



# CATERING PACKAGE 2019

Building Relationships  
Growing Community

## COFFEE BREAK MENU

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served with eco-friendly disposables | upgrade to china 4

### PASTRY BASKET | SM 24 | LG 42

Freshly Baked Mini Pastries

### FINGER DESSERTS | SM 25 | LG 45

Selection of Decadent Dessert Squares

### MARKET FRESH CRUDITE |

Assorted Market Fresh Vegetables with Dill Dip

### MARKET FRESH FRUIT |

Assorted Fresh Market Fruit with Dipping Sauce

### CHARCUTERIE BOARD | SM 75 | LG 135

Assortment of Cured Meats, Crackers & Cheese

### HOUSE-MADE CHIPS | 12

Fresh Kennebec Potatoes & Onion Dip

### DRIP COFFEE – Carafe (10 cups) | 9

Serve with Creamers, Sugar & Sweeteners

### DRIP COFFEE – Small Urn (50 cups) | 44

Serve with Creamers, Sugar & Sweeteners

### DRIP COFFEE – Large Urn (100 cups) | 89

Serve with Creamers, Sugar & Sweeteners

### ASSORTED TEA | 4

Earl Grey, Camomile, Peppermint, Orange Pekoe

### BOTTLED JUICE | 4

Apple, Orange, Cranberry

### CANNED SOFT DRINK | 3

Pepsi, Diet Pepsi, Ginger Ale

## GOURMET LUNCH BOX MENU

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gourmet lunch box includes: sandwich, fries & canned pop

### BROWN BAG LUNCH | 15

House-Smoked Brisket, Smoked Gouda, Grainy Mustard & Tumbleweed, Piece of Fruit, Bottle Water & Dessert Square

### SOUVLAKI | 18

House-Smoked Lamb or Chicken, Pico di Gallo, Home-Made Tzatziki & Fries in Pita

### SMOKE N BRISKET SANDWICH | 16

House-Smoked Brisket, Smoked Gouda, Grainy Mustard & Tumbleweed

### SMOKE N CHICKEN CLUB | 15

House-Smoked Jerk Chicken, Lettuce, Double Smoked Bacon, Smoked Gouda & Red Onion

### GOUDA BACON BURGER | 16

7oz Hand Formed Ground Chuck Burger, Southern BBQ Aioli, Mixed Greens, Pickles, Tomatoes & Tumbleweed

| Drop and pick up charges may apply |  
| Please inform us of any allergies or dietary restrictions |  
| Custom packages are also available at your request |

# CORPORATE LUNCH – PLATED OR FAMILY SERVICE

includes: artisan bread & butter on the table

## LUNCH SELECTION

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 28:** Two House-Smoked Korean Marinated Beef Ribs, Steamed Rice & Calçot on a Bed of Smoked Tomato Jam
- **Smoked Brisket | 24:** 4oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed, Mashed & Fried Brussels
- **Pork Ribs | 26:** Half Rack Braised Ribs, Mashed Potatoes & Grilled Asparagus & Whiskey BBQ Sauce
- **Jerk Chicken | 18:** House-Smoked ¼ Chicken, Chimichurri Sauce, Steamed Rice & Fried Brussels
- **Gyros Lamb | 29:** 4oz House-Smoked Lamb, Home-Made Tzatziki, Steamed Rice & Grilled Asparagus
- **Smoked Salmon | 25:** Cold House-Smoked & Pan Seared Salmon Filet, White Rice & Calçot on a Bed of Smoked Tomato Jam

**DESSERT** | choose one | add \$8

- **Curried Peach Streusel:** Sautéed Peaches & Caramel Sauce
- **Mama's Brownies:** Served with Caramel & Chocolate Sauce
- **Coffee & Tea:** Served tableside

## DINNER SELECTION

**APPETIZER** | choose one | add \$6

- **Braised Pork Belly:** Pear Chutney, Apple Slaw & Fresh Mint
- **Brisket Crostini:** House-Smoked Beef Brisket on Crostini with Home-Made Whiskey BBQ Sauce

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrots, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 38:** Three House-Smoked Korean Marinated Beef Ribs, Steamed Rice & Calçot on a Bed of Smoked Tomato Jam
- **Smoked Brisket | 28:** 8oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed, Mashed & Fried Brussels
- **Pork Ribs | 41:** Full Rack Braised Ribs, Mashed Potatoes & Grilled Asparagus & Whiskey BBQ Sauce
- **Jerk Chicken | 18:** House-Smoked ¼ Chicken, Chimichurri Sauce, Steamed Rice & Fried Brussels
- **Gyros Lamb | 42:** 8oz House-Smoked Lamb, Home-Made Tzatziki, Steamed Rice & Grilled Asparagus
- **Smoked Salmon | 27:** Cold House-Smoked & Pan Seared Salmon Filet, White Rice & Calçot on a Bed of Smoked Tomato Jam

