



Pathways
on Pleasure Valley

IN-HOUSE-CATERER

PILAR'S CATERING

905-556-0087

www.pilarscatering.ca

Included in all of our packages are

- Uniformed service staff
- Pre reception staff
- Set up of all personal table top décor
- Late night staff to clear throughout the night
- Senior management onsite from 11am till 11pm
- China and cutlery
- Service of meal and cleanup
- Custom floor length linens in a variety of colours
- Complimentary cake cutting
- Complimentary tasting
- Complimentary water bar
- Bridal party hostess to bring refreshments and hors d'oeuvres

Stationary Pre-Reception

Domestic Cheese Board

Rustic cubed cheese | crisp grapes | artisanal crackers

&

Garden Vegetables & Dip

Crisp garden vegetables | buttermilk dill dip

&

Bread & Dip

A roasted garlic and chick pea hummus | spinach and cracked black pepper | Mediterranean roasted pepper and feta dip | grilled pita wedges | rustic breads

10.00 per person

***** plus HST & 15% Gratuity*****

Passed Pre-Reception

Your choice of 4 passed hors d'oeuvres

Golden panko crusted chicken skewer | Asian sesame infused cilantro aioli
Indian spiced tandoori chicken skewer | toasted curry and cumin raita
Asian lemon zest ginger chicken salad | crispy wonton cup | micro coriander
Empanada | Mexican pulled chicken | queso | black bean | corn | avocado crema
Grilled Korean BBQ glazed chicken meatball skewer | toasted sesame seeds | fresh scallions
Chicken and waffles | southern siracha maple syrup glaze | fresh chives
Asian tempura shrimp | sweet soy dip
Caribbean coconut shrimp | mango pepper salsa
Mini shrimp cocktail shooter | fresh horseradish and lemon zest sauce
Mini Sicilian muffletta prosciutto | smoked ham | provolone | tapenade | creamy pesto aioli
Pilipino pork spring roll | sweet Thai chilli dip
Asian grilled hoisin beef skewer
Caprese grilled cheese | gooey mozzarella | Swiss | sundried tomato | pesto
Pear & brie crostini | aged brie | caramelized brown sugar pear | crostini
Cheddar and chive mac N cheese | panko crusted | smoked cheddar bites | spicy siracha
ketchup
Stuffed mushroom caps | chevre | chardonnay sautéed leek | sundried tomato

Customized menu options available - please request

12.00 per person

***** plus HST & 15% Gratuity*****

Elegant Plated Dinner Menu

1st Course Salad Course Home style

Fresh rolls & butter.

Baby Spinach & berry | crisp peppery rocket | baby spinach | summer berries | golden toasted almonds | raspberry and Asian mirin vinaigrette.

&

Colourful baby mixed greens | candied walnuts | crumble goat cheese | dried cranberries | drizzled | aged house balsamic vinaigrette

2nd Course Entrée Plated

Tuscan chicken supreme | frenched charbroiled | creamy white wine veloute with julienne sundried tomatoes | capers | olives

Or

Aged slow roasted strip loin beef | bourbon | pommery mustard | fresh thyme demi- glace.

Or

Extravagant eggplant napoleon | panko breaded | grilled zucchini | sharp provolone cheese | sundried tomatoes | robust tomato basil marinara sauce

Smashed potatoes | roasted garlic | herb mini red skin

Asparagus | creamery butter | sea salt | cracked black pepper

Grilled red and yellow pepper spears | Greek olive oil | sea salt | fresh cracked pepper

3rd Course/Dessert.Buffet

Mini crème brulee | cheesecake lollipops | mini apple crumble in mason jars | chocolate petite fours.

Freshly brewed coffee & tea.

81.99 per person for chicken

81.99 per person for vegetarian

86.99 per person for beef

***** plus HST & 15% Gratuity*****

BBQ Buffet Menu

Salad & Bread Station

Fresh southern honey baked corn bread | country cheddar and chive biscuits

Baby Spinach & berry | crisp peppery rocket | baby spinach | summer berries | golden toasted almonds | raspberry and Asian mirin vinaigrette.

