



Sample Menu #1

Butler Passed Hors D'oeuvres

Please Choose Six of the Following

Cold

Miniature Rice Paper Rolls

Julienne of Asian Vegetables, Shredded Coriander & Sake and Szechwan Pepper
Served with Sweet Thai Chili Sauce

Asian Shredded Beef Salad

In a Taro Taco Shell

Gravlax Canape

On a Miniature Rosti Pancake
With Lemon Dill Aioli

Assorted Traditional Vegetable Sushi

Soya Sauce, Pickled Ginger and Wasabi

Ahi Tuna Taco

Ahi Tuna Wonton Taco with Micro Cilantro Sprout
Fine Julienne Radish and Wasabi Kewpie

Gratinated Salmon Sashimi Lollipop

Red and White Quinoa in a Lettuce Cup

Tossed with Peppers, Butternut Squash and Green Onions
Drizzled with a Lemon Roasted Garlic Dressing

Marinated Eggplant and Grilled Pepper on Crostini

Garnished with Strawberry Salsa

Avocado, Pink Grapefruit & Arugula Salad

Tossed in Citrus & Olive Oil Vinaigrette
Served in a Plexi Dish

Nicoise Salad on a Coconut Shell

Seared Rare Ahi Tuna Loin, French Green Beans
Kalamata Olives, Hard Boiled Eggs (Cut in Quarters), Capers and Red Wine Emulsion

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Butler Passed Hors D'oeuvres Continued...

Hot

Miniature Beef Sliders

With Caramelized Onion & Madeira Jus
On a Miniature Brioche Bun

Thai Vegetable Spring Rolls

Served with Plum sauce

Miniature Montreal Smoked Meat Sandwich

With Dijon Mustard and Pickles
Served on Cocktail Rye Bread

Chicken & Leek Dumpling

Served with Ginger Dipping Sauce

Breaded Chicken Lollipop

Served with General Tao Sauce

Miniature Pita Sandwich

Stuffed with Falafel and Tahini Aioli

Miniature Waffle Sandwiches

With Pulled Chicken and Maple Glaze
Held Together by a Bamboo Spear

~

*Auxiliary Rental Charge



Plated Menu

Party Challah for Moitze

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Applause Bread Basket

Placed in the Centre of Each Guest Tables

An Assortment of Artisan Rolls, Breads & Flatbreads

Accompanied By Margarine, Red Pepper Dip, Baba Ganoush & Sweet Potato Hummus

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1st Course - Salad

*Please Choose **One** of the Following to Present to your Guests*

French Country

Selection of Mixed Green, Candied Pecans, Cherry Tomatoes
Green Beans, Red Curly Beets and Red Wine Tarragon Vinaigrette

Applause Gourmet Salad

Selection of Mixed Greens with Red and Yellow Peppers, Mushroom, Mango, Strawberries
And Chili Spiced Croutons with Raspberry Vinaigrette

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2nd Course - Main

*Please Choose **One** of the Following Chicken Entrees*

To Present to your Guests for their Pre-Determined Entrée Selection

Chicken Tropicana

Stuffed With Dried Fruit

Served with an Orange Emulsion Sauce

Chicken Renaissance

With Mushroom Sauce

Breast of Chicken with Mushroom Duxelle and Red Wine Sauce

Wrapped with Puff Pastry

Marinated Dijon Chicken

Stuffed with Spinach, Wild and Dry Mushrooms

Garnished with Black Sesame Seeds and a Dijon Mustard Sauce

Ballontine of Chicken

Stuffed with White Rice and Served with Chasseur Sauce

Accompanied with

Oven Roasted Herbed Potatoes

&

Grilled Vegetable Bundles

Tied with a Poached Leek String

~

*Auxiliary Rental Charge



Vegetarian Entree

For #TBD of Guests

Please Choose One of the Following Vegetarian Options

Ratatouille on a Portobello Mushroom

With Red Pepper Sauce

Beggar's Purse

Savoury Crepe Purse filled with
Field Mushroom Sauté with a White Wine Sauce.