**DESSERT** | choose one | add \$8

- **Curried Peach Streusel:** Sautéed Peaches & Caramel Sauce
- **Mama's Brownies:** Served with Caramel & Chocolate Sauce
- **Coffee & Tea:** Served tableside

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# CORPORATE LUNCH – BUFFET SERVICE

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## LUNCH SELECTION

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 26:** Two House-Smoked Korean Marinated Beef Ribs
- **Smoked Brisket | 21:** 4oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed
- **Pork Ribs | 23:** Half Rack Braised Ribs & Home-Made Whiskey BBQ Sauce
- **Jerk Chicken | 17:** House-Smoked ¼ Chicken, Chimichurri Sauce
- **Gyros Lamb | 27:** 4oz House-Smoked Lamb & Home-Made Tzatziki
- **Smoked Salmon | 24:** Cold House-Smoked & Pan Seared Salmon Filet

**SIDES** | choose two

- **Garlic Mashed:** 4oz Creamy House-Made Garlic Mashed Potatoes with Fresh Parsley
- **Rice Pilaf:** 4oz Steamed Rice in Chicken Broth with House-Blended Spices
- **Grilled Asparagus:** Grilled Asparagus with Tarragon Vinaigrette
- **Calçot:** Grilled Green Onions on a Bed of Smoked Tomato Jam
- **Chef's Vegetables:** Sautéed Market Fresh Vegetables

**DESSERT** | choose one

- **Curried Peach Streusel | 8:** Served with & Caramel Sauce
- **Mama's Brownies | 6:** Served with, Caramel & Chocolate Sauce
- **Dessert Squares | 3**
- **Cookies | 3**

**BEVERAGES** | Choose one

- **Canned Pop | 3:** Pepsi, Diet Pepsi, Ginger Ale
- **Bottled Juice | 4:** Orange, Apple, Cranberry

## DINNER SELECTION

**APPETIZER** | choose one | add \$6

- **Braised Pork Belly:** Pear Chutney, Apple Slaw & Fresh Mint
- **Brisket Crostini:** House-Smoked Beef Brisket on Crostini with Home-Made Whiskey BBQ Sauce

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 35:** Three House-Smoked Korean Marinated Beef Ribs
- **Smoked Brisket | 27:** 8oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed
- **Pork Ribs | 37:** Full Rack Braised Ribs & Home-Made Whiskey BBQ Sauce
- **Jerk Chicken | 17:** House-Smoked ¼ Chicken, Chimichurri Sauce
- **Gyros Lamb | 36:** 8oz House-Smoked Lamb & Home-Made Tzatziki
- **Smoked Salmon | 24:** Cold House-Smoked & Pan Seared Salmon Filet

**SIDES** | choose two

- **Garlic Mashed:** 6oz Creamy House-Made Garlic Mashed Potatoes with Fresh Parsley
- **Rice Pilaf:** 6oz Steamed Rice in Chicken Broth with House-Blended Spices
- **Grilled Asparagus:** Grilled Asparagus with Tarragon Vinaigrette
- **Calçot:** Grilled Green Onions on a Bed of Smoked Tomato Jam
- **Chef's Vegetables:** Sautéed Market Fresh Vegetables

**DESSERT** | choose one

- **Curried Peach Streusel | 8:** Served with & Caramel Sauce
- **Mama's Brownies | 6:** Served with, Caramel & Chocolate Sauce
- **Dessert Squares | 3**
- **Cookies | 3**

| Please inform us of any allergies or dietary restrictions | Custom packages are also available at your request

# CORPORATE LUNCH – DROP CATERING (Buffet Service)

served with eco-friendly disposable plates and cutlery

## LUNCH SELECTION

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 24:** Two House-Smoked Korean Marinated Beef Ribs
- **Smoked Brisket | 19:** 4oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed
- **Pork Ribs | 21:** Half Rack Braised Ribs & Home-Made Whiskey BBQ Sauce
- **Jerk Chicken | 15:** House-Smoked ¼ Chicken, Chimichurri Sauce
- **Gyros Lamb | 25:** 4oz House-Smoked Lamb & Home-Made Tzatziki
- **Smoked Salmon | 22:** Cold House-Smoked & Pan Seared Salmon Filet

