



Thank you very much for your enquiry regarding catering services for your upcoming event. We are confident in not only providing the best food and service possible, but also with helping you through the planning process for your event. Please be assured that your business is very valuable to us at Elizabethan Catering Services Ltd.

The items listed here are only a suggestion and we pride ourselves in being able to provide exactly what you would like, even if it is not listed here. We are very flexible with our menus and would appreciate any feedback that you would like to give us. Also, we are flexible with the type of service that we provide. The following menus reflect varying levels of service. Let us work with you to determine the level of service your event requires.

**What Our Price Includes (at a glance)**

Don't be fooled by the appearances of a bargain when it comes to professionally catered events – just what are you getting? You may be surprised to find that other caterers quote on just the food portion; “expected” touches like china, glassware, linens, and the like all come as additional charges to the bottom line. All said, the deal is suddenly not so sweet anymore! We are proud of such a no-nonsense approach and provide you a simple total (An easy to understand “Bottom Line”) that includes everything that makes a formal catering affair truly elegant. Truthfully, comparing items side-by-side like this affirms our approach, one we have stayed with since 1985! **We promise that there will be No Hidden Extras!**

Have a look at just what we bundle into our packages, compared to other Caterers

ONGOING EVENT CONSULTATION	X	PRE-EVENT TABLE SETTING	X
FORMALLY ATTIRED STAFF	X	ONSITE EVENT MANAGEMENT	X
LINEN TABLECLOTHS (WHITE OR IVORY)	X	LINEN NAPKINS (COLOR CHOICE)	X
BUFFET LINENS & SKIRTS	X	GIFT/CAKE/GUESTBOOK TABLE LINENS & SKIRTS	X
SILVERWARE FOR MEAL AND DESSERT	X	GLASS WINE GLASSES	X
GLASS WATER GLASSES	X	GLASS CARAFES WITH ICED WATER	X
CHINA DINNER PLATES	X	CHINA DESSERT PLATES	X
CUSTOMIZED MENU PRINTING	X	AFTER DINNER CHOCOLATES	X
CONTINUOUS BUSSING OF TABLES	X	KITCHEN CLEAN UP	X

Kindest regards,  
**ELIZABETHAN CATERING SERVICES**

Steven D. Marsh  
 Owner who cares!!





## **INCLUDED IN YOUR EXPERIENCE**

### **EVENT PLANNING**

OUR EXPERIENCED SALES TEAM WILL BE MORE THAN HAPPY TO HELP PLAN THE CATERING PORTION OF YOUR EVENT. WE HAVE EXTENSIVE KNOWLEDGE OF EDMONTON AND AREA FACILITIES AND WILL BE MORE THAN HAPPY TO OFFER ADVICE, BASED ON PREVIOUS EXPERIENCES, FOR THE VENUE OF YOUR CHOICE.

### **HALL SETUP**

- WHEN NUMBERS ARE OVER 50, A PRE-SET MAY BE COMPLETED, THE DAY BEFORE OR THE MORNING OF THE EVENT, WHEN ACCESS IS AVAILABLE.
- WE WILL SET EACH TABLE WITH LINEN TABLECLOTHS, NAPKINS, SILVERWARE, CHINAWARE, WINEGLASSES, SALT AND PEPPER SETS, PERSONALIZED DINNER MENUS AND ELIZABETHAN AFTER DINNER CHOCOLATES.
- ATTRACTIVE SET UP OF ANY BUFFET LINES AND BARS WHERE APPLICABLE.
- SPECIAL ATTENTION WILL BE PAID TO THE SETTING UP OF THE HEAD TABLE AND SPECIALTY TABLES WHERE APPLICABLE.

### **COMPLETE EVENT SERVICE**

- ELIZABETHAN WILL ENSURE THAT ALL GUEST TABLES ARE CLEARED AS REQUIRED AND THAT THE BUFFET TABLES ARE BEING REPLENISHED.
- DURING ANY SPEECHES OR PRESENTATIONS, ALL CLEARING WILL CEASE, TO ENSURE A QUIET SETTING. ANY ACTION STATIONS WILL ALSO RESPECT THIS UNLESS OTHERWISE REQUESTED.
- THE TABLECLOTHS WILL REMAIN ON ALL TABLES TO MAINTAIN THE FORMAL SETTING OF THE ROOM.
- THERE MAY BE ITEMS LEFT BEHIND AND IT IS YOUR RESPONSIBILITY TO RETURN THESE ITEMS TO ELIZABETHAN CATERING SERVICES WITHIN 48 HOURS OF THE EVENT. CHARGES WILL APPLY FOR LATE RETURNS UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

