

PILAR'S CATERING

A Change of Taste

CORPORATE MENU



*Bon
Appetit*

*Chef's
Selection*

Sea Food

PILAR'S CATERING

SALADS

Classic Field Grown Romaine Salad

With Roma Tomatoes and English Cucumber topped with Fresh Shredded Carrots | Side 3.5 | 8.99 Entree

Crisp Peppery Rocket and Baby Spinach

With Fresh Summer Berries, Golden Toasted Almonds in a Luscious Raspberry and Asian Mirin Vinaigrette | Side 4.5 | 8.99 Entrée

Colourful Baby Mixed Greens

With Candied Walnuts, Crumbled Goat Cheese and Dried Cranberries, Drizzled in Aged House Balsamic Vinaigrette | Side 4.5 | 8.99 Entrée

Crisp Caesar Salad

With Herb Tossed Homemade Croutons and Fresh Grated Parmigiano Reggiano | Side 4.5 | 8.99 Entrée

Greek Salad

Fresh Chopped Romaine Hearts with colourful Garden Tomatoes, Cucumbers, Red Onion, Bell Peppers topped with herb marinated Feta cheese, Kalamata olives and finished in chefs house dressing | Side 4.5 | 8.99 Entrée

Mediterranean Leafless Greek Salad

Luscious chunks of Vibrant Roma Tomatoes, Crisp Seedless Cucumber, Yellow Peppers and Red Onion tossed in chefs house made Greeks topped with Fresh Feta, Marinated Kalamata Olives and Chickpeas | Side 5 | 8.99 Entrée

Loaded Mini Red Skinned Potato Salad

Tender Mini Potatoes, garnished with Hickory Peppered Bacon, Fresh Green Scallions and Sharp Cheddar Cheese tossed in a Creamy Garlic Herb Aioli | Side 4.5

Roasted Garlic and Dill Potato Salad

Creamy Chunks of Tender Potato with Oven Roasted Garlic Cloves and Dijon Mayo toss with fresh Chopped Country Dill and Cracked Oven Toasted Black Pepper | Side 4.5

Sweet Potatoe

Slow Roasted Sweet Potato, Orange Zest and Goat Cheese Salad, Drizzled in Extra Virgin Olive Oil and Fresh Herbs | Side 5

Italian Pasta Salad

Penne Pasta garnished with a trio of vibrant Julienned Peppers, Red Onions, and Grape Tomatoes with Fresh Chopped Parsley marinated in our Roasted Garlic and Italian Olive Oil Vinaigrette | Side 4.5

Sicilian Pesto and Cheese Tortellini Pasta Salad

Elegant Tortellini parcels filled with a blend of Italian cheeses garnished with Sundried Tomatoes, Olive Tapenade and marinated Caper berries finished with Sicilian Basil Pesto and Sundried Tomato Herb Vinaigrette | Side 4.5



! ADD A SEASONED MARINATED 6OZ GRILLED CHICKEN BREAST TO ANY SALAD FOR 4.99



SOUPS

Split Pea and Bourbon Bacon Chowder

Creamy blend of braised Split Peas, Bourbon Caramelized Onions and Yukon Gold Potatoes garnished with Double Smoked Bacon and Fresh Green Scallions

4.99 per person

Spiced Butternut Squash Soup

Maple and Brown Sugar roasted Butternut Squash with Caramelized Onions and Roasted Garlic spiced with Nutmeg drizzled with pure Maple Syrup and finished with Cream

4.99 per person

Moroccan Chick Pea and Vegetable Soup

Moroccan Spiced Vegetables Oven Roasted then Sautéed to perfection and simmered in an Aromatic Chicken stock

4.99 per person

Italian Sausage Minestrone

Char Broiled Italian Fennel Sausage with chunks of Hearty Vegetables and Kidney beans simmered in a rich tomato and red wine stock

4.99 per person

! WE ARE ALSO MORE THAN HAPPY TO ACCOMMODATE ANY SOUP REQUESTS YOU HAVE OR ASK ABOUT OUR SOUP DU JOUR!

