



## Jennifer's Catering Services General Breakfast Pricing 2016

Breakfast #1 – Buffet Style \$9.5

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Warm Belgian Waffles & Pancakes

Served with fresh fruit and light sour cream topping.

Assorted Whole Grain and Flaked Cereal

Assorted Muffins

Assorted Yogurt

Assorted Juice

Assorted Fresh Fruit

Whole, 2% and Skim Milk

Coffee/Tea

Breakfast #2 – Buffet Style \$11

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Mini Three Cheese Omelet

Grilled Lean Ham

Assorted Whole Grain and Flaked Cereal

Assorted Muffins

Assorted Yogurt

Assorted Juice

Assorted Fresh Fruit

Whole, 2% and Skim Milk

Coffee/Tea

Breakfast Buffet \$13.95

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Crisp Bacon

Fried Toupee Ham

Scrambled Eggs

Breakfast Sausages

Toasted Waffles & Maple Syrup

Home-Fried Hash Browns

Homemade Baked Beans

Assorted Whole Grain and Flaked Cereal

Tea Biscuits & Scones

Assorted Bagels

Assorted Fruit

Whole, 2% and Skim Milk

Assorted Juice

Coffee/Tea

Breakfast Buffet #2 \$13.95

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Assorted Pastries

Assorted Muffins

Assorted Whole Fresh Fruit

Breakfast Sausages

Toasted Waffles & Maple Syrup

Home-Fried Hash Browns

Homemade Baked Beans

Assorted Whole Grain and Flaked Cereal

Tea Biscuits & Scones

Assorted Bagels

Assorted Fruit

Whole, 2% and Skim Milk

Assorted Juice

Coffee/Tea



## Jennifer's Catering Services General Nutrition Break Pricing 2016

Coffee/Tea ONLY	\$2.00
Coffee/Tea, Juice, & Ice Water	\$3.00
Nutrition Break #1	\$4.00
Assorted Pastries	
Assorted Muffins	
Coffee/Tea	
Nutrition Break #2	\$5.50
Assorted Pastries	
Assorted Muffins	
Assorted Whole Fresh Fruit	
Assorted Juice	
Coffee/Tea	
Nutrition Break #3	\$4.00
Assorted Homemade Cookies and Squares	
Coffee/Tea	
Nutrition Break #4	\$5.50
Assorted Homemade Cookies and Squares	
Assorted Whole Fresh Fruit	
Assorted Juice	
Assorted Soft Drinks	
Coffee/Tea	
Nutrition Break #5	\$5.95
Cheese & Cracker Tray	
Assorted Yogurt	
Assorted Juice	
Bottled Water	
Coffee/Tea	
Nutrition Break #6	\$4.50
Assorted Pastries	
Assorted Muffins	
Assorted Juice	
Coffee/Tea	

Nutrition Break #7

\$5.00

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Assorted Pastries

Assorted Muffins

Assorted Whole Fresh Fruit

Coffee/Tea



## Jennifer's Catering Services General Luncheon (ONLY) Pricing 2016

Soup, Sandwiches & Dessert – Buffet Style Tea/Coffee	\$15
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Regular Cold Plate & Dessert Tea/Coffee	\$15
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Hot & Cold Buffet* (Salads, Hot Entrées and Dessert) Tea/Coffee (*Minimum 15 people required.)	\$20
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Chicken Stir Fry over Rice & Dessert Tea/Coffee	\$17
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Quiche Lorraine w/ Salad & Dessert Tea/Coffee	\$16
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Chicken Crêpe w/ Rice and Vegetables & Dessert Tea/Coffee	\$17
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Barbecued Pork Loin w/ Salad & Dessert Tea/Coffee	\$16
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Mushroom Pork w/ Rice and Vegetables & Dessert Tea/Coffee	\$16
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Grilled Stuffed Chicken Breast w/ Mashed and Vegetables & Dessert Tea/Coffee	\$17
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Chicken Divan w/ Rice and Vegetables & Dessert Tea/Coffee	\$18
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Beef Lasagne w/ Caesar Salad & Dessert Tea/Coffee	\$17
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## Jennifer's Catering Services General Evening Pricing 2016