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### **BOOKING**

- TO CONFIRM YOUR BOOKING, THE GREATER OF 50% OR \$500.00 OF YOUR ESTIMATE TOTAL WILL BE REQUIRED. AS WE FREQUENTLY SELL OUT DATES WELL IN ADVANCE, WE ENCOURAGE YOU TO HAVE YOUR DEPOSITS IN TO ASSURE YOUR RESERVATION.
  - ALL QUOTED PRICING WILL BE GUARANTEED FOR 30 DAYS. ONCE A DEPOSIT IS RECEIVED YOUR PRICING WILL NOT CHANGE.
  - PRICING EXCLUDES GST WHICH WILL BE CHARGED AT THE CURRENT RATE, AND GRATUITIES WHICH WILL BE CHARGED AT 16.5% OF FINAL INVOICE.. THEY WILL SHOW AS SEPARATE ITEMS ON YOUR INVOICE.
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## **SAMPLE DINNER MENU 1**

### **OUR MOST POPULAR CHOICE**

ROAST HIP OF ALBERTA BEEF, JUS LIÉ, HORSERADISH  
YORKSHIRE PUDDING, OR SAVOURY FLEURON PASTRY  
LIGHTLY HERBED, HAND CUT ROAST CHICKEN  
CABBAGE ROLLS, BRAISED IN TOMATO SAUCE  
LIGHTLY HERBED AND OVEN ROASTED POTATOES  
GLAZED FRESH CARROTS WITH GINGER AND DILL  
GREEN BEANS MEDITERRANEAN (OLIVE OIL, BASIL, GARLIC)  
TOSSED CHEF'S GREENS, SASKATOON VINAIGRETTE DRESSING  
ITALIAN PASTA SALAD PRIMAVERA  
MARINATED VEGETABLE SALAD  
CLASSIC COLESLAW  
ASSORTMENT OF CHEESE AND PICKLES  
VARIETY OF DINNER BUNS & BUTTER  
A VARIETY OF CAKES, FANCY PASTRIES, SQUARES & DESSERTS  
SEASONAL FRESH FRUIT  
ELIZABETHAN AFTER DINNER CHOCOLATES  
TEA (REGULAR & HERBAL) & ELIZABETHAN SIGNATURE COFFEE

**ALTERNATE MENU CHOICES LISTED BELOW. FEEL FREE TO CHANGE ANY ITEM FOR ANOTHER ONE.  
SOME MENU CHOICE ALTERNATES MAY INCREASE OR DECREASE THE PRICE, SO PLEASE DISCUSS WITH YOUR  
SALES ASSOCIATE.**





## **SAMPLE DINNER MENU 2**

### **A STEP UP**

CHEF CARVED PRIME RIB OF ALBERTA BEEF, JUS LIÉ, HORSERADISH  
YORKSHIRE PUDDING, OR SAVOURY FLEURON PASTRY  
6OZ. PETIT BONELESS BREAST OF CHICKEN, PAIRED WITH SUPREME OR CHASSEUR SAUCE  
CABBAGE ROLLS, BRAISED IN TOMATO SAUCE  
MEATBALLS IN A MUSHROOM GRAVY  
BUTTERED RED POTATOES  
CHEF'S ROASTED FRESH VEGETABLES  
(BROCCOLI, CAULIFLOWER, CARROTS, RED & GREEN PEPPERS, ONIONS, CELERY)  
BUTTON MUSHROOMS SAUTEED WITH TARRAGON  
TOSSED CHEF'S GREENS, WITH A SELECTION OF DRESSINGS  
THAI NOODLE SALAD  
GREEK SALAD  
CAESAR SALAD WITH HOME-MADE SIGNATURE DRESSING, REAL BACON BITS, CROUTONS  
DILL & SWEET MIXED PICKLES, BABY BEETS, PETIT ONIONS, AND OLIVES WITH DOMESTIC CHEESE  
ASSORTMENT  
FANCY BREADS, DINNER ROLLS & BUTTER  
A VARIETY OF CAKES, FANCY PASTRIES, SQUARES & DESSERTS  
SEASONAL FRESH FRUIT  
ELIZABETHAN AFTER DINNER CHOCOLATES  
TEA (REGULAR & HERBAL) & ELIZABETHAN SIGNATURE COFFEE

**ALTERNATE MENU CHOICES LISTED BELOW. FEEL FREE TO CHANGE ANY ITEM FOR ANOTHER ONE.  
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## **SAMPLE DINNER MENU 3**

