

# Clinton Hills Weddings and Events



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# *Hot D'oeuvres and Platters*





## PLATTERS

<b>Crudite and Dip</b>	\$8	
<b>Traditional Charcuterie Board</b>	\$9	
<b>Domestic Cheese &amp; Crackers</b>	\$8	All items must be preordered in advance.
<b>Steamed Mussels</b>	\$6	Priced per person.
<b>Oyster Bar</b> Oyster bar is subject to a shucker fee	\$4	Minimum 20 persons required.
<b>Trio of Dips</b>	\$8	Pricing does not include tax or gratuity.
<b>Fruit and Dip</b>	\$8	
<b>Non-Alcoholic Punch</b>	\$4	

## HOR D'OEUVRES

<b>Pulled Pork Sliders</b> In House BBQ Sauce	\$29	
<b>Island Hamburger Sliders</b> Whiskey Onion Jam and Island Gouda	\$29	
<b>Rustic Italian Bruschetta</b> Parmesan, Tomato and Basil	\$24	
<b>Island Beef Canapé</b> Maple Bacon Jam and Blue Cheese	\$29	
<b>Thai Chicken Ginger Cakes</b> Fresh Ginger, Thai Chilli and Lemongrass	\$26	All items must be preordered in advance.
<b>Mini Lobster Sliders</b>	\$Mkt	Priced by the dozen.
<b>Boneless Wings</b> Sweet Thai Chilli, BBQ, and Honey Garlic Sauces	\$25	Minimum 5 dozen required.
<b>Veggie Spring Rolls</b>	\$19	Pricing does not include tax or gratuity.
<b>Jalapeno Poppers</b>	\$19	
<b>Spanakopita</b> Spinach, Feta, Ricotta and Herbs	\$20	
<b>Meatballs</b> Honey Garlic	\$19	
<b>Bacon Wrapped Scallops</b>	\$30	

# Starters



## SALADS

Seasonal Salad	\$10
Classic Caesar Salad	\$10
Roasted Beet & Goat Cheese Salad	\$10

## SOUPS

Seafood Chowder	\$14
Curried Squash Soup	\$9
Roasted Red Pepper Tomato Soup	\$9

All items must be preordered in advance.

Priced per person.

Pricing does not include tax or gratuity.

## OTHER

Mushroom & Goat Cheese Strudel	\$9
Island Lobster Risotto	\$mkt

# Mains



**Traditional Lobster Dinner** \$mkt

1lb Lobster Pre-Cracked served in Shell

**Sage & Cranberry Stuffed Pork Loin** \$34

With Pan Au Jus

**6oz Island Beef Tenderloin** \$35

Brandy Peppercorn & Shallot Demi

**8oz Grilled Island Striploin** \$40

Brandy Peppercorn & Shallot Demi

**10oz Prime Rib** \$40

Dijon & Rosemary Crusted

**Arugular Pesto Crusted Salmon** \$34

Spinach, Feta, Ricotta and Herbs

**Crab Crusted Haddock** \$34

Tarragon Cream Sauce

**Roasted Chicken Breast** \$32

Mushrooms, Shallots & Thyme Sauce

**Chicken Supreme** \$34

Basil, Goat Cheese & Bacon Stuffing. Served with a warm Tomato and Pepper Salsa

**Stuffed Pepper** \$25

Orzo, Feta, Tomatoes, and Basil with Balsamic Reduction

**Vegetable Stir Fry** \$25

Fresh Vegetables with a House Made sauce served Over a Bed of White Rice

**Mushroom Alfredo** \$25

Mushrooms, Cream Sauce and Noodles

**Kids Meal** \$16

Chicken Fingers and Fries

All items must be preordered in advance.

Priced per person.

All mains are served with your choice of potato (Mashed with Gravy or Roasted Baby Potato) and Vegetable (Roasted or Steamed).

Pricing does not include tax or gratuity.



