

Goodies



WEDDINGS MENU



*"We deliver a quality product,
on time and within budget.
Each client is special.
Each occasion is unique"*

- Goodies Owner Conrad Mineault

Goodies Fine Catering would be pleased to be the caterer of choice for your celebration. From elaborate Weddings at Parliament Hill to elegant outdoor parties; we will work hard to make it a wonderful day for you and your guests.

Enjoy browsing through our menus and don't hesitate to ask for special details!

FULL SERVICE SAMPLE MENUS

BUFFET SAMPLE MENUS

(all prices based on a minimum of 50 guests)

MENU ONE

\$25.50 per person

Panache of Lettuces with Herb Vinaigrette

Stuffed Breast of Chicken with Wild Ginger Sauce White and Wild Rice, Fresh Mixed Vegetables Rolls and Butter

Fresh Fruit Flan with Maple Sauce

Coffee & Tea

MENU TWO

\$28.50 per person

Wild Mushroom Paté with Cumberland Sauce

Baked Salmon Filet with Lemon Beurre Blanc Saffron Rice, Fresh Cauliflower, Sautéed Zucchini and Red Peppers Rolls and Butter

Three-Layer Chocolate Terrine with Raspberry Coulis

Coffee & Tea

MENU THREE

\$36.50 per person

Smoked Atlantic Salmon with a Bouquet of Mixed Greens, Capers, Red Onions and Lemon

Medallions of Veal with Morel Sauce, Roasted Rosemary Potatoes, Fresh Green Beans, Olive-Stuffed Tomato Rolls and Butter

Chocolate Praline Cake with Berries and Coulis

Coffee & Tea

MENU FOUR

\$38.50 per person

Medley of Baby Greens with a Citrus Vinaigrette and Small Shrimps

Fresh Tomato Soup with a Dollop of Basil Cream

Marinated Roast Strip Loin of Beef, Peppercorn and Cassis Sauce, Chateau Potatoes, Broccoli Spears and Gingered Carrots Rolls and Butter

Grand Marnier Mousse with Seasonal Fruits and Berries

Coffee & Tea



MENU ONE

\$29.50 per person

Chef-Carved Hip of Beef with Dijon Mustard and Horseradish
(80 people minimum)

Louisiana Chicken in a Mildly Spicy Cajun Sauce

Roasted Rosemary Potatoes and Rice Pilaf

Mixed Fresh Hot Vegetables

Cold Poached Decorated Side of Salmon

Medley of Lettuces with our Creamy Garlic Dressing

Greek Salad with Feta Cheese

Celery Apple and Walnut Salad

Rolls and Butter

Double Chocolate Cake, Fresh Fruit Salad

Coffee and Tea

MENU TWO

\$35.50 per person

Roast Rolled Leg of Lamb

Baked Atlantic Salmon Filet with Lemon Sauce

Wild and White Rice with Herbs, Garlic Mashed Potatoes

Mixed Fresh Hot Vegetables

Marinated Shrimp on Devilled Eggs

Medley of Lettuces with our Creamy Garlic Dressing

Lemon, Ginger and Honey Grated Carrot Salad

Spicy Vermicelli Salad with Green Onions and Coriander

Rolls and Butter

Imported and Domestic Cheeses with Crackers

Fresh Fruit Tarts, Chocolate Mousse

Coffee and Tea

BUFFET SAMPLE MENUS (continued)

TABLE SETTINGS

Our china is white with a slightly scalloped pattern. Standard napkin choice is white, but may be ordered in other colours as well. The cutlery is plain stainless steel of a mid-size weight with a small pattern on the stems. Glassware is plain and clear, of a sturdy nature. China, napkins, cutlery and glassware for a buffet as well as for a full-service (3-course) sit-down dinner is \$3.75 per person.

Regular white tablecloths (72" by 72") are included in the cost, and other types of cloths are available, such as floor-length, damask or coloured/sheer overlays. Salt and pepper shakers are on the table, as well as pitchers of ice water.

Goodies would be glad to dress up your other required tables with cloths and skirting.

Usually we do this for the cake table, gift table, head table, d.j. table and more.

The basic cost for this service is \$25.00 per table, and can also be done in assorted colours.

