



LUNCHEON MENU #1

CHEF'S SIGNATURE SOUP OF THE DAY
VARIETY OF FRESHLY MADE SANDWICHES, CROISSANTS &
BAGUETTES
(SHAVED BEEF, HAM/CHEESE, EGG SALAD, TUNA SALAD,
VEGETARIAN)
MEDLEY OF CRISP SEASONAL VEGETABLES & DIP
SEASONAL FRESH FRUIT
ASSORTED SQUARES & COOKIES – 2 PER PERSON
TEA & COFFEE

LUNCHEON MENU #2

PRAIRIE BISON & VEGETABLE HOT POT
(CHUNKS OF BISON, CARROTS, ONIONS, CELERY & POTATOES
IN A RICH GRAVY)
SOURDOUGH BANNOCK
(AN ADAPTATION OF THE ORIGINAL BANNOCK)
ROAST POTATO WEDGES
TOSSED GARDEN SALAD WITH WILD SASKATOON DRESSING
CREAMY COLESLAW
SEASONAL FRESH FRUIT
WILDBERRY CRUMBLE WITH FRESH WHIPPED CREAM
TEA & COFFEE

LUNCHEON MENU #3

8 OZ BONELESS BREAST OF CHICKEN SUPREME
PENNE PASTA WITH ALFREDO SAUCE ON THE SIDE
ROASTED MEDLEY OF SEASONAL FRESH VEGETABLES
CAESAR SALAD
SWEET & SPICY COUSCOUS SALAD
ARTISAN FRENCH BAGUETTES & BUTTER
SEASONAL FRESH FRUIT
ASSORTED COOKIES – 2 PER PERSON
TEA & COFFEE

LUNCHEON MENU #4

BARBECUE BEEF ON KAISER BUN (ONE PER PERSON) ALSO
AVAILABLE - SMOKED BRISKET OR PULLED PORK (ON A KAISER BUN)
ROAST POTATO WEDGES
HOME MADE BAKED BEANS
TOSSED GARDEN SALAD WITH WILD SASKATOON DRESSING
CREAMY COLESLAW
ITALIAN PASTA SALAD
SEASONAL FRESH FRUIT
ASSORTED SQUARES – 2 PER PERSON
TEA & COFFEE





LUNCHEON MENU #5

CHOICE OF - BAKED LASAGNA (MEAT AND/OR VEGETARIAN)
OR CHILI CON CARNE OR SHEPPARD'S PIE
GREEK SALAD
CAESAR SALAD
TEXAS GARLIC TOAST
SEASONAL FRESH FRUIT
ASSORTED SQUARES- 2 PER PERSON
TEA & COFFEE

LUNCHEON MENU # 6

ROAST TURKEY, PAN GRAVY, CRANBERRY SAUCE
HOME MADE DRESSING
MASHED POTATOES
THREE CHEESE PEROGIES
ORANGE GLAZED CARROTS WITH GINGERED BUTTER
TOSSED GARDEN SALAD WITH SASKATOON DRESSING
MARINATED VEGETABLE SALAD
DINNER BUNS & BUTTER
SEASONAL SQUARES & COOKIES - 2 PER PERSON
SEASONAL FRESH FRUIT
TEA & COFFEE

LUNCHEON BARBECUE

8OZ ELIZABETHAN SIGNATURE THICK CUT RIB STEAK
TEXAS GARLIC TOAST
ROAST POTATO WEDGES
HOME-MADE BAKED BEANS
SAUTÉED MUSHROOMS WITH TARRAGON
TRADITIONAL CAESAR SALAD
CREAMY COLESLAW
SEASONAL FRESH FRUIT
WILDBERRY CRUMBLE WITH FRESH WHIPPED CREAM
TEA & COFFEE

BIG PAN LUNCHEON

(Price of Pan included in menu)
Additional Chef Fee applies
This menu also available not served in Big Pan

JAMBALAYA (INCLUDES; SHRIMP, SCALLOPS, SAUSAGE,
ONIONS, PEPPERS & RICE).
GARLIC FLAT BREAD
SPICY BEAN SALAD
CAESAR SALAD
PEACH COBBLER WITH FRESH WHIPPED CREAM
TEA & COFFEE

BOXED/ BAGGED LUNCH

SUB SANDWICH
COLD SAUSAGE ROLL WITH MUSTARD DIP
VEGETABLES & DIP
WHOLE FRESH FRUIT
1 SQUARE & 1 COOKIE PER PERSON
1 CAN COLD BEVERAGE

COLD BEVERAGES

ASSORTED SOFT DRINKS
MINERAL WATER
BOTTLED JUICES





🌀 INCLUDED IN YOUR CATERING EXPERIENCE 🌀

Partial Set up

- Disposable tableware for the meal as well as for the dessert & beverages will be placed on the buffet lines for your guests – **China is available** – Please ask your sales consultant for further details
- Complete and attractive set up of the buffet lines with linen tablecloths, sterno fueled chafers and silver serving trays
- Additional Linens for the guest tables are available to rent upon request

Service Staff during the event

- Elizabethan will ensure that the Guest tables are cleared as required and that the buffet table is kept replenished. During any speeches or presentations, all cleaning will cease to ensure a quiet environment
- Elizabethan Catering Services' Staff will pack up everything and bring back to the shop at the end of the function for all disposable events.

Home, Office & Tent Events

- Elizabethan will do a site inspection if the meal is for 20+ guests. This is to ensure that both the Client and Elizabethan are clear on expectations for the proper delivery of services for the event. It is the responsibility of the client to rent the tent for the guests, as well as a tent (10' X 20') for ECS to work out of. This tent must have direct driving access, and must be adjoining onto the guest tent

Booking

- To confirm your booking, a deposit of 50% or \$500.00, whichever is greater, is required. Elizabethan regularly sells out for dates and encourages you to put down your deposit as soon as you are sure that we are your caterer of choice.
- The prices shown in this brochure are guaranteed for 30 days from the date your information package was sent.
- All prices exclude the G.S.T. calculated at 5%. The tax will be shown as a separate amount on your invoice

Gratuity

- A 16.5% Gratuity will be charged on the final invoice total. Thank you!





∞ CANCELLATION 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).

∞ 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!"