# Buffet Dinner





## ASSORTED ROLLS

### SALADS - CHOOSE TWO

**Seasonal Green Salad**

**Potato Salad**

**Beet & Goat Cheese Salad**

**Pasta Salad**

### STARCHES - CHOOSE ONE

**Whipped Potatoes**

**New Boiled Potatoes (Seasonal)**

**Roasted Baby Reds**

**Basmati Rice**

### VEGETABLES - CHOOSE ONE

**Ratatouille**

**Steamed Vegetable Medley**

**Roasted Vegetables**

### MAINS - CHOOSE TWO

**Porchetta**

Pork rolled with Italian Herbs & Spices

**Slow Roasted Beef**

With Horseradish Demi

**Seared Chicken Breast**

Mushroom Thyme Cream Sauce

**Baked Ham**

With a Brown Sugar & Mustard Glaze

**Crusted Haddock**

With a Chive Cream Sauce

**Roasted Salmon**

With a Fresh Herb Pesto

All items must be preordered in advance.

\$45 per person.

80 guest minimum required.

Pricing does not include tax or gratuity.

# Late Night Snack



**Taco Bar** \$10

Ground Beef, Salsa, Sour Cream, Lettuce, Tomato, and Shredded Cheese

**Poutine Bar** \$9

Cavendish Fries, Gravy, Cheese Curds

**Potato Bar** \$9

Island Smashed Potatoes, Green Onion, Bacon Bits, Sour Cream, Gravy, Shredded Cheese

All items must be preordered in advance.

Priced per person.

Pricing does not include tax or gratuity.

# Dessert





**New York Cheesecake** \$10  
Chocolate, Strawberry or Caramel Sauce

**Homemade Ginger Cake** \$10  
With an Irish Whiskey, Brown Sugar Sauce

**Layered Trifle** \$10  
Fruit and Whipped Cream

**Chocolate Dark and White Cake** \$10  
Gluten Free

**Triple Chocolate Mousse** \$10  
Layers of White, Milk and Dark Chocolate

**Baked Apple Crumble** \$10  
Brown Sugar Sauce and Vanilla Whipped Cream

**Caramel Carrot Cheesecake** \$10  
Chunks of Carrot Cake on a Graham base with Caramel Drizzle

**Cupcakes** \$4.50  
Vanilla, Chocolate, Red Velvet, Carrot, Marble

All items must be preordered in advance.

Priced per person.

Pricing does not include tax or gratuity.

## CAKE CUTTING

**Plated and Served** \$1.50/person  
Includes Cupcakes

# *The Fine Print*



Prices are subject to 15% HST and 18% gratuity.

Prices are subject to a 10% increase prior to deposit in case of inflation on products.

A minimum of \$2,500 (prior to tax and gratuity) are required to maintain the pricing on this menu.

A non-refundable 20% deposit is required 6 months prior to the event.

Remaining amount owing is due two weeks prior to the event. Final numbers are due three weeks prior to the event.

Allergies and food intolerances must be confirmed three weeks prior to the event.

Menu selection must be finalized 30 days prior to the event.

Clinton Hills Catering provides on-site food service for all menu selections.

Homemade goods are not allowed due to food safety regulations. All goods brought in, MUST be from a licensed retailer.

## RECOMMENDATIONS

Please provide us with an agenda of your wedding day, this enables us to prepare for any unforeseen happenings.

When offering Hors D'oeuvres in place of a plated meal, estimate 10-12 pieces per guest.

When serving Hors D'oeuvres during a 1-hour pre-reception, allow for 3-4 pieces per guest.

If you offer a post reception offering, we suggest to serve between 9:30-10 pm.

When ordering your post-reception offerings, keep in mind that some guest might be gone at that point. Often, we suggest to order for only 75% of the attending guests.

Please allow 30 to 45 minutes per course of serving and eating for plated meals.

Please allow up to 45 minutes for the entire group to go through the buffet line. This is sometimes time-consuming.

We allow one server for every 25-30 guests, as well as one coordinator for the night. If you feel you need more attention, let us know. An additional fee might be required.

We are all about catering to your must have's, so please let us know if you would like a certain offering that you might not see on our menu. This is your day and your menu!