RENTALS

Cruiser tables
\$16.00 each

60" round tables to seat 8 people,
54" round tables to seat 6 people,
6 foot tables for bar, buffet or other
\$12.00 each

White folding chairs
\$2.50 each

White wood folding chair
\$6.00 each

White or Black Bistro chairs
\$4.00 each

Gold Chivari Chairs
(bamboo-style design) with cushion
\$12.00 each

Floor-length (120")
white round tablecloths
\$20.00 each

90 inch rounds &
54 x 120 inch rectangular linen
\$8.00 each

Champagne Flutes
\$6.00 per dozen

Wine, Highball and Beer Glasses
\$4.00 per dozen

Votive Candles:
\$1.50 each

**Tents, lighting, dance floor,
wraps etc. all available**

BUFFET SAMPLE MENUS (continued)

STAFF

Servers and bartenders are \$80.00 per four-hour period minimum.

Chefs and job supervisors are \$100.00 for four hours. After that period, staff charge will be \$20.00/hr./staff.

Travel time will be included for out of town jobs.

Chefs will be in proper cooking attire, servers and bar staff will be in appropriate black and white.

There is a 15% service charge based on the food cost.



HORS D'OEUVRES

You may wish to order some cocktail food for your reception, to be served before dinner, or while you are busy with your photographs.

Some suggestions

Chicken mousse in mini pastry shells

Crisp pear wedges with creamy blue cheese and pecan

Cherry tomatoes with crab stuffing

Devilled Eggs topped with shrimp

Smoked Salmon Points

Goat cheese with sun-dried tomatoes on a crouton

Large shrimps wrapped in snow peas with cocktail sauce

Brie on pumpernickel bread squares with grape garnish

Three of these items would cost from \$4.50-\$6.00 per person, depending on your choice.

Hors d'oeuvres are served on silver trays garnished with flowers by our wait staff.

Hot items are available as well. See our regular menu

BUFFET SAMPLE MENUS (continued)

BAR

Goodies offers 3 types of bar service:

Host bar

your guests enjoy an open bar, you pay for the consumption of all the beverages on the master bill.

Cash bar

your guests buy drinks at the bar themselves, no charge to you, depending on group size.

(minimum \$200.00 sales or this is charged to the final bill)

Supplied bar

You supply all the beverages and have us serve them with our bar set-up.

Bar set up: Glassware, ice, tubs, linens, garnish
\$1.50 per person

Bar person \$80.00 for 4 hours
Depending on the venue, you may need a special-occasion permit from the LCBO, for any of these three bar services

BAR PRICES ARE AS FOLLOWS

Glass of wine (Canadian):	\$4.50
Beer (domestic):	\$4.00
Highball Drink:	\$5.00
Pop/Punch/Juice	\$1.25
Mineral water:	\$1.50

OUR HOUSE WINES ARE LISTED HERE

Pelée Island Merlot or Cabernet
\$21.00/bottle

Pelee Island Monarch
\$21.00/bottle

Other wines can be arranged if desired.

If Goodies pours your wine at dinnertime (as opposed to placing the bottles on the tables) you will require wine stewards

WEDDING CAKE

Goodies would be pleased to help arrange a wedding cake for your event.

Prices can be determined upon selection; most cakes are \$3.50 - \$5.00 per person.

If Goodies cuts, plates and serves a cake brought by you, there will be a .50 cent charge per person.

BUFFET SAMPLE MENUS (continued)

SAMPLE OF A LATE-NIGHT BUFFET

Mini Tea Sandwiches and Pinwheels

Fresh-cut vegetables and our mild curry dip

Canadian Cheddar Cheeses with crackers

Assorted Squares and Cookies

Coffee and Tea

\$8.00 per person

Other items to be added could be

house-made patés with olives and fresh baguette

fresh-sliced fruit platter

chocolate-dipped strawberries

BILLING

A 20% non-refundable deposit will be required upon booking time to reserve the date. 30% of the remainder is due 1 week prior to the event, as well as the guaranteed guest count (after you have given the 'guaranteed' guest count, you may increase your guest number, but if it decreases you will still be billed for the 'guaranteed' number).

Charges based upon consumption (host bar) and possible staff overtime charges will be added to the final bill after the event, as well as gratuities and taxes

SPECIAL REQUESTS

Should you have a wish for something that is not on our menus, please don't hesitate to ask for it.

We are flexible and will try to find a way to prepare the item for your party.