

## DINNER BUFFETS

Our four premade menus are just your opening ideas, but go ahead and have fun! Have a theme in mind or a specific menu you'd like? Let us know and we'll work with you to make your occasion memorable, and exactly what you had envisioned.

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### Dinner Buffet #1

- **Buns and butter**
- **Choice of two salads:**
  1. Greek salad
  2. Caesar salad
  3. Baby greens salad with choice of 2 dressings
  4. Spinach with mandarin and pecans
  5. Thai Noodle with shrimp
  6. Southwest corn salad
  7. Country tomato with balsamic vinegar
  8. Marinated vegetable salad
- **Choice of:**
  1. Herb garlic roasted potatoes
  2. Garlic mashed potatoes
  3. Rice pilaf
- **Seasonal vegetables**
- **Your choice of one of the following:**
  1. Carved beef au jus
  2. Grilled Salmon with your choice of sauce
  3. [teriyaki, thai, herb and lemon, bbq]
  4. Chicken stuffed with feta, onion, spinach with a cream sauce
  5. Center cut pork loin stuffed with apricot and apple compote
  6. Parmesan chicken with fire-roasted tomato ragout and Swiss cheese
  7. Roasted vegetable lasagna
- **Chef's Sweets table**
  1. Assorted cake squares and fresh sliced fruit

### Dinner Buffet #2 (BBQ)

- **Buns and butter**
- **Your choice of three salads:**
  1. Potato salad
  2. Spring greens with 2 dressings
  3. Pasta salad
  4. Marinated vegetable salad
  5. Greek salad
  6. Country tomato and red onion with balsamic dressing
  7. Greek pasta salad
  8. Spinach with blue cheese, candied pecans and mandarins
  9. Thai noodle salad
  10. Caesar salad
  11. Southwestern charred corn salad
- **Corn on the cob OR seasonal vegetables**
- **Choice of:**
  1. Baked potatoes with sour cream, butter and green onions
  2. Herb and garlic roasted potatoes
  3. Rice pilaf
- **Your choice of two of the following:**
  1. Marinated BBQ steak
  2. Grilled Salmon with your choice of sauce (teriyaki, thai, herb and lemon, bbq)
  3. Grilled chicken breast with your choice of sauce [see above]
  4. Beef kabobs
  5. Chicken kabobs
  6. Citrus seafood kabobs (salmon and prawns)
  7. Centre cut pork loin chops with a fruit salsa
- **Chef's Sweets table**
  1. Fresh fruit platter
  2. Orange creamsicle cake
  3. Assorted squares

**Dinner Buffet #3**

- **Buns and butter**
- **Choice of four salads:**
  1. Greek salad
  2. Caesar salad
  3. Southwest corn salad
  4. Baby green salad
  5. Spinach with crumbled blue cheese, mandarins, candied pecans
  6. Thai noodle tossed with Sui choy, shrimp and crispy wontons
  7. Cucumber, tomato, bell peppers, onions tossed with tri color fusilli topped with feta
  8. Tomato wedges and sweet red onion tossed with fresh herbs in a balsamic dressing
  9. Assorted pickles and beet trays
- **Choice of Two Entrees:**
  1. Carved roast beef with Au jus and horseradish
  2. Grilled Salmon with your choice of sauce
  3. [teriyaki, thai, herb and lemon, bbq]
  4. Portobello and goat cheese stuffed chicken breast w/ a white wine cream
  5. Spinach, onion feta, and garlic stuffed chicken breast w/ a white wine cream sauce
  6. Center cut pork loin with w apricot mango chutney
- **Mediterranean penne pasta with artichokes, sun dried tomato, sautéed peppers and onions with roast garlic topped with crumbled feta in a pesto olive oil sauce**
- **Seasonal vegetables**
- **Choice of :**
  1. Roast potato
  2. Roasted garlic mash potato
  3. Rice pilaf
- **Desserts**
  1. Fresh sliced fruit
  2. Assorted cheese cakes
  3. Silk chocolate cake
  4. Trifle
  5. Orange creamsicle cake
  6. Lemon meringue