OH SO SANDWICH!

CLASSIC SANDWICH SELECTION

A beautifully presented tray of our classic Tuna & Fresh Dill Salad, Grainy Mustard and Chive Egg Salad, Oven Roasted Sweet Glazed Ham and Sharp Cheddar, Shaved Smoked Turkey and Swiss, Herb Rubbed Sliced Roast Beef and Marble Cheddar sandwiches garnished with Chefs house made aioli's and spreads served on a variety of breads, buns and wraps custom prepared to suit your needs | 5.99

ELEGANT HIGH TEA SANDWICHES

An elegant array of our crust less Gourmet High Tea Sandwiches, Shaved Smoked Ham with Caramelized Onion and Sharp Cheddar, Roasted Turkey with Basil Pesto and Provolone, Oven Roasted Beef with a Stilton and Fig Spread and a selection of gourmet Tuna, Egg and Salmon Salad sandwiches prepared by our Chefs to make your High Tea a unique experience | 5.99 per sandwich

PIN WHEEL SANDWICHES

A colourful variety of Infused Cream Cheese spreads with Fresh Herbs and Crisp Greens finished with a variety of Shaved Meats and Smoked Salmon tightly wrapped in fresh tortillas cut in to bite size delectable parcels that can be added to sandwich platters or served elegantly on their own | 5.99 per sandwich



GOURMET SANDWICH SELECTION

An impressive variety of unique sandwich truck style choices with the finest meats and cheeses finished with extraordinary house made aioli's, mayo's and hummus style spreads to satisfy the most discerning palate!

- Turkey & Ham Cubano** Shaved Turkey & Ham, Aged Swiss Cheese with Marinated Pickles on a Ciabatta Bun with a Citrus Aioli | 8
- Pancetta Chicken Caesar Wrap** Charbroiled Chicken Breast, Crispy Pancetta, Freshly Grated Parmigiano Reggiano, and Crisp Romaine with our Creamy Roasted Garlic and Lemon Caesar Dressing | 8.5
- Shaved Beef Philly Cheese and Pepper Bacon Wrap** Shaved in house Roasted Beef, Black Pepper Smoked Bacon, Caramelized Onions & Peppers with a blend of spicy shredded Cheeses and Pickled Jalapeno Aioli | 8.5
- Flame Broiled Chicken Club** Fresh Grilled Marinated Chicken Breast, Aged Cheddar Cheese, Crispy Hickory Bacon, Slices of Roma Tomatoes and Romaine Hearts with a Hickory Smoked Aioli on a Freshly Baked Baguette | 8.5
- Mediterranean Greek Chicken Souvlaki and Spiced Feta Wrap** Tender pieces of Garlic and Herb Grilled Chicken, Marinated Feta, Diced Fresh Tomato, Crisp Romaine, Red Onion, Julienned Peppers, Kalamata Olive, Cucumbers and a Lemon Zested Tzatziki | 8.5
- Roasted Cajun Chicken Salad** Tossed with Colourful Peppers, Red Onion and Scallions in a Louisiana Style Mayonnaise on Thick Cut Multi Grain | 8.5
- Chipotle Swiss Rueben** Thinly Shaved Corned Beef Brisket with Aged Swiss Cheese, Pickled German Sauerkraut with a smoked Adobo Chipotle Thousand Island Aioli | 8.5
- Boneless Buffalo Chicken Wing & Ranch Wrap** Crispy Chunks of Boneless Chicken tossed in our Medium Spiced Wing Sauce with a Pub Style Blend of Cheeses, Crisp Shredded Romaine, Juicy Cherry Tomatoes Drizzled with a fresh Dill N Ranch Sauce | 8.5

! THESE ARE A FEW EXAMPLES OF OUR TANTALIZING GOURMET SANDWICH AND WRAPS. PLEASE FEEL FREE TO CHALLENGE OUR CREATIVITY AND LET US SURPRISE YOU WITH SOME CUSTOM CREATIONS FOR YOUR ORDER!