Or

Julienned Vegetables with a Roasted Red Pepper Sauce

Sweet Potato Cannelloni

With Napolitana Sauce

Vegetable Rotolo

Served with Tomato Sauce

Eggplant Parmesan Towers

Layers of Battered Eggplant, Homemade Tomato Sauce & Tofutti Cheese

Accompanied By

Grilled Vegetable Bundles

Tied with a Poached Leek String

~

3rd Course - Dessert

Hot Bread Pudding

Served in a Cosmo Glass

Drizzled with a Sticky Caramel Sauce

~

Freshly Brewed Regular & Decaffeinated Coffee & Teas

With Coffee Rich, Sugar, Sweetener and Lemon Slices

~

Children's Plated Menu

Caesar Salad

Romaine Lettuce & Croutons

Tossed in a Caesar Vinaigrette

Panko Crusted Chicken Fingers with Plum Sauce

Accompanied by

Skin On Yukon Gold French Fries with Ketchup

Maple Glazed Baby Carrots

~

*Auxiliary Rental Charge



Late Night Savoury Station

New York Soft Pretzels

Honey Mustard, Hot Mustard & Dijon Mustard
BBQ Sauce & Ranch Dip

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Late Night Passed Desserts

Meyer Lemon Squares

And

Coconut Rum Key Lime Squares

Vanilla Cheesecake Lollipops

Dipped in Dark Chocolate & Drizzled with White Chocolate

Chocolate Phyllo Purses

Partially Dipped in Dark Chocolate

Dark Chocolate Brownie Lollipops

Drizzled with White Chocolate

Assorted Tarts

Seasonal Fruit Tarts & Apple Crumble Tarts

Petite Fresh Fruit Skewers

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Freshly Brewed Regular & Decaffeinated Coffee & Teas

With Coffee Rich, Sugar, Sweetener & Lemon Slices

~

*Auxiliary Rental Charge



Sample Menu #2

Butler Passed Hors D'oeuvres

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Hors D'oeuvre Stations

Wilensky Station

Wilensky Special

Grilled a la Minute by Uniformed Chef
Sliced Corned Beef, Salami, Cured Smoked Turkey
Grilled On Miniature Onion Buns
Accompanied by Dijon and Honey Mustard

Fresh Cut Yukon Gold Frites

Served with Ketchup & Aioli

Traditional Deli Style Coleslaw

Accompanied by
Kosher Dill Pickles

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Deconstructed Sushi Bar

Yakitori Bar

Prepared a la Minute by Uniformed Applause Chef

Chicken, Beef & Tofu Yakitori

Skewered on a Bamboo Skewer
Served with Teriyaki, Hoisin & Hot Sauce

Chow Mein Fried Noodles

Served in a Miniature Take Out Boxes
Rice Noodles Stir Fried with Julienne of Asian Vegetables

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*Auxiliary Rental Charge



Plated Menu

Party Challah for Moitze

~

Applause Bread Basket

Placed in the Centre of Each Guest Tables

An Assortment of Artisan Rolls, Breads & Flatbreads

Accompanied By

White Bean Hummus, Red Pepper Tapenade & Baba Ganoush

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1st Course - Appetizer

Duo Of

Salad Bouquet

Selection of Baby Green Bouquet, Red & Yellow Pepper
Wrapped with a Cucumber Ring with Raspberry Dressing
Garnished with Fried Vermicelli

And

Butternut Squash & Bartlett Pear Soup

Dollop of Pareve Crème Fraiche
Dried Pear Chip

~

2nd Course - Main

To Present to your Guests for their Pre-Determined Entrée Selection

Montreal Spiced Beef Ribeye

Served with Red Wine Jus

Almond Encrusted Halibut

In a Spinach White Wine Sauce

Accompanied with

Marble Mashed Potatoes

Yukon Gold & Sweet Potatoes

And

French Green Bean and Red Pepper Bundle

Wrapped with Zucchini Ribbon

~

*Auxiliary Rental Charge



3rd Course - Dessert

Duo of

Warm Molten Chocolate Cake

With Raspberry Coulis & Dusted with Icing Sugar in a Ramekin

And

Meyer Lemon Mousse Square

Garnished with a Blueberry

~

Freshly Brewed Regular & Decaffeinated Coffee & Teas

With Coffee Rich, Sugar, Sweetener and Lemon Slices

~

Late Night Passed Desserts

And Stationary Display

Individual Lemon Meringues

Served in a Demi Tasse Cup*

Waffle Lollipops

Dipped in Dark Chocolate

Assorted Mousses

In Dark Chocolate Cups

White Chocolate Blueberry Phyllo Cigars

With Vanilla Sauce

An Assortment of Handmade Biscotti

Café Mocha, Strawberry Crème

Dark Chocolate with White Chocolate Chips

Assorted Gourmet Cookies

Chocolate Chip, Reverse Chocolate Chip, Oatmeal Raisin Cookie

Brownie Cookie with Sour Cherry, S'mores Cookie

Petite Fresh Fruit Skewer

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Homemade Traditional Style Beignets with Pipette Infusion

Presented in Paper Bags

Accompanied with a Choice of the Following Sauces

Spicy Chocolate Sauce, Chocolate Powdered Sugar

Powdered Sugar, Cinnamon Sugar, Strawberry and Caramel Sauces in Pipettes

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Freshly Brewed Regular & Decaffeinated Coffee & Teas

