



## **WEDDING BUFFET MEALS**

A Buffet Meal is the most popular of all for most types of Weddings. The guests can go up and help themselves to a wide array of menu items and take as much (or as little) of each item as they like. Elizabethan Catering Services Ltd., has a very successful formula of menu items, and can advise you on the best choices.

A wide selection of alternate menu items is listed right at the bottom. Choose your dream menu, and we will price it accurately for you and make solid suggestions to try and help you meet your budget! Remember, we are working together to create your perfect event. You choose what you want!

However, you are the customer, and you might like to make the choices more extensive, and more “upscale”. We would prefer not to assume what you would like, but just advise on what has worked well in the past. Feel free to create your own menu from suggestions listed below.

All of our buffet meals are supplied with the very best service equipment from Germany, and are sure to impress your guests. If there is a menu item not listed, please let us know and we will make it for you. All of our menu items are made on site using the freshest of ingredients, and from recipes we have generated from over 25 years of experience. "We thrive on DELICIOUS!"

PLEASE NOTE:-Included with all Buffet Meal Pricings: China, Cutlery, Wine Glass, Water Glass, Water Carafes, Table Linens, Skirted Buffet Tables, Service Staff and Serving Equipment. No hidden costs; No hidden extras!

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## **SILVER Dinner Menu**

### Our Most Popular Choice

Roast Hip of Alberta Beef, Jus Lié, Horseradish  
Yorkshire Pudding, or Savoury Fleuron Pastry  
Lightly Herbed, Hand Cut Roast Chicken  
Cabbage Rolls, Braised in Tomato Sauce  
Lightly Herbed and Oven Roasted potatoes  
Glazed Fresh Carrots with Brandy Butter  
Green Beans Mediterranean (Olive Oil, Basil, Garlic)  
Tossed Chef's Greens with a Selection of Dressings  
Italian Pasta Salad Primavera  
Marinated Vegetable Salad; Classic Coleslaw  
Assortment of Cheese and Pickles  
Variety of Dinner Buns & Butter  
A Variety of Cakes, Fancy Pastries, Squares & Desserts  
Seasonal Fresh Fruit  
Elizabethan After Dinner Chocolates  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



## **GOLD Dinner Menu**

### A Step Up

Chef Carved Prime Rib of Alberta Beef, Jus Lié, Horseradish  
Yorkshire Pudding, or Savoury Fleuron Pastry  
6oz. Petit Boneless Breast of Chicken, Paired with Supreme or Chasseur Sauce  
Cabbage Rolls, Braised in Tomato Sauce  
Meatballs in a Mushroom Gravy  
Buttered Red Potatoes  
Chef's Roasted Fresh Vegetables  
(Broccoli, Cauliflower, Carrots, Red & Green Peppers, Onions, Celery)  
Button Mushrooms Sauteed with Tarragon  
Tossed Chef's Greens, with a Selection of Dressings  
Thai Noodle Salad; Greek Salad  
Caesar Salad with Home-made Signature Dressing, Real Bacon Bits, Croutons  
Dill & Sweet Mixed Pickles, Baby Beets, Petit Onions, and Olives with Domestic Cheese Assortment  
Fancy Breads, Dinner Rolls & Butter  
A Variety of Cakes, Fancy Pastries, Squares & Desserts  
Seasonal Fresh Fruit  
Elizabethan After Dinner Chocolates  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!

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## **PLATINUM Dinner Menu**

### Our Grandest Buffet

Chef Carved Prime Rib of Alberta Beef, Jus Lié, Horseradish  
Yorkshire Pudding, or Savoury Fleuron Pastry  
6oz. Petit Boneless Breast of Chicken, Paired with Supreme or Chasseur Sauce  
Filet of Salmon Rubbed with an Oriental Tea Blend  
Cabbage Rolls, Braised in Tomato Sauce  
Perogies, Filled with a Cheese Trio  
Scalloped Potatoes  
Chef's Premium Roasted Baby Vegetables  
Button Mushrooms Sautéed with Tarragon  
Spinach and Strawberry Salad with Kiwi Dressing  
Thai Noodle Salad, Seafood Salad  
Caesar Salad, Greek Salad  
Cold Seafood Selection  
*(Sliced Smoked Salmon, Peel and Eat Shrimp & Cold Fish Assortment)*  
Dill & Sweet Mixed Pickles, Baby Beets, Petit Onions, and Olives  
Domestic & Imported Cheese Assortment  
Fancy Breads, Breadsticks & Crisps, Dinner Rolls & Piped Butter  
*(Presented on Each Guest Table)*  
A Variety of Cakes, Fancy Pastries, Squares & Desserts  
Seasonal Fresh Fruit  
Elizabethan After Dinner Chocolates  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