### **OUR GRAND BUFFET**

CHEF CARVED PRIME RIB OF ALBERTA BEEF, JUS LIÉ, HORSERADISH  
YORKSHIRE PUDDING, OR SAVOURY FLEURON PASTRY  
6OZ. PETIT BONELESS BREAST OF CHICKEN, PAIRED WITH SUPREME OR CHASSEUR SAUCE  
FILET OF SALMON RUBBED WITH AN ORIENTAL TEA BLEND  
CABBAGE ROLLS, BRAISED IN TOMATO SAUCE  
PEROGIES, FILLED WITH A CHEESE TRIO  
SCALLOPED POTATOES  
CHEF'S PREMIUM ROASTED BABY VEGETABLES  
BUTTON MUSHROOMS SAUTÉED WITH TARRAGON  
SPINACH AND STRAWBERRY SALAD WITH KIWI DRESSING  
THAI NOODLE SALAD  
SEAFOOD SALAD  
CAESAR SALAD (WITH HOME-MADE SIGNATURE DRESSING, REAL BACON BITS, CROUTONS)  
GREEK SALAD  
COLD SEAFOOD SELECTION  
(SLICED SMOKED SALMON, PEEL AND EAT SHRIMP & COLD FISH ASSORTMENT)  
DILL & SWEET MIXED PICKLES, BABY BEETS, PETIT ONIONS, AND OLIVES  
DOMESTIC & IMPORTED CHEESE ASSORTMENT  
FANCY BREADS, BREADSTICKS & CRISPS, DINNER ROLLS & PIPED BUTTER  
(PRESENTED ON EACH GUEST TABLE)  
A VARIETY OF CAKES, FANCY PASTRIES, SQUARES & DESSERTS  
SEASONAL FRESH FRUIT  
ELIZABETHAN AFTER DINNER CHOCOLATES  
TEA (REGULAR & HERBAL) & ELIZABETHAN SIGNATURE COFFEE

**ALTERNATE MENU CHOICES LISTED BELOW. FEEL FREE TO CHANGE ANY ITEM FOR ANOTHER ONE. SOME MENU CHOICE ALTERNATES MAY INCREASE OR DECREASE THE PRICE, SO PLEASE DISCUSS WITH YOUR SALES ASSOCIATE.**





## **TURKEY & HAM BUFFET**

ROAST TURKEY, PAN GRAVY & CRANBERRY SAUCE  
HOUSE DRESSING  
BAKED HAM WITH PINEAPPLE GLAZE  
BEEF MEATBALLS IN MUSHROOM GRAVY  
THREE CHEESE PEROGIES  
BUTTERMILK MASHED POTATOES  
BRUSSEL SPROUTS WITH ONIONS, BUTTER AND BACON  
ORANGE GLAZED CARROTS WITH GINGER & DILL  
CAESAR SALAD WITH HOMEMADE DRESSING, BACON BITS & CROUTONS  
CREAMY COLESLAW  
ITALIAN PASTA SALAD  
VARIETY OF DINNER BUNS & BUTTER  
SEASONAL FRESH FRUIT  
VARIETY OF DESSERTS, PASTRIES, CAKES & SQUARES  
TEA & COFFEE  
AFTER DINNER CHOCOLATES

## **BARE BONES BUFFET**

THIS DELICIOUS MEAL HAS THE SAME PRESENTATION AS OUR OTHER BUFFETS, BUT FOR THOSE ON A STRICT BUDGET.  
MINIMUM OF 100 GUESTS – AVAILABLE ONLY AS A FULL MENU SERVICE

8 OZ LIGHTLY HERBED SUPREME CUT OF CHICKEN (SKIN ON; DRUMETTE ATTACHED)  
BOTH CHASSEUR SAUCE AND SUPREME SAUCE  
FLEURON PASTRY  
BRAISED MEDLEY OF MIXED GRAINS  
ROASTED SELECTION OF SEASONAL ROAST VEGETABLES  
CAESAR SALAD WITH HOMEMADE SIGNATURE DRESSING, BACON BITS & CROUTONS  
FANCY BREADS, DINNER ROLLS & BUTTER  
FRESH FRUIT SELECTION  
ASSORTED COOKIES AND SQUARES  
TEA & COFFEE





## **ALTERNATE BUFFET MENU CHOICES**

FEEL FREE TO CHANGE ANY MENU ITEM FOR ANOTHER ONE. SOME MENU CHOICE ALTERNATES MAY INCREASE OR DECREASE THE PRICE, SO PLEASE DISCUSS WITH YOUR SALES ASSOCIATE.

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### **PRIMARY PROTEIN OPTIONS**

SUGGEST ONE CHOICE

#### **ROAST HIP OF ALBERTA BEEF**

EITHER CARVED BY AN ON-SITE CHEF, OR PRE-SLICED. SERVED WITH GLUTEN-FREE JUS LIÉ, AND TANGY HORSERADISH.

