

BERKELEY

— CATERING —

SOCIAL & WEDDING MENU

BERKELEY CATERING
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TABLE OF CONTENTS

Cocktail Receptions

Passed Canapes	3
Antipasto/Grazing	5
Tapas Stations	6

Gala Seated Dinner

Soups, Salads & Pasta	7
Main Dishes	8
Dessert	9
Additional Services	9

Gala Stationed Dinner

10

Late Night Station

11

Brunch

Stationed	12
Seated	13

Lunch

Buffet	15
Plated	16

COCKTAIL RECEPTIONS | PASSED CANAPES

HOT BITES

Parmesan Meatball Skewers with Marinara
Mini Yorkshire Puddings with Roast Beef and Horseradish Cream
White Prawns in Thai Curry Broth with Coconut Foam
Muscat Braised Short Rib with White Bean Puree on a Yukon Chip
Mini Chicken Tamales
Grilled Chicken Empanadas
Philly Cheesesteak Bites
Brazilian Beef Skewers with Chimichurri Sauce
Sausage Arancini
Lobster Arancini
Mini Jamaican Beef Patty with Pepper Sauce
Crab and Green Onion Fresh Spring Rolls with Sweet Chilli
Mini Pork Belly Steamed Bun with Japanese Mayo and Fuji Apple
Gorgonzola Stuffed Dates with Pancetta
Grilled Peaches Wrapped in Prosciutto
Fish and Chips: Tempura Haddock and Shoestring Fries
Sliders: Homemade Brioche Buns with Ground Angus Beef Chipotle Aioli
Butter Chicken on Mini Naan with Raiita
Mango Shrimp Volcanoes, Wrapped in Phyllo with Chili Sauce
Kalbi Beef
Mini Fish Soft Tacos

VEGETARIAN HOT BITES

Vegetable Spring Rolls
Falafel, Tahini, and Tabouleh on Mini Pita
Mushroom Arancini
Vegetable Empanadas
Curried Butternut Squash Veloute with Coconut Foam
Sliders: Chickpeas, Roasted Vegetables, and Chipotle Aioli
Broccoli and Parmesan Fritters
Sautéed Mushroom Crostini with Truffled Pecorino
Macaroni and Cheese Popover

COCKTAIL RECEPTIONS | PASSED CANAPES

COLD BITES

Whitefish Ceviche on a Plantain Chip
Chicken Liver Pate with Heirloom Beets
Spicy Tuna Hand Rolls with Wasabi
Cured Duck Prosciutto Crustini with Figs
Smoked Salmon Rillette
Chilled Beef Roulade
Seared Tuna Sliders
California Rolls
Mini Brioche Lobster Rolls

VEGETARIAN COLD BITES

Vegetable Summer Rolls with Thai Peanut Sauce
Grilled Corn and Black Beans Cups with Crumbed Queso Fresco
Mini PB&J
Goat Cheese and Tomato Jam Tart
Brie Phyllo Clouds with Thyme and Apple Chip
Endive with Whipped Stilton, Medjool dates and Spiced Walnuts
Traditional Gazpacho with Arbequinas Olive Oil and Aged Sherry Vinegar
Cherry Tomatoes Stuffed with Fresh Mozzarella, Extra Virgin Olive Oil and Basil Seedlings
Celery Root Remoulade, Green Apple Slaw, Candied Walnut and Pimento Crostini

COCKTAIL RECEPTIONS | ANTIPASTO/GRAZING

GRAZING STATION

Display of Raw and Marinated Farm-Fresh Vegetables, Baba Ganoush, Hummus, and Edamame Spread

CHEESE SHOP

Display of Domestic and Imported Block Cheese
All Choices Served with Artisan Crackers, Dried Fruit, and Spreads

MEDITERRANEAN ANTIPASTO BOARD

Including a Variety of Cured and Dried Italian Meats, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives

SEAFOOD SPREAD

Poached Lobster, Crab, Shrimp, Shucked Oysters, Mussels, Smoked Fish, Grilled Lemon, Capers, Cocktail, and Tabasco Sauce

RAW OYSTER BAR

Oysters with Horseradish, Shallot Mignonette, Lemons, and Chipotle Hot Sauce
Oysters must be ordered in increments of 100

SUSHI BAR WITH CHEF

Includes:
California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll, Rainbow Roll, Dragon Roll with Spicy Crab and Eel, or Shiitake Mushroom Roll

COCKTAIL RECEPTIONS | TAPAS STATIONS

Cocktail Stations are designed for two hours of service for a minimum of 100 guests.