HOT SANDWICHES

- Veal Arribiata Parmigiano**
Crispy Golden Fried Veal smothered in our Roasted Tomato Basil Marinara Sauce with Caramelized Onions and Peppers, topped with Goey Broiled Italian Mozzarella on a Fresh Baked Ciabatta | 10.99
- Hungarian Pork Schnitzel**
Pork Loin Schnitzel breaded and fried to perfection served with fresh slices of Roma Tomatoes, Crisp Romaine Hearts and Sweet Red Onions topped with a Roasted Paprika, Garlic and Lemon Aioli | 8.99
- Boston Pulled Pork Sandwich**
Low and slow Beer Braised, falling off the bone tender, Pork pulled and tossed in our secret in house BBQ Sauce topped with Tangy Apple Cider Coleslaw, and Spicy Dijon Grainy Mustard Aioli | 8.99
- Grilled Bourbon BBQ Bacon Cheddar Chicken Melt**
Fresh Charbroiled Chicken Breast grilled to perfection slathered in our Sweet Brown Sugar Bourbon BBQ sauce topped with Hickory Smoked Bacon Strips, Caramelized Onions and melted Aged Cheddar served on a fresh baked Kaiser | 8.5
- Roasted Beef, Swiss and Mushroom Melt**
Thinly shaved in house Roasted Aged Beef smothered in our rich Beef and Red Wine Gravy topped with Caramelized Onions, Sautéed Mushrooms and creamy broiled Swiss Cheese, served on a fresh baked Kaiser with Horseradish and Herb Aioli | 8.99
- Tosceno Chicken Parmigiano**
Tuscan Style marinated Chicken Breast, fried to golden perfection, drenched in our Sundried Tomato and Roasted Garlic Toscano Sauce, with fresh shredded and broiled Mozzarella and Parmigiana cheeses and served on a fresh herb ciabatta bun | 8.5
- Grilled Citrus Salmon and Roasted Pepper Brioche Sandwich**
Marinated Lemon and Olive Oil charbroiled Salmon Filet, topped with Citrus and Lime Coleslaw, Crisp Peppery Baby Arugula and a Roasted Pepper Mayonnaise | 9.99

PLATTERS

Gourmet Cheese Display A beautiful selection of cheeses from around the world with a variety of different flavors and textures served with Vine Ripened Grapes, complimenting Fruit Compote Jellies, Rustic Breads and Crackers - sure to enhance the most sophisticated event! | 6.99 per person

Domestic Cheese Board A rustic cubed display of local Ontario cheeses served on a stunning marble slate with Vine Ripened Grapes, Rustic Breads and Crackers | 3.99 per person

Exotic Fresh Fruit Tray A colourful elegant display of precisely cut Melons, Pineapple and Berries garnished with fresh picked Edible Flowers on a chilled slate tile that is sure to steal the show on any occasion! | 4.50 per person

Garden Vegetables & Dip A gorgeous and healthy section of crisp garden fresh vegetables, served with your choice of our tantalizing Buttermilk Dill or Peppercorn Ranch Dips | 3.50 per person

Italian Cured Meat Platter A fantastic spread of some of Italy's best Imported Cured and Smoked Meats with slices of Sharp Aged Provolone Cheese and our house made Sundried Tomato and Olive Tapenade, Pesto Aioli and Crusty Mini Panini. Everything you need for an amazing gourmet sandwich! | 8.99 per person

Shrimp Tree This exotic modern day twist on a pineapple tree almost looks too good to eat, with its Fresh Jumbo Shrimp, Sweet Pineapple, vibrant Edible Flowers and Kale Leaves it is served with our Spicy Lemon zested Seafood Sauce and Chipotle Aioli. A feast for the eye's and the palate! | 6.99 per person (minimum 30 ppl)