#### **PRIME RIB OF ALBERTA BEEF**

CARVED BY AN ON-SITE CHEF. SERVED WITH GLUTEN-FREE JUS LIÉ, AND TANGY HORSERADISH SAUCE

#### **ROAST HIP OF PRAIRIE BISON**

CARVED BY AN ON-SITE CHEF. SERVED WITH GLUTEN-FREE JUS LIÉ, AND TANGY HORSERADISH SAUCE.

#### **SUPREME CUT CHICKEN**

A 200 GM PORTION OF SKIN-ON ROAST CHICKEN BREAST, DRUMMETTE ATTACHED. SUPREME (MUSHROOMS & CREAM) & CHASSEUR SAUCE (MUSHROOMS, WINE, TOMATOES, TARRAGON).

#### **CHICKEN CORDON BLEU - LARGE**

A 175 GRAM PORTION OF BREADED CHICKEN BREAST, FILLED WITH HAM AND EMMENTAL CHEESE, THEN BAKED.

#### **ROAST TURKEY**

A TRADITIONAL FAVOURITE, SERVED WITH A TASTY BREAD & HERB DRESSING, CRANBERRY SAUCE AND GLUTEN-FREE GRAVY

#### **FILLET OF SALMON**

A 200 GRAM PORTION BAKED WITH AN ORIENTAL HERB TEA RUB

ALL ROAST BEEF AND BUFFALO IS COOKED TO MEDIUM RARE – 55 DEGREES; UNLESS TOLD OTHERWISE, AND ARE SERVED WITH YORKSHIRE PUDDING (OVEN NEEDED ONSITE) OR A PUFF PASTRY FLEURON

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### **SECONDARY PROTEIN OPTIONS**

SUGGEST ONE CHOICE

#### **BAKED HAM**

SERVED PRE-SLICED WITH A PINEAPPLE GARNISH

#### **HAND CUT ROASTED CHICKEN PORTIONS**

HAND-CUT TO A EUROPEAN 8 CUT; BACK REMOVED. SERVED EITHER LIGHTLY HERBED OR BARBECUED

#### **BONELESS BREAST OF CHICKEN**

150GM PORTION OF BONELESS CHICKEN, EITHER WITH A SUPREME SAUCE (MUSHROOM, DILL AND CREAM SAUCE) OR A CHASSEUR SAUCE, ((MUSHROOM, WHITE WINE AND TARRAGON)

#### **CHICKEN CORDON BLEU - SMALL**

A 100 GRAM PORTION OF BREADED CHICKEN BREAST, FILLED WITH HAM AND EMMENTAL CHEESE, THEN BAKED.

#### **FILET OF BASA**

A 100 GRAM PORTION OF BASA FILET, TOPPED WITH A COCONUT CHUTNEY GLAZE

#### **FILLET OF SALMON**

A 100 GRAM PORTION BAKED WITH AN ORIENTAL HERB TEA RUB.

#### **GLAZED SKEWER OF JUMBO SHRIMP**

A TRIO OF JUMBO SHRIMP, MARINATED IN A SPICY GLAZE, AND STEAMED.

#### **LOBSTER TAIL**

A 150 GRAM LOBSTER TAIL, BRAISED WITH GARLIC BUTTER

#### **FILET OF SEA BASS**

TRACEABLE AND SUSTAINABLE CHILEAN SEA BASS, BAKED AND SEASONED LIGHTLY WITH BUTTER AND PARSLEY





## **THIRD SELECTION OPTIONS**

SUGGEST ONE OR TWO CHOICES

### **HOMEMADE MEATBALLS, IN A RICH MUSHROOM GRAVY**

A TRIED AND TESTED RECIPE, WITH A GOOD BITE AND GREAT FLAVOUR. SERVED IN A RICH MUSHROOM SAUCE.

### **PEROGIES WITH SOUR CREAM AND BACON BITS**

3 CHEESE PEROGIES, SERVED WITH SOUR CREAM AND BACON BITS ON THE SIDE.

### **CABBAGE ROLLS BRAISED WITH TOMATO SAUCE**

RICE AND BACON FILLED AND COOKED IN A THICK AND TASTY TOMATO SAUCE.

### **PENNE PASTA, ALFREDO OR MARINARA SAUCE**

PENNE PASTA SERVED WITH EITHER ALFREDO (CREAM-BASED) OR MARINARA (TOMATO BASED) OR TRADITIONAL MEAT SAUCE.

### **GNOCCHI PARMESAN**

GNOCCHI (LITTLE PASTA DUMPLINGS), TOSSED IN BUTTER, PARMESAN AND CHOPPED SAGE

### **NALYSHNYKY**

LITTLE UKRAINIAN PANCAKES, FILLED WITH COTTAGE CHEESE AND CHIVES. SERVED WITH THICK CREAM.