TACO BAR

Soft Shell Taco (two per person) with the choice of two Meats:

Pulled Pork, Duck Confit, Beef Short Rib, Grilled Snapper

Includes the following toppings: Apple Slaw, Pico de Gallo, Guacamole and Queso Fresco

GOURMET MAC 'N' CHEESE BAR

Choice of one vegetable and one meat topping

Vegetables: Forest Mushrooms, Sweet Peas, Broccoli,

Meats: Pulled Pork, Duck Confit, Beef Short Rib

PASTA BAR

Choice of one pasta:

Spinach Ricotta Gnocchi with Lemon Gorgonzola, Candied Pears and Spiced Walnuts

Wild Mushroom Risotto with shaved pecorino

Truffle Penne with San Marzano Tomato Sauce (Chicken, Shrimp or Mixed Vegetables)

FAR EAST STREET FOOD BAR

Ban Mi / Bao Choice of Duck or Pork

Stir-fried noodles Choice of Tofu or Shrimp

Korean Short Ribs

BUTCHER'S BLOCK

Beef Duo: Grilled Flatiron Steak with Berkeley Rub & Herb Roasted Prime Rib

Served with Ciabatta Buns and Local Mustards

SEAFOOD BAR

Grilled Lobster Tail

Crab Claw

Poached Shrimp (hot or cold)

**Prices may be subject to Market Change*

BOUTIQUE CHEESES

Canadian Artisanal Cheeses: Quebec Soft Cheeses, Ontario Goat Cheese, BC Smoked Cheddar

Served with Fresh and Local Accompaniments

CAKE BOSS

Homemade Pastries, Tarts, Truffles, Macarons, Petit Fours, Cream Puffs, Cake Pops

Custom desserts incorporating logos and designs available

BUILD YOUR OWN TAPAS STATIONS

For each tapas station purchased select two items from our Gala Stationed Dinner Menu (page 10) served in cocktail portions

Recommended for weddings due to portion sizes.

GALA SEATED DINNER | SOUPS, SALADS & PASTA

GALA SEATED DINNER

SOUPS

Butternut Squash Volute
Roasted Pear & Watercress Soup with Stilton Crouton
Sherry glazed French Onion Soup (supplementary fee applies)
Italian Wedding Soup

SALADS

Herbed Spring Mix Greens, Shaved Pecorino, Apple Crisp, Candied Walnuts, Cinnamon Vinaigrette
Heirloom Tomato Salad, Basil, Fresh Mozzarella, Arugula, Peppercorn Truffle Vinaigrette
Roasted Beet Salad, Baby Spinach, Ontario Chevre, Maple Cider Vinaigrette

PASTA

Confit Duck Ravioli, Crushed Tomato, Kalamata Olives, Artichoke Hearts
Spinach Ricotta Hand Rolled Gnocchi, Lemon Gorgonzola Cream, Candied Pears, Spiced Walnuts
Grilled Quail Carbonara, Prosciutto, Grand Padano, Linguini

GALA SEATED DINNER | MAIN DISHES

FISH

Grilled Halibut with sweet potato rosti, roasted baby beets and fennel puree
Butter poached Atlantic Salmon with sweet pea and fava bean risotto
Lightly smoked Ontario Lake Trout with fingerling potato, wilted spinach and citrus beurre blanc

POULTRY

Pan roasted free range Chicken Supreme with braised Du Puy lentils, double smoked bacon and warm carrot raisin salad | Dairy free
Chorizo stuffed Cornish Hen with Red onion marmalade, whiskey mashed potato, green beans | Contains gluten
Roasted Moscowy Duck Breast with root gratin, organic vegetables bundle, Ontario cherry glaze and natural jus