**SIDES** | choose two

- **Garlic Mashed:** 4oz Creamy House-Made Garlic Mashed Potatoes with Fresh Parsley
- **Rice Pilaf:** 4oz Steamed Rice in Chicken Broth with House-Blended Spices
- **Grilled Asparagus:** Grilled Asparagus with Tarragon Vinaigrette
- **Calçot:** Grilled Green Onions on a Bed of Smoked Tomato Jam
- **Chef's Vegetables:** Sautéed Market Fresh Vegetables

**DESSERT** | choose one

- **Curried Peach Streusel | 8:** Served with & Caramel Sauce
- **Mama's Brownies | 6:** Served with, Caramel & Chocolate Sauce
- **Dessert Squares | 3**
- **Cookies | 3**

**BEVERAGES** | Choose one

- **Canned Pop | 3:** Pepsi, Diet Pepsi, Ginger Ale
- **Bottled Juice | 4:** Orange, Apple, Cranberry

## Dinner SELECTION

**SALAD** | choose one | add \$4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette
- **Caesar Salad:** Chopped Romaine, Parmesan Cheese, Croutons & Double Smoked Bacon
- **Pineapple Slaw:** Served with House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 33:** Three House-Smoked Korean Marinated Beef Ribs
- **Smoked Brisket | 25:** 8oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed
- **Pork Ribs | 35:** Full Rack Braised Ribs & Home-Made Whiskey BBQ Sauce
- **Jerk Chicken | 15:** House-Smoked ¼ Chicken, Chimichurri Sauce
- **Gyros Lamb | 34:** 8oz House-Smoked Lamb & Home-Made Tzatziki
- **Smoked Salmon | 22:** Cold House-Smoked & Pan Seared Salmon Filet

**SIDES** | choose two

- **Garlic Mashed:** 6oz Creamy House-Made Garlic Mashed Potatoes with Fresh Parsley
- **Rice Pilaf:** 6oz Steamed Rice in Chicken Broth with House-Blended Spices
- **Grilled Asparagus:** Grilled Asparagus with Tarragon Vinaigrette
- **Calçot:** Grilled Green Onions on a Bed of Smoked Tomato Jam
- **Chef's Vegetables:** Sautéed Market Fresh Vegetables

**DESSERT** | choose one

- **Curried Peach Streusel | 8:** Served with & Caramel Sauce
- **Mama's Brownies | 6:** Served with, Caramel & Chocolate Sauce
- **Dessert Squares | 3**
- **Cookies | 3**

**BEVERAGES** | Choose one

- **Canned Pop | 3:** Pepsi, Diet Pepsi, Ginger Ale
- **Bottled Juice | 4:** Orange, Apple, Cranberry

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# CHRISTMAS DINNER

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## BUFFET SELECTION

**HORS D'OEURVES** | one piece per person per selection | \$8

- **Christmas Bites:** Crostini topped with Smoked Turkey & Cranberry Pearls
- **Bruschetta:** House-Made Bruschetta with Feta Cheese & Fried Basil
- **Smoked Yorkies:** House-Smoked Brisket Inside Yorkshire Pudding with Mashed Potatoes & House-Made Whiskey BBQ Sauce

**DINNER** | choose desired options | priced per person

- **Dinner Rolls | 1:** Artisan Bread & Butter
- **House Salad | 4:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes & House Vinaigrette
- **Caesar Salad | 3:** Chopped Romaine, Croutons & Bacon Bites
- **Smoked Brisket Dinner | 18:** Garlic Mashed Potatoes, Chef's Vegetables, Horseradish & Beef Jus
- **Smoked Turkey Dinner | 27:** Gluten-Free Cranberry Apple Stuffing, Chef's Vegetables & Gravy

**DESSERT** | choose desired options | priced per person

- **Dessert Squares & Cookies | 3**
- **Pumpkin Pie & Peach Streusel | 4**
- **Coffee & Tea**

## PLATED OR FAMILY SERVICE SELECTION

**HORS D'OEURVES** | one piece per person per selection | \$8

- **Christmas Bites:** Crostini topped with Smoked Turkey & Cranberry Pearls
- **Bruschetta:** House-Made Bruschetta with Feta Cheese & Fried Basil
- **Smoked Yorkies:** House-Smoked Brisket Inside Yorkshire Pudding with Mashed Potatoes & House-Made Whiskey BBQ Sauce

**APPETIZER** | choose one | add \$6

- **Braised Pork Belly:** Pear Chutney, Apple Slaw & Fresh Mint
- **Brisket Crostini:** House-Smoked Beef Brisket on Crostini with Home-Made Whiskey BBQ Sauce