### **OVEN BAKED LASAGNA**

THREE FLAVOR CHOICES. EITHER BEEF, VEGETARIAN OR SEAFOOD. TOPPED WITH 3 CHEESES AND OVEN BAKED.

### **MAC & CHEESE BAKE**

A TRADITIONAL FAVOURITE "COMFORT FOOD" WHICH IS ALWAYS WELL RECEIVED.

### **CHICKEN/TURKEY MEATBALLS, IN A RICH ALFREDO SAUCE**

OUR "WHITE MEAT" MEATBALLS ARE TRULY DELICIOUS AND SERVED IN A RICH, CREAMY ALFREDO SAUCE.

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## **STARCH OPTIONS**

SUGGEST ONE CHOICE

### **OVEN ROASTED RED POTATOES**

TOSSED IN OUR SIGNATURE SPICES AND OVEN ROASTED. OUR MOST POPULAR CHOICE.

### **BUTTERED RED POTATOES**

STEAMED, TOSSED IN BUTTER AND SEASONINGS.

### **RUSTIC RUSSET MASH**

SKIN-ON RUSSET POTATOES, STEAMED AND MASHED WITH BUTTER, BUTTERMILK AND SEASONING. RICH TEXTURE. EITHER PLAIN OR WITH CRUSHED GARLIC.

### **FINGERLING POTATOES**

Tossed in our Signature Seasoning and Oven Roasted.

### **DOUBLE STUFFED POTATOES**

POTATO SHELLS PIPED WITH A CREAMY MASHED RUSSET POTATO, TOPPED WITH CHEESE, AND BAKED.

### **SCALLOPED POTATOES**

SLICED RUSSET POTATOES, COOKED IN A CREAMY DILL SAUCE, JUST THE WAY YOU LIKE THEM!

### **DAUPHINOISE POTATOES**

SLICED RUSSET POTATOES, COOKED IN A CHEESE AND EGG SAUCE. TOPPED WITH CHEESE AND BAKED.

### **BRAISED MEDLEY OF MIXED GRAINS**

A MIXTURE OF RICE, WILD RICE AND BARLEY, COOKED IN A RICH CHICKEN STOCK.

### **DUCHESSE POTATOES**

PIPED MASHED POTATO, WHICH ARE OVEN-BAKED AND EASY TO SERVE ON A BUFFET







## **VEGETABLE OPTIONS**

SUGGEST TWO CHOICES

### **GREEN BEANS MEDITERRANEAN**

WHOLE GREEN BEANS, STEAMED AND TOSSED IN BUTTER, GARLIC, AND OREGANO. VERY FLAVORFUL.

### **ORANGE GLAZED CARROTS WITH GINGER & DILL**

SMALL BATONS OF CARROTS, COOKED WITH ORANGE JUICE, GINGER AND DILL

### **ROASTED MEDLEY OF SEASONAL FRESH VEGETABLES**

CHEF'S ROASTED FRESH VEGETABLES (BROCCOLI, CAULIFLOWER, CARROTS, RED & GREEN PEPPERS, ONIONS, CELERY)

### **SAUTEED BUTTON MUSHROOMS**

BUTTON MUSHROOMS, SAUTÉED WITH BUTTER AND TARRAGON

### **STEAMED FLORETS OF BROCCOLI**

SMALL FLORETS OF BROCCOLI, STEAMED AND TOSSED IN BUTTER AND SESAME SEEDS

### **MINTED GREEN PEAS**

STEAMED, SWEET GREEN PEAS. TOSSED IN SEASONED BUTTER WITH A HINT OF MINT.

### **STEAMED CAULIFLOWER SERVED WITH HOME-MADE CHEESE SAUCE**

FLORETS OF STEAMED CAULIFLOWER FLORETS, SERVED WITH A RICH, HOME-MADE CHEESE SAUCE.

### **BUTTERED TURNIPS**

A BLEND OF TURNIPS AND MASHED POTATOES, WHIPPED TOGETHER WITH BUTTER AND BUTTERMILK.

### **SPICED PURPLE CABBAGE**

SLICED RED CABBAGE, COOKED IN A BLEND OF SPICES, WITH ORANGE AND APPLE JUICE. THE TASTIEST WAY TO EAT IT!

### **KERNEL CORN WITH BUTTER AND CRACKED PEPPER**

STEAMED KERNEL CORN, TOSSED WITH MELTED BUTTER, SALT AND FRESHLY CRACKED PEPPER

### **ZUCCHINI PROVENCALE**

SLICED ZUCCHINI, SERVED IN A RICH TOMATO AND SPICED PROVENCALE SAUCE.