MEAT

Angus 8 oz Flatiron Steak, forest mushrooms, whipped potato, Marsala reduction
Dry Aged 8 oz Reserve Beef Tenderloin with smokey mash potatoes, beetroot puree,
Braised leek & sherry vanilla jus
12 oz red wine marinated Braised Short Ribs – French cut - with garlic-mashed potatoes and roasted carrots
Dry Aged, 8 oz AAA NY Strip, Yukon gold fries, natural jus | Dairy free
Grilled 1/2 Ontario Rack of Lamb with mascarpone polenta, ratatouille and rosemary lamb jus | Contains gluten

VEGETARIAN

Wild mushroom risotto with balsamic and red wine reduction
Braised portobello mushroom with smoked eggplant tapenade, salsa verde, and ricotta cheese
Delicata squash filled cannelloni with truffled béchamel, fried sage and candied walnuts | Contains gluten

GALA SEATED DINNER | DESSERT

DESSERT

Please choose one option for all guests

A LA CARTE

Bourbon Vanilla Crème Brulee
Vegan Cinnamon Mousse with Strawberries
Lemon Tart with Meringues | Contains gluten
Apple Flan with Rosemary Crème Anglaise | Contains gluten
Fresh Fruit Bowl

or

TRIO OF MINI DESSERTS

Choose three per guest

Small Chocolate Tart
Mini Creme Brulee
Flavoured Macarons
Mini Cream Puff with Dolce Leche
Chocolate Truffle
Lavender Shortbread
Mini Apple Flan
Tiramisu Spoons
Strawberry and Rhubarb Tart
Apple and Rosemary Tart

GALA SEATED DINNER | ADDITIONAL SERVICES

UPGRADE TO OLIVE TAPENADE OR HUMMUS

in addition to olive oil and balsamic

UNLIMITED BREAD

CHILDREN'S MEAL (Ages 2 to 12)

Chicken Fingers and Fries
Penne with San Marzano Tomato Sauce
Grilled Cheese and Fries
Mac + Cheese
Cheese, Vegetarian or Pepperoni Pizza

VENDOR'S MEAL

Appetizer and main course, non-alcoholic beverages

Staffing, Rentals (including specialty and extra dishware) and Applicable Venue fees not included.
Please contact us at 416.361.9666 for a full quote for your location or one of our unique Toronto Venues.

GALA STATIONED DINNER

CARIBBEAN STATION

Oxtail and Butter Bean Stew | 3-Day marinated Jerk Chicken
Fried Rainbow Snapper | Jamin' Vegetable Curry | Rice and pigeon peas
Fried plantain
Potato salad | Tropical coleslaw

INDIAN STATION

Rogan Josh | Butter Chicken | Sag Paneer
Lamb Vindaloo | Dahl - masoor, urad
Saffron rice | Naan | Papadoms

ASIAN STATION

Suckling Pig | Soy Chicken | Kalbi (Korean short ribs)
King mushrooms with bok choy | Vietnamese pho (Manned or not)
Fried rice | Vegetarian stir-fry (Manned or not) | Pad Thai

MODERN CARVERY STATION

AAA Ontario Beef Duo with Natural Jus
Grilled flatiron steak with Berkeley rub + Herb Roasted Prime rib
Walnut pesto stuffed Grilled Chicken
Olive oil roasted potatoes | Roasted seasonal vegetables | Mini Yorkshire puddings

MEDITERRANEAN STATION

Roasted Leg of Lamb
Truffled Portobello Lasagna | Hand rolled black pepper Gnocchi, with san marzano Tomato sauce
Grilled marinated seasonal vegetables | Veal Scaloppini
Eggplant Parmesan | Caprese salad | Greek Salad with Macedonian feta, kalamata olives