### Appetizer Choices

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<b>Garden Salad</b>	\$6.25
Traditional blend of fresh vegetables and romaine, served with choice of dressing.	
<b>Caesar Salad</b>	\$6
Crisp romaine topped in our original dressing with real bacon, gourmet croutons, and grated parmesan.	
<b>Greek Salad</b>	\$7.25
Crisp romaine served with tomato and red onion, topped with green peppers, black olives, and feta cheese. Tossed in our very own vinaigrette.	
<b>Tossed Orange &amp; Almond Salad</b>	\$7.25
Jennifer's renowned "signature" salad consisting of romaine garnished with mandarin oranges, celery, thinly sliced white onion, and caramelized nuts, all in a delectable vinaigrette dressing.	
<b>Bacon Mushroom Mixed Greens</b>	\$7.75
Traditional mixed greens tossed with fresh mushrooms, red onion, and egg. Topped with croutons, bacon, toasted almonds and a homemade dressing.	
<b>Butternut Squash Soup</b>	\$7
Wholesome puree of onion, apple, and butternut squash.	
<b>Seafood Chowder</b>	\$10
Wholesome blend of fresh cream, vegetables, and local seafood.	
<b>Peaches &amp; Cream Chowder</b>	\$8
Natural blend of fine cream, sweetened potato, fresh cut corn and crisp bacon.	
<b>Crab Stuffed Mushrooms</b>	\$11
Fresh whole mushrooms stuffed with a rich blend of Atlantic crab, ricotta, swiss, parmesan, and mozzarella cheese.	
<b>Shrimp Cocktail</b>	\$10
Served with seafood sauce on a bed of crisp lettuce.	
<b>Won Ton Shrimp</b>	\$11
Tempura-style shrimp in a crisp won ton breading. Served with seafood sauce.	
<b>Chicken Spring Rolls</b>	\$8.5
Mildly spiced chicken and vegetable spring rolls served with a balsamic-soya dipping sauce.	
<b>Thai Chicken Wontons</b>	\$10
Crisp wontons stuffed with diced chicken, onion, and peppers. Topped with a zesty Thai sauce, three-cheese blend, and green onion.	
<b>Crescent Crab Purse</b>	\$11
Phyllo pastry stuffed with a rich blend of Atlantic crab and cream cheese. Served with chives and Béchamel sauce.	

## Entrée Choices

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<b>Roast Beef Dinner</b>	\$22.95
Tender cuts of roast beef served with Yorkshire pudding and gravy.	
<b>Roast Turkey Dinner</b>	\$17.95
Golden oven roasted turkey served with savoury dressing and gravy.	
<b>Savoury Stuffed Chicken Breast</b>	\$17.95
Tender baked chicken breast stuffed with savoury dressing, smothered in a creamy mushroom sauce.	
<b>Barbecued Pork Loin</b>	\$16.95
Pork loin baked to perfection in a succulent barbecue glaze.	
<b>Chicken Swiss</b>	\$18.95
Tender seasoned chicken breast stuffed with oven-baked ham, crisp bacon, and Swiss cheese .Topped with creamy blend of fresh cream, ricotta, and parmesan cheese.	
<b>Almond Chicken Greek</b>	\$19.70
Moist almond crusted chicken breast stuffed with feta cheese, green onions and toasted almonds.	
<b>Mushroom Sauced Filet</b>	\$26.95
Charcoal grilled filet mignon topped with a savory sauce of mushrooms and green onion.	
<b>Prime Rib Dinner</b>	\$25.95
Tender cuts of roast beef served with Yorkshire pudding and gravy.	
<b>Slivered Steak</b>	\$19.95
Tender cuts of beef grilled with fresh mushrooms and onions in a sweet onion reduction.	
<b>Bacon Chicken Normandy</b>	\$17.95
Tender chicken braised with a rich demi-glaze chutney of sweet fresh apple, shallots and bacon.	
<b>Marinated Pork Tenderloin</b>	\$18.95
Tender marinated pork tenderloin, pan seared, topped with diced peppers and garden vegetables, in a light balsamic reduction.	
<b>Double Cut Pork with Bacon and Apple Reduction</b>	\$19.95
Generous cut of fresh pork topped with green onion, bacon and apple in a rich demi glaze.	
<b>Crab Topped Salmon</b>	\$25.95
Pan-fried salmon topped with green onion and a wholesome blend of fresh cream, Atlantic crab, swiss, parmesan, and mozzarella cheese.	
<b>Chicken Parmigiana</b>	\$18.95
Breaded chicken breast layered with a hearty Italian sauce, baked au gratin with a four-cheese blend.	
<b>Chicken Divan</b>	\$18.95
Grilled chicken breast layered with fresh broccoli florets, topped with a cream based curry sauce, cheddar cheese, and parmesan crumbs.	
<b>Grilled Stuffed Chicken Breast</b>	\$17.95
Boneless, skinless chicken breast grilled to a golden brown, stuffed with savoury dressing, and coated with gravy.	