### **RATATOUILLE**

A CLASSIC MIXTURE OF EGG PLANT AND ZUCCHINI, WHICH ALWAYS ADDS A RICH ENHANCEMENT TO ANY BUFFET.

### **BUTTERED ASPARAGUS**

LIGHTLY STEAMED HEADS OF ASPARAGUS, DRESSED WITH BUTTER AND SAVOURY.

### **CHEF'S PREMIUM BABY VEGETABLES**

THIS PREMIUM BLEND OF BABY VEGETABLES (SEASONAL CHOICE IS BOTH COLORFUL AND REALLY TASTY.

### **BRUSSEL SPROUTS**

STEAMED WITH ONIONS, BUTTER AND BACON

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## **BREAD OPTIONS**

SUGGEST ONE CHOICE

### **VARIETY OF DINNER BUNS**

A VARIETY OF FRESH DINNER BUNS, SERVED WITH BOTH WHIPPED BUTTER PORTIONS AND LO-CAL MARGARINE.

### **FANCY BREADS, DINNER ROLLS**

A SELECTION OF FRESH FANCY BREADS & DINNER BUNS, SERVED WITH BOTH WHIPPED BUTTER PORTIONS AND LO-CAL MARGARINE.

### **FRESHLY BAKED ARTISAN BREADS**

A VARIETY OF FRESHLY BAKED ARTISAN BREADS, SERVED WITH BOTH WHIPPED BUTTER PORTIONS AND LO-CAL MARGARINE.

### **FRESH BREAD – SERVED AT THE TABLE**

FANCY BREADS, ROLLS, BREADSTICKS, AND CRISPS, PIPED BUTTER (PRESENTED ON EACH GUEST TABLE)





## **SALAD OPTIONS**

SUGGEST FOUR CHOICES

### **CAESAR SALAD WITH HOMEMADE BACON BITS, CROUTONS, AND HOUSE-MADE DRESSING**

FRESH, CRISP ROMAINE LETTUCE, TOSSED IN A DELICIOUS HOUSE-MADE DRESSING WITH CROUTONS AND BACON BITS

### **TOSSED CHEF'S GREENS WITH A SELECTION OF DRESSINGS**

A FRESH SELECTION OF HERITAGE GREENS, SERVED WITH A SELECTION OF SASKATOON, RANCH, ITALIAN AND VINAIGRETTE.

### **SPINACH & STRAWBERRY SALAD WITH KIWI MANDARIN DRESSING**

FRESH, CRISP SPINACH LEAVES, SERVED WITH SLICED STRAWBERRIES AND KIWI MANDARIN DRESSING

### **ITALIAN PASTA SALAD**

WITH MIXED PASTAS, OLIVES, PEPPERS, AND A CREAMY DRESSING WITH A HINT OF BASIL AND OREGANO.

### **TRADITIONAL POTATO SALAD**

DICED RED POTATOES, TOSSED IN A RICH HOUSE-MADE DRESSING. A TRADITIONAL FAVOURITE.

### **RED POTATO RED ONION, GREEN BEANS, AND DIJON MUSTARD**

A TWIST ON THE TRADITIONAL. A COLOURFUL SALAD, WITH A GOOD FLAVORED MUSTARD DRESSING, GREEN BEANS AND RED ONIONS.

### **THAI NOODLE SALAD WITH SOY, SESAME, AND VEGETABLES – NO PEANUT OILS**

FINE THAI EGG NOODLES, TOSSED IN AN ORIENTAL DRESSING. GARNISHED WITH BEAN SPROUTS, CELERY, PEPPERS.

### **SWEET & SPICY COUSCOUS SALAD**

COUSCOUS SEEMS ALL THE RAGE THESE DAYS. THIS VERY FLAVORFUL SALAD HAS A UNIQUE "PERSIAN" TASTE.

### **TABOULEH SALAD**

THE FRESHNESS OF THE CHOPPED PARLEY, WITH A HINT OF MINT, MAKES THIS TRADITIONAL FAVORITE – OUTSTANDING.

### **TRADITIONAL GREEK SALAD**

FRESH PLUM TOMATOES WITH PEPPERS, KALAMATA OLIVES, AND FETA CHEESE, TOSSED IN A MEDITERRANEAN DRESSING.

### **GREEK PASTA**

GREECE MEETS ITALY! A PASTA BASED VERSION OF THE TRADITIONAL GREEK SALAD.

### **SEAFOOD SALAD WITH PEPPERS AND PERNOD**

AN AMAZINGLY FLAVORED DISH, THAT COULD EASILY BE EATEN ON ITS OWN AS A MAIN COURSE. PEPPERS AND PERNOD. DELISH!