**Dinner Buffet #4**

- **Assorted buns and butter**
- **Choice of four salads**
  1. Greek salad
  2. Caesar salad
  3. Southwest corn salad
  4. Baby green salad
  5. Spinach with crumbled blue cheese, mandarins, candied pecans
  6. Thai noodle tossed with Sui choy, shrimp and crispy wontons
  7. Cucumber, tomato, bell peppers, onions tossed with tri color fusilli topped with feta
  8. Tomato wedges and sweet red onion tossed with fresh herbs in a balsamic dressing
  9. Assorted pickles and beet trays
  10. Veggies and dip
- **Choice of Two Entrees:**
  1. Carved roast beef with Au jus and horseradish
  2. Grilled Salmon with your choice of sauce
  3. [teriyaki, thai, herb and lemon, bbq]
  4. Portobello and goat cheese stuffed chicken breast with a white wine cream
  5. Spinach, onion feta, and garlic stuffed chicken breast w a white wine cream sauce
  6. Center cut pork loin with w apricot mango chutney
  7. Mediterranean penne pasta with artichokes, sun dried tomato, sautéed peppers and onions with roast garlic topped with crumbled feta in a pesto olive oil sauce
- **Seasonal vegetables**
- **Choice of:**
  1. Roast potato
  2. Roasted garlic mash potato
  3. Rice pilaf
- **Desserts**
  1. Fresh sliced fruit
  2. Assorted cheese cakes
  3. Silk chocolate cake
  4. Orange creamsicle cake
  5. Lemon meringue
- **Midnight snack trays**
  1. Veggies and dip
  2. Sliced deli meats and cheese platter
  3. Bowls of chips pretzels and snacks

## SIT-DOWN DINNERS

At LiveWire Catering we believe that your function should reflect you. Use these ideas as a springboard for your imagination. If you can think of it, we can create it!

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### To help you get started we've put together a sample menu.

#### Appetizer

Grilled wild salmon with a sesame ginger sauce on a timbal of rice with sautéed asparagus and peppers

#### Main Course

Centre cut pork loin with a blueberry mango salsa over roasted garlic mashed potatoes with seasonal vegetables

#### Dessert

Chocolate truffle mousse cake drizzled with berry coulis, whip cream and strawberry garnish

### Additional Suggestions

Other menu ideas include (but are not limited to!) the suggestions below. Feel free to mix and match to make your own custom menu. Just keep in mind that the cost of your meal will depend on the food choices you make.

#### Appetizers

- Grilled salmon fillet with sesame ginger sauce
- Cilantro and ginger prawns
- Slow roasted tomato tart
- Spinach salad with blue cheese, mandarins and candied pecans
- Blue crab stuffed prawns with chipotle aioli
- Peppered maple scallops
- Blue crab cakes with a tobiko lime aioli

#### Mains

- New York steak with a mushroom ragout
- Beef tenderloin with blue cheese and demi glaze
- Grilled Salmon with your choice of sauce
- [teriyaki, thai, herb and lemon, bbq]
- Moroccan chicken with an apricot mango chutney
- Spinach, feta and onion stuffed chicken breast with white wine cream sauce
- Chicken parmesan with fire roasted tomato ragout
- Garlic, ginger and cilantro prawns

#### Desserts

- Crème brûlée
- Chocolate truffle mousse
- Berries over custard in cake
- New York cheesecake with berry compote
- Pecan pie drizzled with caramel sauce
- Cheese and fruit

## BREAKFAST & LUNCH

Lunch can be as simple as wraps, salads, fruit and vegetable trays that are dropped off or as elaborate as a hot buffet or plated meal of your choosing.