<b>Deluxe Cold Plate</b>	\$15.95
Golden oven roasted turkey and ham served with white and beet potato salads, pasta salad, dressing and cranberry sauce.	
<b>Pan- Fried Salmon</b>	\$18.95
Delicately seasoned and cooked to perfection.	

Entrees Served With Harvest Vegetable, Broccoli Bacon Salad and Choice of Side:

Traditional Mashed Potato	
Baked Potato	
Rice Pilaf	
Duchesse Potato	\$1.50 extra
Roasted Potato	\$1.50 extra
Double Baked Potato	\$3.50 extra



## Dessert Choices

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<b>Orange Creamsicle</b>	\$7
White chocolate capped pound cake layered with a decadent orange mousse and a light vanilla cream.	
<b>Warm Caramel &amp; Pecan Crêpe</b>	\$7.60
Whipped vanilla ice cream wrapped in a light French crêpe, topped with a decadent homemade caramel and pecan sauce.	
<b>Warm Apple Pie &amp; Ice Cream</b>	\$7.60
Deliciously warm apple pie, rich with apple chunks and cinnamon. Served with vanilla ice cream.	
<b>Tuxedo Truffle Mousse Cake</b>	\$7
Moist pound cake layered with rich chocolate mousse and a light vanilla cream.	
<b>Orange &amp; Almond Puff Pastry</b>	\$11
A blend of fresh whipped custard and light pastry served with mandarin oranges and a crisp confection of almonds. A treat to the eye as well as the tummy, this refreshing dessert is served in a chilled orange blossom.	
<b>Tres Leches</b>	\$8
A light dessert of sponge cake soaked in a variety of fresh creams and milk. Drizzled with light rum and topped with berry glaze.	
<b>New York Style Cheesecake</b>	\$8.5
Baked vanilla cheesecake on a light graham crust. Served with choice of strawberry, cherry, or blueberry topping.	
<b>Peanut Chocolate Decadence</b>	\$9.50
Rich brownie base topped with a mouth-watering peanut butter mousse, light vanilla cream and chopped peanuts.	
<b>Lemon Meringue Pie</b>	\$7
Traditional tart filling on a light flaky crust, topped with meringue.	
<b>Lucifer Crêpe</b>	\$8
Whipped vanilla ice cream wrapped in a light French crêpe, topped with mandarin oranges, Grand Marnier and chocolate sauce.	
<b>Warm Baked Pudding</b>	\$8
Moist chocolate spice cake baked with rum soaked plums, currants and apples. Topped with a warm white chocolate sauce.	
<b>Warm Apple Blossom &amp; Ice Cream</b>	\$8
Deliciously warm cinnamon apples wrapped in pastry. Served with vanilla ice cream.	
<b>Black Forest Cake</b>	\$7
Triple Chocolate Fudge Cake topped with cherry glaze and fresh cream.	