### **CREAMY CUCUMBER SALAD**

FINELY SLICED ENGLISH CUCUMBERS, TOSSED WITH ONIONS AND SERVED IN A RICH, CREAMY DRESSING.

### **CREAMY COLESLAW**

EVERYONE'S FAVOURITE! SLICED, CRISP CABBAGE, GARNISHED WITH CARROT IN A HOUSE-MADE DRESSING.

### **BROCCOLI & RAISIN SALAD**

A VERY FLAVORFUL COMBINATION OF BROCCOLI, BACON, RAISINS AND SUNFLOWER SEEDS.

### **MARINATED FRESH VEGETABLE SALAD**

CRISPY AND CRUNCHY. CARROTS, PEPPERS, ONIONS, CELERY, AND CHERRY TOMATOES IN A SUN-DRIED TOMATO DRESSING.

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## **POPULAR ACCOMPANIMENTS**

**COLD SEAFOOD SELECTION** (SLICED SMOKED SALMON, PEEL AND EAT SHRIMP & COLD FISH ASSORTMENT)

**PICKLE SELECTION.** DILL & SWEET MIXED PICKLES, BABY BEETS, PETIT ONIONS, AND OLIVES

### **DOMESTIC CHEESE ASSORTMENT**

A VARIETY OF CUBED DOMESTIC CHEESE. CHEDDAR, MARBLED CHEDDAR, MOZARELLA AND JALAPENO MONTERAY JACK

### **IMPORT CHEESE SELECTION**

A VARIETY OF IMPORTED CHEESE. BRIE, CAMAMBERT, GOUDA, SMOKED EDAM, BLUE CHEESE AND CHEESE BALL.

### **FRESH CUT VEGETABLES, AND DIP**

CARROTS, CELERY, CAULIFLOWER, BROCCOLI, PEPPERS, RADISHES, SERVED WITH A DELICIOUS DILL DIP

### **SELECTION OF CUT DELI MEATS**

PREMIUM VARIETY OF SLICED GRIMMS BRAND DELI MEAT





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## **DESSERT SELECTIONS**

### **FRESH FRUIT SELECTION**

A COLORFUL ARRAY OF SEASONAL SLICED FRESH FRUIT. ALWAYS POPULAR.

### **ASSORTED COOKIES AND SQUARES**

A VARIETY OF FRESHLY BAKED COOKIES AND SQUARES FROM OUR IN-HOUSE BAKERY

### **A VARIETY OF CAKES, FANCY PASTRIES, SQUARES, AND DESSERTS**

PASTRY CHEF'S CHOICE OF DESSERTS, CAKES, PASTRY AND SQUARE SELECTION. A GOOD VARIETY TO MEET ALL TASTES!

### **A SELECTION OF FRESHLY BAKED PIES, CRUMBLE & WHIPPED CREAM**

PASTRY CHEF'S CHOICE OF PIES (CREAM AND FRUIT), TOGETHER WITH OUR VERY POPULAR WILD BERRY CRUMBLE.

### **AN INDIVIDUAL PLATED DESSERT**

PLEASE ASK YOUR SALES ASSOCIATE FOR SUGGESTIONS. CRÈME BRULÉE, BAKED ORANGES WITH WHISKY TO NAME A COUPLE.

### **ASSORTED PASTRIES AND SQUARES**

FROM OUR IN-HOUSE BAKERY. A DELICIOUS SELECTION OF FRESHLY MADE PASTRIES AND VARIETY OF SQUARES

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## **SOME OPTIONAL IDEAS FOR YOUR SPECIAL EVENT**

### **PRE-DINNER HORS D'OEUVRES**

PLEASE ASK YOUR SALES ASSOCIATE FOR SUGGESTIONS. THIS IS A CLASSY WAY OF STARTING YOUR EVENT. BUTLERED OR NOT?

### **CHAMPAGNE AND STRAWBERRIES**

A CLASSIC WAY TO GREET YOUR GUESTS WHEN THEY ARRIVE. ALWAYS SETS EVERYONE IN THE MOOD FOR A GREAT EVENT!

**CARVING CHEF** FOR A MORE ELEGANT PRESENTATION, A CHEF IS AVAILABLE FOR CARVING OF YOUR MAIN ENTRÉE ITEMS WHERE APPLICABLE FOR \$150. CHEF FEE IS INCLUDED IN THE PRICE FOR MENU 2 & 3 SELECTIONS.

