERY, RED ONIONS IN A LEMON-GARLIC MAYO
- ROTINI PASTA SALAD** WITH OLIVES, TOMATOES, CUCUMBERS, PEPPERS & FETA IN A HERB VINAIGRETTE
- NEPTUNE PASTA SALAD** WITH SURIMI CRAB, BROCCOLI, CELERY & CREAMY CITRUS DRESSING
- CLASSIC COLESLAW** WITH CARROTS, RED CABBAGE & PEPPERS IN A TANGY DRESSING
- BABY SHELL PASTA SALAD** WITH BROCCOLI FLORETS, RED PEPPERS AND CHEDDAR CHEESE
- ANTIPASTO SALAD** WITH LEAFY LETTUCE, ARTICHOKE, MARI-NATED MUSHROOMS, ROASTED PEPPERS, OLIVES & CREAMY BALSAMIC VINAIGRETTE

SIDES

STARCH

- ROASTED RED SKIN POTATOES
- GARLIC OR PLAIN MASHED POTATOES
- CREAMY SCALLOPED POTATOES
- BAKED POTATOES
- PENNE MARINARA
- CHEESE TORTELLINI
- RIGATONI ALFREDO
- RICE PILAF

VEGETABLES

- GREEN BEANS AMANDINE
- CALIFORNIA VEGETABLES
- GLAZED CARROTS
- BROCCOLI CASSEROLE
- SEASONED CORN
- SWEET PEAS & CARROTS
- CREAMY CHEDDAR CAULIFLOWER
- GRILLED MEDITERRANEAN VEGETABLES

YOU CAN ADD ADDITIONAL ITEMS TO YOUR BUFFET PACKAGE,
STARTING AT \$1.00 PER ITEM.

DESSERTS

FRESH FRUIT PLATTER	ASSORTED CAKES & SQUARES
GOURMET COOKIE PLATTER	APPLE PIE
PECAN PIE	TRIPLE CHOCOLATE MOUSSE CAKE
STRAWBERRY SHORTCAKE	BLUEBERRY PIE
ORANGE CREAMSICLE CAKE	LAYERED CARROT CAKE
NEW-YORK CHEESECAKE	LEMON MERINGUE PIE

INCLUDED IN PRICE

COFFEE & TEA SERVICE
ROLLS & BUTTER
SERVERS
SET-UP & TEARDOWN
STANDARD TABLE LINEN
BUFFET LINEN
STANDARD DISHES & CUTLERY
WINE & WATER GLASS

ANY EVENT UNDER 50 PEOPLE, ADD \$2.00 MORE PER PERSON. FOR EVENTS OVER 150 PEOPLE, SPECIAL RATES WILL APPLY.

OTHER OPTIONS

YOU ALSO HAVE THE OPTION OF PURCHASING A BUFFET PACKAGE THAT IS FOR A "DROP-OFF" ONLY AND AT A REDUCED PRICE. WE CAN CUSTOMIZE THE PACKAGES TO SUIT YOU BUDGET AND NEEDS. PLEASE, DO NOT HESITATE TO ASK US HOW.

Prices and availability subject to change without notice. E.&.O.E.
Delivery & In-store pick-up available. Additional delivery charges may apply. HST not included. 15% Gratuity is applicable to all serviced events.