MINI DESSERTS

Small Chocolate Tart
Mini Creme Brulee
Flavoured Macarons
Mini Cream Puff with Dolce Leche
Chocolate Truffle
Lavender Shortbread
Mini Apple Flan
Tiramisu Spoons
Strawberry and Rhubarb Tart
Apple and Rosemary Tart

LATE NIGHT STATION

Poutine station with miso gravy.
Indian (Choose 2: palaak paneer, rogan josh, papadoms, chaat masala)
Mini grilled cheeses: Brioche buns and aged cheddar
Boneless chicken wings (mild or spicy)
Vegetarian and meat pizzas
Perogies with bacon, sour cream, caramelized onions
Gourmet popcorn
Pulled pork sandwiches

*Ask us about customized ethnic food station options.
Quantities remain the same for late night station, supplementary fees add more variety.*

BRUNCH | STATIONED

INTERACTIVE BRUNCH STATIONS

Full seating is not required for service. Minimum of 2 stations required for entire group.

OMELETTES / SKILLETS

Individual Omelettes Served with Appropriate Condiments

Choice of three meats and four toppings:

Bacon, Corned Beef, Braised Shredded Beef, Pulled Pork, Smoked Ham, Roast Chicken
Aged Cheddar, Brie, Asiago, Feta, Queso Fresco, Spinach, Sundried Tomato, Roasted Pepper, Grilled Vegetables, Herbs

CHICKEN AND WAFFLE STATION

Buttermilk-Fried Chicken and Belgian Waffles Made to Order with Maple Syrup, Salted Carmel Whipped Cream, and Berries

BACON SAMPLING STATION

Choice of 3 meats: Smoked, Doubled Smoked, Peameal, Pancetta, and Pork Belly

Includes: Home Made Buns, Mustards, Pickled Eggs

CRÊPERIE

(Choose one Sweet and one Savory Filling)

SWEET

Crêpe Suzette

Mixed Berry and Maple

Apple and Spice

SAVORY

Lobster and Tarragon

Rosemary Chicken

Wild Mushroom and Truffle

BENNIE BAR

Eggs Benedict Traditionally, or Twisted.

Florentine, Lox, Smoked Bacon, Hollandaise, Melted Cheddar, Sriracha

BRUNCH | SEATED

THE GRAND BRUNCH

Fresh Juice Bar
Freshly Brewed Coffees and Teas
Bakery Basket of Freshly Baked Fruit Danishes, Assorted Croissants,
Cinnamon Rolls, and Muffins
Bagels with Flavoured Cream Cheese
Butter and Preserves

EGGS PREPARED BY OUR CHEF

(two chefs per station required)
Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese,
Black Forest Ham, Spinach, Sausage, Shrimp, and Crab

CRÊPES PREPARED BY OUR CHEF

(two chefs per station required)
Crêpe Suzette /Rosemary Chicken and Asparagus

SAVORIES

Seasonal Mixed Greens and Garden Vegetables
Red Pesto Chicken with Pan Jus
Salmon with Fennel Slaw and Lemon Thyme Reduction
Spinach and Ricotta-Stuffed Rigatoni with Grilled Vegetables
Seasonal Roasted Vegetable and Heirloom Tomato Jam

SWEETS

Classic Crème Brûlée
Pineapple Bread Pudding
Seasonal Fruit Cobbler
Raspberry Chocolate Bars
Strawberry and Pistachio Cheesecake

BRUNCH | SEATED

THE GRAND SEAFOOD BRUNCH

Fresh Juice Bar
Freshly Brewed Coffees and Teas
Bakery Basket of Freshly Baked Fruit Danishes, Assorted Croissants,
Cinnamon Rolls, and Muffins
Bagels with Flavoured Cream Cheese
Butter and Preserves
Seafood Served on Ice
(Poached Lobster, Crab, Shrimp, Shucked Oysters, Mussels, Smoked Fish, Grilled Lemon, Capers)

EGGS PREPARED BY OUR CHEF

(two chefs per station required)
Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese, Spinach, Sausage, Smoked Salmon, Shrimp, and Crab