&

Crisp romaine Caesar | herb tossed homemade croutons | fresh grated parmigiano

&

Leafless Greek salad | cucumbers | peppers | red onion | Kalamata olives | fresh feta cheese | chefs house Greek dressing.

Entrée Station

Honey mustard chicken | grilled & glazed | sweet | sticky | honey mustard baby back ribs | Fall of the bone | sweet and spicy house BBQ sauce.

Or

Fire grilled bacon wrapped sirloin steak | dijon beef demi –glace.

Baked Potato Bar

Sea salt and fresh cracked pepper and olive oil baked potato
Three bean chipotle chili | shredded four blend cheddar cheese | smoked bacon | chive sour cream | broccoli florets | fresh scallions

Vegetables

Crisp green and yellow beans | flame broiled cherry tomatoes | fresh herbs | seasoned clarified butter

Juicy corn on the cob | grilled and glazed | chipotle lime zest compound butter

Dessert Your Way

Decadent pound cake | double fudge brownies | sundae bar
Kahlua chocolate sauce | caramel rum sauce | M&M's | Smarties | crushed Oreo's | fresh berries | whipped cream | and more

Freshly brewed coffee & tea

71.99 per person

*****plus HST & 15% gratuity*****

Elegant Buffet

Salad Station

Fresh Baked Rolls | creamery butter

Colourful baby mixed greens | candied walnuts | crumble goat cheese | dried cranberries | drizzled | aged house balsamic vinaigrette

&

Romaine heart Caesar salad | herb toasted croutons | double smoked bacon | freshly grated parmigiano grano Padano.

&

Slow roasted sweet potato | orange zest | goat cheese | extra virgin olive oil | fresh herbs

Entrée Station

Italian butterfly farfalle pasta | white wine pesto cream sauce | vibrant julienne vegetables

Frenched and charbroiled chicken supreme | white wine and leek béchamel sauce | sharp Gruyere cheese

&

Hand carved AAA strip loin | Bordeaux wine beef demi- glace | fresh horseradish

Smashed Potato Bar

Our signature roasted garlic red skin smashed potatoes

| grain mustard beef jus lie | shredded aged cheddar | Spanish sherry caramelized onions | sour cream | double smoked bacon

Vegetables

Vibrant sugars snap peas | frenched green and yellow beans | roasted cherry tomatoes
Baby carrots | herb roasted | honey glazed

Dessert Buffet

Mini mango crème brulée | cheesecake and summer berry lollipops | mini cinnamon spiced apple crumble in mason jars | chocolate petite fours

Freshly brewed coffee & tea

74.99 per person

*****plus HST & 15% gratuity*****

Festive Fall/Winter Buffet

Salad and Soup Station

Butternut Squash Soup I maple infused I heavy cream
Colourful baby mixed greens I candied walnuts I crumble goat cheese I dried cranberries I
drizzled I aged house balsamic vinaigrette

Baby Arugula I Spinach I Candy Cane Beets I Cinnamon Roasted Pumpkin Seeds I Sharp
Cider Vinaigrette

Entrée Station

Beef Bolognese I al dente penne I fresh mozzarella I parmesan I fresh basil
Herb grilled Chicken I roasted garlic I tarragon and mustard seed cream sauce
Stuffed pork loin I hickory smoked bacon I aged applewood smoked cheddar I sautéed
shallots I cranberries I calvados jus lie

Smashed Potato Bar

Signature, House Roasted Garlic Smashed Potatoes
Rich beef demi glaze I caramelized brown sugar and bourbon onions I scallion sour cream I
crisp double bacon I shredded cheese

Vegetables

Buttery Green and Yellow Beans I Butter Roasted Cherry Tomatoes
Roasted root vegetables I garlic I herbs I caramelized onions I fennel

Falling in Love Dessert Display

A compilation of your favorite fall desserts
Warm apple crumble with ice cream I pumpkin pie with gingered whipped cream I Baileys
infused mini crème brulee I caramel pecan fudge cheese cake

Freshly Brewed Coffee & Tea

74.99 per person

*****plus HST & 15% gratuity*****

Indian Themed Menu

Naan and Curried Cumin Riata

Choice of 3 entrees

House butter chicken | tandoori Marsala marinated chicken | sautéed | onions | garlic |
peppers | toasted Indian spices | fire-roasted tomatoes