**Hot& Cold Buffet**

starting price \$27.95

**COLD SALADS**

White Potato Salad  
 Orange & Almond  
 Salad  
 Greek Salad  
 Beet Potato Salad  
 Cranberry Pecan Salad  
 Coleslaw  
 Mixed Bean Salad  
 Pasta Salad  
 Rice Salad  
 Broccoli Bacon Salad  
 Caesar Salad  
 Garden Salad

**REGULAR HOT ENTRÉES**

Charcoal Grilled BBQ Pork Loin  
 Grilled Stuffed Chicken Breast  
 Fresh Fruit Glazed Ham  
 Honey Garlic Meatballs  
 Beef Lasagne  
 Stuffed Cannelloni  
 Charcoal Grilled Honey Garlic Pork Loin  
 Turkey Linguine  
 Bacon Chicken Normandy  
 Chicken Divan  
 Hashbrown Casserole  
 Italian Meatballs  
 Chicken Alfredo  
 Swiss Steak  
 Grilled Pork Loin in Bacon & Apple  
 Reduction  
 Peppercorn Sausage  
 Vegetarian Lasagne  
 BBQ Chicken, asst. pieces  
 Mashed Potato  
 Rice Pilaf

**For an additional charge per person (as listed)**

substitute a hot entrée selection for one of the following, at an upgrade price:

Cod Au Gratin	\$1.00
Bacon Wrapped Cranberry Chicken	\$2.00
Roast Beef	\$1.00
Charcoal Grilled Baby Back Ribs	\$3.00
Marinated Strip Loin Steak, Charcoal Grilled	\$3.00
Seafood Au Gratin	\$1.50
Almond Chicken Greek	\$1.00
Monterey Chicken	\$1.00
Double Baked Potato (upgrade from mashed/rice)	\$1.00
Roasted Potato (upgrade from mashed/rice)	\$0.50
Poached Salmon	\$1.00

**ASSORTED  
DESSERTS****TEA/COFFEE****\$27.95****Number of Selections  
dependant on number  
of people:**

**10-14 people** Choice of Mashed Potato or Rice + 4 Regular Hot Entrées plus 2 Cold Salads  
**15-34 people** Choice of Mashed Potato or Rice + 5 Regular Hot Entrées plus 3 Cold Salads  
**35-64 people** Choice of Mashed Potato or Rice + 6 Regular Hot Entrées plus 4 Cold Salads  
**65-99 people** Mashed Potato and Rice + 6 Regular Hot Entrées plus 5 Cold Salads  
**100+ people** Mashed Potato and Rice + 7 Regular Hot Entrées plus 6 Cold Salads

**Hot and Cold Hors D'Oeuvres**

starting price \$27.95

Selection varies according to price and number of people.

To include (but not restricted to) some or all of the following:

Mexican Antipasto, Cheeseball, Cocktail Sandwiches, Mini Quiche, Cheese and Ham, Fresh Fruit, Mini Rib Snack, Fresh Vegetables, Pumpnickel Bread, Wonton Shrimp, Bacon Wrapped Scallops, Seafood Sensation, Mini Spring Rolls, Mini Crab Purse, Caramel Apple, Crispy Wings, Perogies, Wraps, Bacon-Wrapped Chestnuts, Breaded Shrimp, Meatballs, Assorted Dessert and Chocolate Dipped Strawberries

**Table ONLY Beverage (Special Pricing):**

Tea/Coffee	\$2.25
Cranberry Spritzer	\$2.75
Wine Spritzer	\$4.75
Wine	\$6.75
Wine, Per Bottle (Price May Increase depending on Selection)	\$35.95