CRÊPES PREPARED BY OUR CHEF

(two chefs per station required)
Crêpe Suzette/Lobster and Tarragon

SAVORIES

Seasonal Mixed Greens and Garden Vegetables
Grilled Snapped and Magno
Salmon with Fennel Slaw and Lemon Thyme Reduction
Spinach and Ricotta-Stuffed Rigatoni with Grilled Vegetables
Seasonal Roasted Vegetable and Heirloom Tomato Jam

SWEETS

Classic Crème Brûlée
Pineapple Bread Pudding
Seasonal Fruit Cobbler
Raspberry Chocolate Bars
Strawberry and Pistachio Cheesecake

LUNCH | BUFFETS

Applicable for Sunday half day venue rental (providing access to the space until 3:00pm)

Lunch Buffets are served with coffee and tea.

CANADIAN

Served with artisan breads and butter

Field Greens, Candied Walnuts, Blue Cheese, Pickled Cherry Tomatoes, Lardoons, and Lemon-Thyme Dressing

Niçoise Salad with Roasted Garlic Aioli

Fingerling Potatoes, Pears, Frisée, Duck Confit, and Truffle

Oven-Braised Chicken with Pearl Onions

Strip Loin with Rosemary Jus and Leeks

Smoked Trout with Wilted Spinach and Smoked Bacon

Grilled and Sautéed Seasonal Vegetables

Apple Tart

Strawberry shortcake

Mini Rum Baba

SOUTH ASIAN

Mixed Green Salad, Cucumbers, Tomatoes, Red Onion, and Mango Vinaigrette

Marinated Cauliflower Salad, Tomatoes, Onions, Cucumbers, and Yogurt-Cilantro

Tomato and Saffron Potato Salad

Tandoori Chicken 48 Hours

Lamb Rojan Gosh

Butter Chicken

Turmeric Chick Peas, Fresh Onions, and Cilantro

Vegetables with Mild Spices

Saffron Basmati Rice

Naan

Spiced Indian Pickles, Riata, and Sweet Indian Mango Chutney

Ras Mali

Gulab Jamun

EAST ASIAN

Oriental Salad, Grilled Chicken, Shizo Vinaigrette

Charred Tuna with Asian Greens and Sweet Mirin Vinaigrette

Panko Crusted Shrimp with Sweet Chili Sauce

Suckling Pig

Soy Chicken

Korean short ribs

King mushrooms with bok choy

Vegetable stir-fry

Fried rice

SUSHI SELECTION California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll, Rainbow Roll, Dragon Roll with Spicy Crab and Eel, or Shiitake Mushroom Roll

Sweet Black rice

Lychee dumplings

LUNCH | PLATED

PLATED LUNCH

All menu items are served with choice of soup or salad and dessert, freshly brewed coffees, teas, and a selection of rolls with butter

SELECT ONE STARTER

SALADS

Panzanella Salad, Cucumbers, Roasted Red Peppers, Tomatoes, Ciabatta Croutons, and White Balsamic Vinaigrette
Caesar Salad, Croutons, Shaved Parmesan Cheese, and Creamy Garlic Caesar Dressing
Greek-Style Salad, Crisp Lettuce, Red Onions, Olives, Roasted Red Peppers, Cucumbers, Feta, and Red Wine Vinaigrette

SOUP

Roasted Butternut Squash with Pumpkin seed oil
Pear and Watercress with Stilton Crouton
Traditional Gazpacho

SELECT ONE MAIN + 10% VEGETARIAN OPTION

Semolina Pappardelle with Oyster Mushrooms, Baby Spinach, and Taleggio
Pan-fried White Fish with Confit Fennel, Asparagus and Pernod Sauce
Braised Pork belly with Black Pudding, Red Kale and Apple
Grilled Marinated Striplion Steak with Wild Mushrooms and Frites
Lamb Sirloin with Caramelized Cauliflower, Chanterelles, Lamb Jus
Coq Au Vin with Pearl Onions, Bacon, Pomme Puree

SELECT ONE DESSERT

Sicilian Tiramisù
Strawberry Trifle
Salted Caramel Brownie
Fresh Raspberry Cheesecake