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### Breakfast Break ... \$9.25

- Coffee, teas cream and sugar
- Assorted muffins and pastries
- Fresh fruit platter

\*Add individual yogurts for \$1 per person

### Breakfast ... \$15

- Fruit salad
- Scrambled eggs
- Hashbrowns
- Bacon and sausage
- Waffle or Pancake

\*Add coffee or tea \$2.25/person

### Lunch Buffet #1 ... \$14.5

- Choice of 2 salads with dressings
- Assortment of croissant, chibatta or kaisers
- Assortment of squares

### Lunch Buffet #2 ... \$15.5

- Choice of 2 salads with dressings
- Assortment of wraps
- Assortment of squares

### Lunch Buffet #3 ... \$17.5

- Choice of 2 salads with dressings
- Choice of one of the following:
  1. Lasagna (meat or grilled veg)
  2. Chicken penne in a fire roasted tomato sauce
  3. Quiche [broccoli & cheese, shrimp & asparagus, etc.]
- Garlic bread
- Assortment of cake squares

### Lunch Buffet #4 ... \$20.5

- Bread and butter
- Choice of 2 salads with dressings
- Roasted potatoes
- Seasonal vegetables
- Choice of one of the following:
  1. Chicken rustica with a citrus sauce
  2. Sliced roast beef with jus
  3. Citrus glazed salmon
- Assortment of cake squares

### Additional Suggestions

Keep in mind that we can do almost anything you would like.

- Sandwiches  
\$6.5 / person
- Wraps  
\$7.75 / person
- Fruit platter  
\$3.5 / person
- Veggie platter  
\$3 / person
- Squares  
\$3 / person
- Soup  
\$5.25 / person
- Salads:
  1. Greens ... \$3.75 / person
  2. Thai noodle ... \$5 / person
  3. Spinach ... \$4.25 / person
  4. Greek ... \$5 / person
- Juices  
\$2 / person
- Coffee and tea  
\$2.25 / person

Our most popular wraps are California vegetarian, bbq beef or pork, thai chicken. Wraps definitely seem to be favoured over sandwiches, but I can certainly prepare any type of sandwich you choose (roast beef, ham and cheese, tuna, egg and shrimp salad, corned beef).

**APPETIZERS**

Hors d'oeuvres can be passed by servers or laid out on tables alongside any platters you may choose.

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**Hot Appetizers****\$17.5 /doz**

1. Spanakopita
2. Mini Quiche
3. Sausage Rolls
4. Teriyaki Meatballs
5. Mini Spring Rolls

**\$22.5 /doz**

Satays Chicken or Beef

**\$26 /doz**

Flambéed Pernod Prawns

**\$32 /doz**

Bacon Wrapped Scallops

**Cold Appetizers****\$16 /doz**

1. Bruschetta
2. Curried Devil Eggs
3. Vegetarian Wrap Rolls

**\$19 /doz**

1. Smoked Salmon Wrap Rolls
2. Moroccan Chicken Wrap Rolls
3. Wings With Choice Of Sauce

**Canapés ... \$22 /doz**

1. Blue Cheese & Apple with Candied Pecans
2. Blue Crab Stuffed Prawns
3. Cajun Prawns
4. Crab & Artichoke Bites
5. Smoked Salmon On Bagel Chips
6. Cajun Salmon with Mango Chutney
7. New York Steak Crustini

**Mini Burgers ... \$24 /doz**

Bacon Cheddar  
or Chipotle & Cheese

**Platters****1. Charcuterie Board**

Starting at \$8/person

**2. International Cheese**

\$3.25 /person

**3. Fresh Fruit**

\$3 /person

**4. Veggies & Dip**

\$3 /person

**5. Individual Prawn Cocktails**

\$4.50/person

**6. Individual Thai Salads**

\$4/person

**7. Finger Sandwiches**

\$24 /doz

**8. ¼ Cut Sandwiches (15 sands)**

\$60 each

**9. Assorted Cold Cuts**

\$4.75 /person

**10. Antipasto w/ Olives, Grilled Vegetables & Prosciutto**

\$5.25 /person

**11. Hummus, Tzatziki & Pita Slices**

\$40 /tray

**12. Crab & Artichoke Dip w/ Bread**

\$50 /tray