Indian Roasted Pepper Chilli Beef | beef sirloin | charred green chillies | Sula red wine

Pineapple Vindaloo Chicken Curry | chicken drumsticks | mild vindaloo curry sauce | fresh-
grilled pineapple | fragrant coriander leaves

Sri Lankan Roasted Curry and Prawns | aromatic spices | vibrant vegetables | prawns | roasted
curry and fennel seed blend | coconut milk | fresh squeeze of lime juice

Sides.....Choose 3

Mango Infused Basmati
Veggie Korma Gobi Aloo with Toasted Cumin
Curried Chickpeas Spicy
Tamarind Potatoes
Sri Lankan Spicy Tomato and Potato Curry

Dessert.....Choose 4

Mini Mango Creme Brulee | Indian-style creamy rice pudding with pistachios | Gulab Jamun |
Gajar Ka Halwa Toasted Coconut Cookies with Mango Ice cream

Freshly Brewed Coffee & Tea

71.99 per person

*****plus HST & 15% gratuity*****

Kids Menu

Plated Kids Menu (choose 1)
Chicken tenders I potato wedges I veggies and dip
Penne I homemade marinara I garlic bread
Mini burgers I wedges

Ultimate Kids Buffet
Chicken Tenders I Wedges
Homemade Mac N Cheese
Sliders with garnish platters

Dessert
Ice Cream Sundaes

Or
Full ice cream sundae bar

Apple Juice & Chocolate Milk

39.99 per person
*****plus HST & 15% gratuity*****

Late Night

Choose one selection based on half your guest
Gourmet Street Meat

Jumbo hot dogs and debrazzine sausage on a roller grill. Served with egg poppy hot dog buns and a variety of gourmet and traditional condiments and garnish.

12.00 per person

*****plus HST & 15% gratuity *****

Build your Own Taco

Ground beef, peppers & onions, julienned chicken,
with hard & soft taco's.

Served with salsa, guacamole, sour cream,
shredded cheese, Pico de gallo, jalapenos,
hot sauces, lettuce, cilantro.

12.00 per person

*****plus HST & 15% gratuity *****

Slider Bar

Pulled pork, BBQ brisket, mini burgers.
Served with condiments and garnish trays.

12.00 per person

*****plus HST & 15% gratuity *****

The Poutine Bar

Crispy fresh cut fries.

Served with curds, gravy, bacon, caramelized onions,
Calgary stampede chili, pulled pork,
sour cream and green onions.

12.00 per person

*****plus HST & 15% gratuity *****

Pub Grub Station

Your choice of 3 of the following;

Chicken tenders, wings, onion rings, jalapeno poppers, mozzarella sticks, potato skins, deep
fried pickles,

All served with assorted sauces and dips.

12.00 per person

*****plus HST & 15% gratuity *****

Gourmet Pizza's

A selection of classic and gourmet pizza.

12.00 per person

*****plus HST & 15% gratuity *****

Classic Sandwich Selection

A beautifully presented tray of our classic sandwiches & wraps to include; oven roasted sweet glazed ham and cheddar, shaved smoked turkey and Swiss, herb rubbed sliced roast beef and marble cheddar.

All garnished with Chefs house made aioli's and spreads. Served on a variety of breads, buns and wraps.

6.00 per sandwich

*****plus HST & 15% gratuity *****

Italian Cured Meat Platter

A fantastic spread of some of Italy's best imported cured and smoked meats.

Served with slices of sharp aged provolone, our house made sundried tomato and olive tapenade, pesto aioli and crusty mini panini. Everything you need for an amazing gourmet sandwich!

8.00 per person

*****plus HST & 15% gratuity *****

Ultimate Bread & Dip

Caramelized onion and beer cheese dip.

Served with jumbo pretzels.

Hot spinach & artichoke.

Served with fried pita bread.

Seven layer Mexican dip with crisp tortilla chips.

Garlicky hummus with seeded flat bread

8.00 per person

*****plus HST & 15% gratuity *****