Bread & Dip Three amazing dips from our talented chefs! A Roasted Garlic and Chick Pea Hummus, our Tangy Spinach and Cracked Black Pepper Dip and our delectable Mediterranean Roasted Pepper and Feta dip served with fresh grilled pita wedges and rustic artisanal breads | 4.50 per person

Fresh Mozzarella Platter Luxurious fresh Italian Buffalo Mozzarella, drizzled with Infused Pesto Basil Extra Virgin Olive Oil topped with our famous Sundried Tomato, Capers and Olive Tapenade and finished with Toasted Chili Flakes. This is a show stopping crowd pleaser at any event! | 6.99 per person

Fusion Tapas Platter An exciting array of fusion tapas style selections - fresh smoked Spanish Chorizo Sausage, Polish Weiska Kielbasa with a Roasted Grainy Mustard Dip, Lemon & Chili Marinated Olives, Italian Boccocini and Grape Tomato Pesto Caprese Salad and an unbelievable Smoked Paprika and Applewood Smoked Cheddar Cheese with rustic breads and crackers | 7.99 per person



HOT LUNCHES

Sicilian Meat & Sausage Lasagna Parmigiano Beautifully layered pasta smothered in our rich roasted plum tomato, ground sausage and beef basil marinara sauce topped with a blend of parmigiano reggiano and gooey melted mozzarella cheese. Broiled to golden brown and finished with garden fresh Italian Parsley. Served with our Creamy Garlic Caesar, and Fresh Garlic Bread | 14.99 per person

Mediterranean Chicken Souvlaki Juicy tender pieces of Greek style marinated Chicken Breast, skewered and char-broiled to perfection served with our Sundried Tomato, Olive and Feta Mediterranean Rice Pilaf, Grilled Pita, Classic Romaine Heart Greek Salad with chefs famous Greek dressing and Tzatziki Sauce | 16.99 per person

Guinness Beef Stew Tender aged Beef slowly braised in Guinness and beef stock with hearty chunks of potato and vegetables and finished with a splash of our rich beef demi-glace for a rich and comforting stew. Served with crisp fresh Garden Salad and bakery fresh rolls and butter | 16.99 per person

Country Style Meat Loaf Fresh Ontario Ground Beef with Caramelized Onions, Garlic and Herbs. Baked and glazed with a Smokey Hickory Bacon BBQ Sauce and served with rich beef gravy, creamy whipped butter and Chive Mashed Potatoes, our house Garden Salad and fresh rolls and butter | 17.99 per person

Southern Grilled BBQ Chicken Fresh grilled Chicken Breast grilled and slathered in our South Carolina Style BBQ Sauce until caramelized to perfection, served with a Country Style Hickory Bacon, Egg and Green Onion Potato Salad and Baby Spinach with a Chipotle Ranch Dressing | 16.99 per person

Chicken Parmigiana Grano Padano Luscious golden fried Italian Breaded Chicken Breast dipped generously in our rich Plum Tomato, Garlic and Basil Marinara topped and broiled with Mozzarella Cheese and sprinkled with shaved Parmigiana Grano Padano and fresh Italian Parsley served with Penne Tomato Alforno, Classic Caesar Salad and toasted Garlic Baguette | 16.99 per person

Hungarian Chicken Paprikash or Beef Goulash Marinated chunks of beef or chicken, stewed low and slow in authentic Hungarian Smoked Paprika, Garden Fresh Tomatoes, Onions and Bell Peppers until tender and delicious served with handmade Herb Spaetzle, Chive Crème Fraiche a Garden Salad and rolls and butter. | 16.99 per person

Indian Butter Chicken Tender Indian rubbed and marinated pieces of fresh Chicken Breast simmered to perfection with Onions and Bell Peppers in a creamy fragrant Curry Tomato sauce with fresh Coriander, served with aromatic Basmati Rice, grilled Naan and a crisp garden salad | 16.99 per person