

Clinton Hills Weddings and Events



Rachel Arsenault
rachel@clintonhills.ca
902-886-3080

Hot D'oeuvres and Platters



PLATTERS

Crudite and Dip	\$9	
Traditional Charcuterie Board	\$9	
Domestic Cheese & Crackers	\$9	All items must be preordered in advance.
Steamed Mussels	\$9	Priced per person.
Oyster Bar Oyster bar is subject to a shucker fee	\$MKT	Minimum 20 persons required.
Trio of Dips	\$9	Pricing does not include tax or gratuity.
Fruit and Dip	\$9	
Non-Alcoholic Punch	\$5	

HOR D'OEUVRES

Pulled Pork Sliders In House BBQ Sauce	\$30	
Island Hamburger Sliders Whiskey Onion Jam and Island Gouda	\$30	
Rustic Italian Bruschetta Parmesan, Tomato and Basil	\$25	
Island Beef Canapé Maple Bacon Jam and Blue Cheese	\$30	
Thai Chicken Ginger Cakes Fresh Ginger, Thai Chilli and Lemongrass	\$27	All items must be preordered in advance.
Mini Lobster Sliders	\$Mkt	Priced by the dozen.
Boneless Wings Sweet Thai Chilli, BBQ, and Honey Garlic Sauces	\$25	Minimum 5 dozen required.
Veggie Spring Rolls	\$20	Pricing does not include tax or gratuity.
Jalapeno Poppers	\$20	
Spanakopita Spinach, Feta, Ricotta and Herbs	\$20	
Meatballs Honey Garlic	\$20	
Bacon Wrapped Scallops	\$32	

Starters



SALADS

Seasonal Salad	\$13
Classic Caesar Salad	\$13
Roasted Beet & Goat Cheese Salad	\$13

SOUPS

Seafood Chowder	\$16
Curried Squash Soup	\$13
Roasted Red Pepper Tomato Soup	\$13

All items must be preordered in advance.

Priced per person.

Pricing does not include tax or gratuity.

Mains



Traditional Lobster Dinner 1lb Lobster Pre-Cracked served in Shell	\$mkt
Sage & Cranberry Stuffed Pork Loin With Pan Au Jus	\$35
6oz Island Beef Tenderloin Brandy Peppercorn & Shallot Demi	\$38
8oz Grilled Island Striploin Brandy Peppercorn & Shallot Demi	\$43
10oz Prime Rib Dijon & Rosemary Crusted	\$45
Arugular Pesto Crusted Salmon Spinach, Feta, Ricotta and Herbs	\$35
Crab Crusted Haddock Tarragon Cream Sauce	\$35
Roasted Chicken Breast Mushrooms, Shallots & Thyme Sauce	\$33
Chicken Supreme Basil, Goat Cheese & Bacon Stuffing. Served with a warm Tomato and Pepper Salsa	\$35
Stuffed Pepper Orzo, Feta, Tomatoes, and Basil with Balsamic Reduction	\$30
Vegetable Stir Fry Fresh Vegetables with a House Made sauce served Over a Bed of White Rice	\$30
Mushroom Alfredo Mushrooms, Cream Sauce and Noodles	\$30
Kids Meal Chicken Fingers and Fries	\$16

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). All guests will get the same sides that you choose.

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.

\$47 per person.

80 guest minimum required.

Pricing does not include tax or gratuity.

Late Night Snack



Taco Bar

\$11

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

Poutine Bar

\$10

Cavendish Fries, Gravy, Cheese Curds

All items must be preordered in advance.

Priced per person.

Potato Bar

\$10

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

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 \$5
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

Cut and Served \$2.00/person
Includes Cupcakes

TEA AND COFFEE

Self Serve Station \$1.75/person

Served \$2.25/person

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. This amount does not include any bar/alcohol items.

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!