

Community Caterer's Menu Options-

Buns/ Butter & Margarine

Salads -Caesar, Japanese, Macaroni, Coleslaw, Broccoli/Raisin, Marinated Carrot, Bean, Corn, Taco, Layered Lettuce, Marinated Vegetable, Greek.

Salad/Vegetable availability is based on seasonal market-some may not be an option in the Winter

Vegetables-Corn, Carrots, Peas/Carrot mix, Turnips, Root Vegetable mix (turnip, carrot, parsnips), or suggestions considered *

Potatoes-mashed, Roasted/Herbs, Hash Brown casserole.

Meat- Pan Roasted- Beef, Turkey (with Stuffing), Ham or Pork (Roast or Tenderloin). Au Jus or Pan Gravy available

Dessert-Pan desserts (your choice ie-Sex in the Pan), Trifles, Squares, Cake, Cheesecake, Fruit Crisps

Punch, Coffee & Tea (with Cream/sugar)

Guests chose from two Options-

#1-Buns,1-Potatoe, 2 Vegetable & 2 Salad,

1-Meat & 2-Dessert, Beverages included.

Price per Plate/Guest \$20.00 each

#2- Buns, 1-Potatoe, 2-Meat, 2-Vegetable, 2- Salad & 3-
Dessert, Beverages included.

Price per Plate/Guest \$24.00 each

All items chosen will be on Market availability.

Choices will be confirmed with Convenor/Caterer.

Price included meal set-up, serving Buffet-style & clean-up.

Billing will follow Event payable to "Community Caterers".

Bookings for Catering – Charlotte Stenson 780-582-3787