



2022 Cocktail and Buffet Menu

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Menu Options

PASSED CANAPES: PROTEIN

- Parmesan meatball skewers with marinara
- Mini Yorkshire puddings with roast beef and horseradish cream
- Grilled chicken empanadas
- Philly cheesesteak bites
- Brazilian beef skewers with chimichurri sauce
- Mini pork belly steamed buns with Japanese mayo and green papaya slaw
- Kalbi meatball skewers
- Mini chicken and waffles with spicy maple syrup
- Mini fried chicken sliders with spicy mayo
- Fish and chips: Tempura haddock and shoestring fries
- Sliders: Homemade brioche buns with ground angus beef chipotle aioli
- Mango shrimp coconut spring roll
- Mini fish or shrimp soft tacos (please choose one)
- Spicy tuna rolls with wasabi or California rolls (please choose one)
- Homemade beef patties with scotch bonnet aioli



PASSED CANAPES: VEGETARIAN

- Fried vegetable spring rolls
- Mushroom arancini
- Vegetable samosas
- Spinach and cheese bites
- Cheese stuffed mushroom caps
- Eggplant caponata on a sourdough crostini
- Potato fritters with green chili chutney
- Fried zucchini bites with garlic aioli
- Fresh vegetable rice paper rolls with Thai peanut sauce (sweet chili sauce also available)
- Cherry tomatoes stuffed with fresh mozzarella, extra virgin olive oil and basil seedlings (seasonal recommendation)
- Celery root remoulade, green apple slaw and candied walnuts on a pimento crostini
- Roasted cauliflower mini tacos



CULINARY DISPLAYS: (\$ additional charge)

CRUDITES AND DIPS STATION

- Display of raw and marinated farm-fresh vegetables, baba ghanoush
- hummus, and spinach and jalapeno dip, served with pita chips

CHEESE STATION

- Display of domestic and imported cheeses
- All choices served with crackers, dried fruit, and spreads

CHARCUTERIE AND ANTIPASTO STATION

- A variety of cured and dried Italian meats, marinated tomatoes,
- Marinated artichokes, and a selection of olives

*****Combination of above 3 available**

COLD SEAFOOD BAR

- Poached lobster, crab, shrimp, shucked oysters, mussels, smoked salmon, lemon, capers, cocktail sauce and Tabasco Sauce

RAW OYSTER BAR

Two pieces per person

- Oysters with horseradish, shallot mignonette, lemons, homemade hot sauce

** Oysters must be ordered in increments of 100

SUSHI BAR WITH CHEF

- Includes: California rolls, cucumber rolls, spicy tuna rolls, rainbow rolls, dragon roll with spicy crab and eel, nigiri, and sashimi



COCKTAIL FOOD STATIONS

TACO BAR

- Soft shell taco (choice of flour or gluten free corn tortilla: two per person) with the choice of two toppings: pulled pork, shredded chicken, beef short rib, roasted cauliflower
- Includes the following toppings: pico de gallo, black bean and corn salsa, guacamole, sour cream, red and green tomatillo sauce, queso fresco

GOURMET MAC 'N' CHEESE BAR: Choose of two toppings

- Vegetables: mushrooms, sweet peas, broccoli
- Meats: crispy bacon, pulled pork, beef short rib, shredded chicken

PASTA BAR: Choice of one pasta:

- Spinach ricotta gnocchi with lemon, gorgonzola, candied pears and spiced walnuts
- Truffle penne with San Marzano tomato sauce (chicken, shrimp or mixed vegetables: choice of 1)
- Rigatoni pomodoro

• **STATIONED DINNERS:**

CARIBBEAN STATION: Choice of 4 items

- Oxtail and navy bean stew
- 3-Day marinated jerk chicken
- Vegetable curry
- Rice and pigeon peas
- Fried plantain
- Tropical coleslaw
- Potato salad

• **INDIAN STATION: Choice of 4 items**

- Butter Chicken
- Sag Paneer
- Lamb Vindaloo
- Dahl (urad, mansoor, split chickpea)
- Cumin rice
- Naan
- Cucumber, red onion and tomato salad

ASIAN STATION: Choice of 4 items

- Roasted Pig
- Soy Chicken
- Kalbi (Korean short ribs)
- King mushrooms with bok choy
- Vegetable Fried rice
- Vegetable stir-fry
- Pad Thai (choice of veggie, chicken, beef, shrimp)

MEDITERRANEAN STATION: Choice of 4 items

- Roasted leg of lamb
- Truffled portobello lasagna
- Hand rolled black pepper gnocchi with San Marzano tomato sauce
- Grilled marinated seasonal vegetables
- Veal Scallopini
- Eggplant parmesan
- Caprese salad
- Kale Caesar with roasted chickpea croutons

CARVERY STATION (all items below are included)

- Grilled flatiron steak with house-made Berkeley rub
- Prime rib with roasted herbs
- Roasted potatoes and seasonal vegetables
- Walnut pesto chicken
- Baby spinach with goat cheese, slivered almonds, cranberries and raspberry vinaigrette

- **DESSERT: choice of 1. **Desserts are also available in a mini trio or stationed mini trio (\$ additional charge)**
- Tiramisu in a mason jar
- Crème Brulée
- Lemon meringue tart
- Bourbon carrot cake with cream cheese frosting
- Strawberry rhubarb tart
- Gin and tonic tart (not available in a trio)
- Tiramisu
- Cream puffs
- Strawberry rhubarb tart
- Flavored macarons
- Tres leches cake
- Seasonal fruit bowls (can be added as a second option, \$ additional charge)

All dessert with coffee and tea service



LATE NIGHT FOOD STATIONS:

One, Two, or Three items: (\$ additional charge)

- Poutine station with Beef gravy and cheese curds
- Mini grilled cheese: Brioche buns and aged cheddar
- Pizza: Deluxe veggie, meat lovers, Barbeque chicken
- Perogies with bacon, sour cream, caramelized onion
- Quesadillas: Cheeseburger, Philly cheesesteak, Buffalo chicken
- Fried chicken and waffles
- Individual nacho platters
- Truffle parmesan fries

*** Berkeley Events reserves the right to change menu selections, accompaniments and/or the prices of items due to availability, or seasonality, supply chain issues. 60 days prior written notice shall be given to the client.



LUNCH BUFFETS: Available for service between 11am-4pm

CANADIAN:

- Artisan breads and butter
- Oven braised chicken with pearl onions
- Striploin with rosemary jus and leeks
- Smoked Ontario lake trout with wilted spinach
- Grilled and sauteed seasonal vegetables
- Kale Caesar salad with roasted chickpea croutons
- Baby spinach with goat cheese, slivered almonds, cranberries and raspberry vinaigrette

EAST ASIAN:

- Thai chicken mango salad
- Charred tuna with Asian greens and sweet mirin vinaigrette
- Roasted pig
- Soy chicken
- Korean short ribs
- King mushrooms with bok choy
- Vegetable stir fry
- Vegetable fried rice

SOUTH ASIAN:

- Mixed green salad with cucumbers, tomatoes, red onion, and mango vinaigrette
- Tandoori chicken
- Lamb rogan josh
- Butter chicken
- Chana masala
- Aloo gobi
- Basmati rice (with cumin or plain)
- Naan bread
- Spiced pickles, raita, mango chutney