With Coffee Rich, Sugar, Sweetener, and Lemon Slices

~

*Auxiliary Rental Charge



Sample Menu #3

Butler Passed Hors D'oeuvres

From Page One

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Hors D'oeuvre Stations

Opened During Cocktail Hour

Shawarma Station

Lebanese Style Marinated Chicken Thighs

Skewered on Turning Shawarma Machine

Served on a 6" Pita Pocket Cut in Half

Accompanied with Tahini, Hummus, Baba Ganoush, Tabouleh, Diced Tomatoes
Pickles, Pickled Turnip & Shredded Lettuce

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Lettuce Wrap Station

Dried Asian Rubbed Black Cod

Served on a Bib Lettuce Base

Sauces to Include the Following

Hoisin Sauce & Sriracha Hot Sauce

Toppings to Include the Following

Crispy Chow Mien Noodle, Coriander, Mint, Julienne Cucumber, Pickled Carrot
Pickled Radish, Julienne Leeks, Crispy Julienne Taro, Julienne Jicama & Spicy Cashew

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Deli Station

Carving of Corned Beef, Montreal Smoked Meat & Barbequed Beef Salami

Served on Sliced Rye Bread, Artisan Rolls

Miniature Onion Buns & Miniature Challah Rolls

Accompanied by Assorted Mustards, Cranberry Relish & Horseradish

Served with

Crunchy Dill Pickles

~

*Auxiliary Rental Charge



The Plated Dinner Menu

Party Challah for Moitze

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Applause Artisan Bread Basket

Artisan Breads, Rolls & Homemade Thin Lavash
Served with White Bean Spread with Duck Crackling, Red Pepper Rouille
And Lemon Rosemary Scented Olives

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1st Course - Appetizer

Lemon Pepper Pan Seared Seabass

Served on a Bed of Red & White Quinoa
With Tomatoes, Cucumbers and Mint
Topped with Tomato and Cranberry Chutney and Salsa Verde Vinaigrette

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2nd Course - Entrée

The Following Options to Presented to Your Guests Onsite

Montreal Steak Spiced Veal Chop

Served with Cabernet Sauvignon Jus
Topped with Crispy Fried Onions

Accompanied by

Wasabi Rustic Mashed Potatoes

And

Yellow & Green French Beans

Candy Cane Striped & Golden Beets

Baked Arctic Char

Char Stuffed with Halibut & Tri Coloured Pepper
Served with Thai Mango Curry Sauce

Accompanied by

Legume Pilaf

And

Sautéed Baby Arugula and Spinach

~

*Auxiliary Rental Charge



3rd Course - Dessert Trio

Meyer Lemon Cheesecake Bar

Topped with Raspberry Truffle

And

Chocolate Molten Lava Cake

In a Ramekin*, With Raspberry Coulis

And

White Chocolate Pot Du Crème

Served with a Spiced Pomegranate Sauce

Served with a Toasted Oat Florentine Cigar

Served in a Glass Jar*

~

Freshly Brewed Regular & Decaffeinated Coffee & Teas

With Coffee Rich, Sugar, Sweetener and Lemon Slices

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Butler Passed Nut Free Sweets

Salted Caramel & Chocolate Napoléon

Layered Chocolate Wafers with Salted Caramel Buttercream

& Rich Chocolate Ganache

Warm Coconut Crusted Spicy Chocolate Croquette

Served on Coconut Mousse

Saffron Infused Orange Blossom Crème Caramel

Served on a Dish, Garnished Edible Flowers

Blueberry Lemon Mille Fois

Served with a Chardonnay Pickled Berry Purée

Grilled Peach Cobbler

Served with a Balsamic, Honey & Sage Reduction,

Topped with a Browned Butter & Fig Semi Freddo

Served in a Thin Shot Glass with a Demi Spoon*

Triple Layer Neapolitan Mousse

Strawberry, Chocolate & Vanilla Mousse Stacked Between Chocolate Wafers

Served with a Kahlua Espresso & Vanilla Affogato in a Demi Tasse Cup

Fresh Berries with Sabayon Sauce

Served in a Wide Topped Shot Glass

~

*Auxiliary Rental Charge



Butler Passed Late Night Savoury

Served in a Kraft Grade Take Out Box

Fingers & Fries

Panko Crusted Chicken Fingers

Served with

Fresh Cut Yukon Gold Fries

Accompanied by

Ketchup, Aioli & Barbeque Sauce

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Steam Bun Station

Homemade Steam Bun

With Braised Boneless Miami Ribs

Accompanied with Julienne Cucumber, Green Onions & Leeks

Sauces to Include the Following

Hoisin Sauce & Sriracha Hot Sauce

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*Auxiliary Rental Charge