## Jennifer's Catering Tray Menu 2016

### PICK-UP PRICES, PLEASE ASK ABOUT FULL SERVICE PRICES

	12"	16"
<b>Mexican Antipasto</b> Guacamole spread, topped with layers of zesty cream, seasoned tomatoes, cheese, green onion, and jalapeño peppers. Served with Nacho chips.	\$42	\$54
<b>Cheeseball</b> Zesty combination of cheeses and finely diced peppers, covered in sliced almonds and parsley.	\$36	\$48
<b>Chicken Spring Rolls</b> Mildly spiced chicken and vegetable spring rolls served with a balsamic-soya dipping sauce.	\$54	\$72
<b>Snake Bites</b> Lightly breaded chicken cutlets with a spicy kick. Served with sour cream.	\$66	\$90
<b>Cocktail Sandwiches</b> Assorted cocktail sandwiches including Turkey Salad, Turkey & Cranberry, Ham Salad, Roast Beef, and Crab Salad.	\$30	\$42
<b>Mini Quiche</b> Assortment of Three-Cheese, Vegetable and Mushroom.	\$42	\$60
<b>Breaded Shrimp</b> Lightly breaded shrimp deep-fried to a golden brown. Served with seafood sauce.	\$48	\$66
<b>Cheese &amp; Ham</b> Cubed cheese and oven-baked ham, served with an assortment of crackers.	\$42	\$60
<b>Cheese &amp; Cracker</b> Assorted cheese, served with an assortment of crackers.	\$48	\$72
<b>Fresh Fruit</b> Assorted fresh fruit, served with Jennifer's own yogurt dip.	\$54	\$72
<b>Onion Rings</b> Crisp deep-fried rings, lightly seasoned.	\$30	\$42
<b>Mini Rib Snack</b> Crispy dry ribs tossed with coarse salt and cracked pepper in a sweet honey mustard glaze.	\$60	\$84
<b>Fresh Vegetables</b> Assorted fresh vegetables, served with a zesty cream dip.	\$42	\$54
<b>Pumpernickel Bread</b> Pumpernickel bread loaf, hollowed and filled with a rich spinach dip. Served with Pumpernickel bread bits.	\$30	\$42
<b>Calamari</b> Lightly breaded, deep-fried calamari strips. Served with tartar sauce.	\$60	\$84
<b>Cactus Cut Fries</b> Deep-fried potato slices seasoned w/ sea salt, cracked pepper and Cajun spice. Served with mild dipping sauce.	\$30	\$42

<b>Jumbo Shrimp Cocktail</b>	\$66	\$90
Fresh Jumbo Shrimp topped with sea salt and cracked pepper served on a bed of crisp lettuce And seafood sauce centre.		
<b>Moza Sticks</b>	\$60	\$84
Lightly breaded and deep fried mozzarella cheese. Served with ranch dressing.		
<b>Bacon-Wrapped Scallops</b>	\$84	\$108
Juicy pan-fried scallops, wrapped in crisp slices of bacon.		
<b>Seafood Sensation</b>	\$48	\$66
Cream cheese blend topped with shrimp, crab, seafood sauce, cheddar cheese, and peppers. Served with nacho chips.		
<b>Chicken Wave Bites</b>	\$54	\$84
Tender all breast chicken cutlets in a tasty crisp breading. Served with sweet & sour sauce.		
<b>Cod Nuggets</b>	\$60	\$96
Chunk white cod, lightly breaded and deep-fried. Served with tartar sauce.		
<b>Crispy Wings</b>	\$60	\$90
Deep-fried chicken wings, coated in either a honey garlic or hot sauce. Garnished with carrot & celery sticks.		
<b>Thai Chicken Wontons</b>	\$54	\$84
Crisp wontons stuffed with diced chicken, onion, and peppers. Topped with a zesty Thai sauce, three-cheese blend, and green onion.		
<b>Perogies</b>	\$36	\$54
Potato and cheese stuffed, topped with sour cream, green onion and bacon bits.		
<b>Wraps</b>	\$54	\$78
Assorted wraps including turkey, ham, beef, and vegetable.		
<b>Samosas</b>	\$48	\$72
Crisp wontons stuffed with curried beef, sautéed onions and sweet peas. Served with plum sauce.		
<b>Bacon-Wrapped Chestnuts</b>	\$60	\$84
Bacon-wrapped chestnuts, served with a zesty dipping sauce.		
<b>Meatballs</b>	\$42	\$60
Lean ground beef meatballs, served in a choice of sweet Italian, honey garlic or BBQ glaze.		
<b>Assorted Dessert</b>	\$36	\$54
A delectable assortment of squares including shortcakes, triple chocolate, Pecan streusel, lemon chiffon, carrot and macaroon madness.		
<b>Chocolate Dipped Strawberries</b>	\$54	\$72
Fresh juicy strawberries served with a warm chocolate for dipping.		

**FULL SERVICE PRICES ADD 25%, PARTIAL SERVICE PRICES ADD 15%**

Full Service Includes – Staff to Oversee Event, Setup, Pans and Fuel, Table Cloth and Skirt, Plates, Napkins & Toothpicks  
Partial Service Includes – Setup, Pans and Fuel, Table Cloth and Skirt, Plates, Napkins & Toothpicks