**SALAD** | choose one | add 4

- **House Salad:** Shredded Carrot, Roasted Red Pepper, Cherry Tomatoes, Craisins & House-Made Vinaigrette

**ENTRÉE** | choose one

- **Korean Ribs | 38:** Three House-Smoked Korean Marinated Beef Ribs, Steamed Rice & Calçot on a Bed of Smoked Tomato Jam
- **Smoked Brisket | 28:** 8oz House-Smoked Brisket, Whiskey BBQ Sauce, Tumbleweed, Mashed Potatoes & Fried Brussels
- **Pork Ribs | 41:** Full Rack Braised Ribs, Mashed Potatoes & Grilled Asparagus & Whiskey BBQ Sauce
- **Jerk Chicken | 18:** House-Smoked ¼ Chicken, Chimichurri Sauce, Steamed Rice & Fried Brussels
- **Gyros Lamb | 42:** 8oz House-Smoked Lamb, Home-Made Tzatziki, Steamed Rice & Grilled Asparagus
- **Smoked Salmon | 27:** Cold House-Smoked & Pan Seared Salmon Filet, Steamed Rice & Calçot on a Bed of Smoked Tomato Jam

**DESSERT** |

- **Curried Peach Streusel | 8:** Served with & Caramel Sauce
- **Mama's Brownies | 6:** Served with Caramel & Chocolate Sauce

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# TERMS & CONDITIONS

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## GENERAL

- Prices are exclusive of **GST 5%**, will be added to your total costs
- Prices are exclusive of **Gratuuity 18%**, will be added to your total costs
- Prices are subject to change but will be guaranteed for 6 weeks
- Please see booking contract for cancellation details

## BUFFET SERVICE INCLUSIONS

- Dinner Plate, Dessert Plate and Coffee Mug & Saucers (placed on buffet stations)
- Flatware (dinner knives & forks, dessert fork and spoon) will be set on guest tables
- Water goblet will be set at guest tables
- All equipment and serving utensils for buffet service
- **DROP CATERINGS:** ecofriendly disposables will be provided for your guests

## PLATED SERVICE INCLUSIONS

- All appropriate plateware for each course
- All appropriate flatware for each course (dinner knives & forks, soup spoons, dessert fork and spoon etc.) will be set on guest tables
- Folded linen napkins will be set at guest tables
- Water goblet will be set at guest tables
- All equipment and serving utensils for plated service

## SERVICE TEAM

- **Events under 49 guests** will include two servers a Chef and one cook
- **Events 50 – 100 guests** will include three servers a Chef and two cooks
- **Actions Stations** – additional \$30 per hour per station plus travel time
- **Bartenders** – additional \$20 per hour per bartender plus travel time
- **Additional Labour** – upon request, servers will cost \$20 per hour per server plus travel time; cooks will cost \$25 per hour per cook plus travel time
- Please note **Statutory Holiday Rates** will apply for labour charges

## UPGRADES

- All caterings have the capability for upgrades to premium china and linens. Additional décor available for rent at the cost of the client

## RESPONSIBILITY OF THE CONVENOR

- Guaranteed guest count due minimum of 5 business days prior to the event
- If guest count is not received, original number quoted or actual number served (whichever is greater) will be invoiced
- Notice of dietary concerns must be communicated to the caterer a minimum of 5 business days prior to the event

## ALLERGY & SENSITIVITIES

- Due to the nature of some allergies and sensitivities, we strongly recommend ordering a separate meal for anyone with severe allergies or dietary restrictions
- Guest with life-threatening allergies should avoid any food at the event
- We take every precaution in regards to allergies and sensitivities but cannot guarantee products have not been in contact with different allergens

## HEATH & SAFETY

- **Smoke N Fusion – Events & Catering** must provide all Food & Beverage at the event; exception to Wedding Cakes
- **Smoke N Fusion – Events & Catering** strictly prohibits the removal of any Food or Beverage from the event without a signed waiver by the Caterer and Convenor

## AGLC & ALCOHOL SERVICE

- In alignment with the Responsible Service of Alcohol, **Smoke N Fusion – Events & Catering** will not serve any guest who appears intoxicated
- Liquor Service is prohibited prior to 10:00AM and after 1:00am (12:00am Sundays & Holidays)
- Proof of Age (Government issued identification) must be in the possession of each guest consuming alcohol. **Smoke N Fusion – Events & Catering** reserves the right to request ID from any and all guests in attendance
- **Smoke N Fusion – Events & Catering** reserves the right to refuse alcohol service to any guests

- Costs for Upgrades will be added to final bill
- Please contact one of our Event Specialists for detailed pricing