### **CHOCOLATE FOUNTAIN**

OUR CHOCOLATE FOUNTAIN IS VERY BEAUTIFUL AND IS ALWAYS POPULAR. LIQUID CHOCOLATE LOOKS AND TASTES DECADENT

### **POPCORN MACHINE**

OUR POPCORN CART ALWAYS ADDS A CARNIVAL LOOK TO THE EVENT. LITTLE PAPER BAGS OF POPCORN WITH FLAVOR SHAKERS AND THE AROMA!

### **ACTION STATIONS**

PLEASE ASK YOUR SALES ASSOCIATE FOR SUGGESTIONS. FLAMBÉ STATION, SAUTÉE STATION, CREPE STATION, TO NAME A FEW

### **PLATED ANTIPASTO (SERVED AT EACH TABLE)**

SLICED ITALIAN MEATS, CHEESES, OLIVES AND PICKLES IS A LOVELY WAY FOR GUESTS TO ENCOURAGE THEIR APPETIT!

### **HEAD TABLE SERVICE**

WHERE A HEAD TABLE IS PRESENT, ELIZABETHAN OFFERS THE OPTION OF PERSONALIZED PLATED SERVICE FOR \$125, UP TO A MAXIMUM OF 10 GUESTS. ADDITIONAL HEAD TABLE GUESTS ARE ABLE TO BE SERVED: PLEASE NOTE ADDITIONAL CHARGES WILL APPLY IN EXCESS OF THIS NUMBER.

### **EQUIPMENT UPGRADES**

WE OFFER MANY ENHANCEMENTS FOR YOUR DINING EXPERIENCE. YOUR SALES ASSOCIATE WILL BE PLEASED TO REVIEW THE OPTIONS AVAILABLE.

### **HOME, OFFICE AND TENTS**

WE MAY REQUIRE A SITE INSPECTION IF THE MEAL IS FOR 20+ GUESTS. THIS WILL ALLOW US TO EVALUATE THE AREA AND PROACTIVELY ENSURE THE BEST SERVICE POSSIBLE.

IT IS THE RESPONSIBILITY OF THE CLIENT TO PROVIDE THEIR OWN TENT(S) FOR THE GUESTS IN ADDITION TO A 10' x 20' MINIMUM TENT FOR US TO WORK IN.

THE CATERING TENT MUST HAVE DIRECT VEHICLE ACCESS, ADJACENT TO THE GUEST TENT(S), AND IDEALLY EQUIPPED WITH POWER AND LIGHTING. HEATING MAY ALSO BE A REQUIREMENT DEPENDING ON THE SEASON.

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## **OUR POLICIES**

SHOULD YOU NEED TO CANCEL OUR SERVICES PRIOR TO SIX MONTHS TO YOUR FUNCTION, WE WILL HAPPILY REFUND YOUR DEPOSIT(S) LESS A \$50 CONSULTATION FEE.

FOR CANCELLATIONS BETWEEN SIX AND THREE MONTHS PRIOR TO YOUR FUNCTION, WE WILL REFUND 50% OF YOUR DEPOSIT(S) LESS A \$50 CONSULTATION FEE.

FOR CANCELLATIONS THREE MONTHS OR LESS PRIOR TO YOUR FUNCTION, WE WILL RETAIN THE FULL DEPOSIT(S).

PRICING WILL INCREASE BY 10% FOR EVENTS FALLING ON STATUTORY HOLIDAYS, AS WE DO PAY OUR STAFF OVERTIME AS PER THE ALBERTA LABOUR STANDARDS.

FOR EVENTS OUTSIDE THE EDMONTON AREA, A DISTANCE SURCHARGE WILL APPLY; PLEASE CONFIRM WITH US PRIOR FOR PRICING. THANK YOU!

## **SATISFACTION GUARANTEE**



SINCE WE SO PASSIONATELY BELIEVE IN OUR SERVICES, WE WANT TO INSTILL FURTHER CONFIDENCE IN YOUR CATERING CHOICE. HOW MANY OTHER CATERERS WILL GUARANTEE THEIR WORK?

**IF YOU ARE UNHAPPY WITH US AND WE CANNOT FIND A SOLUTION TO PLACE YOU AT EASE, WE'LL CATER ANOTHER FUNCTION OF EQUAL OR LESSER VALUE FOR YOU WITH THE SAME NUMBER OF GUESTS ABSOLUTELY FREE.**

ELIZABETHAN CATERING SERVICES LTD. IS COMMITTED TO BEING THE BEST THAT A CATERING COMPANY CAN BE. OUR CONTINUED SUCCESS DEPENDS ON OFFERING THE VERY BEST QUALITY OF FOOD AND SERVICE AND ALSO THE VERY BEST VALUE FOR YOUR CATERING DOLLAR.

**WWW.ELIZABETHAN.COM**

**"UNQUESTIONABLY, THE MOST CARING CATERER IN THE BUSINESS!"**