### **Turkey & Ham Buffet**

Roast Turkey, Dressing, Pan Gravy & Cranberry Sauce  
Baked Ham with Pineapple Glaze  
Beef Meatballs in Mushroom Gravy  
Three Cheese Perogies  
Rustic russet Buttermilk Mashed Potatoes  
Brussel Sprouts with Onions, Butter and Bacon  
Orange Glazed Carrots with Ginger & Dill  
Caesar Salad With Homemade Dressing, Bacon Bits & Croutons  
Creamy Coleslaw; Italian Pasta Salad  
Variety of Dinner Buns & Butter  
Seasonal Fresh Fruit  
Variety of Desserts, Pastries, Cakes & Squares  
Elizabethan After Dinner Chocolates  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!

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## **Premium Ukrainian Buffet**

Roast Tom Turkey, Dressing & Cranberry Sauce  
Baked Ham with Pineapple Glaze  
Beef Meatballs in Mushroom Gravy  
Three Cheese Perogies  
Baby Cabbage Rolls, braised in Tomato Sauce  
Nalyshnyky, and Rich Cream  
Mashed Potatoes with Buttermilk  
Roasted Medley of Seasonal Vegetables  
Orange Glazed Carrots with Ginger & Dill  
Caesar Salad (*With Homemade Dressing, Bacon Bits & Croutons*)  
Greek Salad  
Tossed Chef's Greens with Assorted Dressings  
Variety of Dinner Buns & Butter  
Seasonal Fresh Fruit  
Variety of Desserts, Including Ukrainian Desserts  
Elizabethan After Dinner Chocolates  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



## **BRONZE Buffet #1**

Minimum of 100 Guests

Roast Hip of Alberta Beef – Presliced, Gravy and Horseradish Sauce  
Yorkshire Pudding or Puff Pastry Fleuron,  
Braised Baby Cabbage Rolls, Tomato Sauce  
Herbed Oven Roast Potatoes  
Buttered Baby Carrots and Peas  
Caesar Salad with Homemade Signature Dressing  
Greek Salad  
Dinner Buns & Butter  
Fresh Fruit Selection  
Assorted Cookies and Squares  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



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## **BRONZE Buffet #2**

Minimum of 100 Guests

8 oz Lightly Herbed Supreme Cut of Chicken (Skin on; Drumette attached)  
Both Chasseur Sauce and Supreme Sauce  
Fleuron Pastry  
Braised Medley of Mixed Grains  
Roasted Selection of Seasonal Roast Vegetables  
Spinach Salad with Mushrooms, Strawberries  
Italian Pasta Salad  
Dinner Rolls & Butter  
Fresh Fruit Selection  
Assorted Cookies and Squares  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



## **BRONZE Buffet #3**

Minimum of 100 Guests

Roast Tom Turkey, Dressing, Gravy, Cranberry Sauce  
Creamy Galric Mashed Potatoes  
Buttered Kernel Corn  
Glazed Carrots with Gingered Butter  
Caesar Salad with Homemade Signature Dressing  
Creamy Coleslaw  
Dinner Rolls & Butter  
Fresh Fruit Selection  
Assorted Cookies and Squares  
Tea (Regular & Herbal) & Elizabethan Signature Coffee

Alternate choices listed below!



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## **Alternative Menu Items Choices**

***Please feel free to mix and match. It is your menu! Put your menu together, as you would like it and we will price it out, exactly for you.***

### Main Protein Choices

Roast Tom Turkey, Turkey Dressing, Gravy  
Prime Rib of Alberta Beef, Jus lié, Horseradish  
Roast Tom Turkey, Turkey Dressing, Gravy  
8 oz Supreme Cut Chicken – Drummette attached; Sauced  
Salmon (200 Gm) with Oriental Herb Tea Rub  
Chicken Cordon Bleu (175 Gm)  
Roast Hip of Prairie Bison, Jus lié, Horseradish



### Secondary Protein Choices

Barbecued Roast Chicken  
6oz Supreme Cut Chicken – skin on; Sauced  
Filet of Basa (100Gm) with Coconut Chutney Glaze  
Stuffed Pork Loin, with Madiera and Mushroom Gravy  
½ Cornish Game Hen, Dressing  
Roast Ham with Pineapple  
Chicken Cordon Bleu (100 Gm)  
Fillet of Snapper in White Wine and Lemon Pepper Dill Sauce  
Paupiette of Sole, Dill Chardonnay Sauce  
Atlantic Salmon Loin, Lobster sauce



### Third Choices

Homemade Beef Meatballs in a Rich Mushroom Gravy  
Perogies with Sour Cream and Bacon Bits  
Cabbage Rolls Braised with Tomato Sauce  
Penne Pasta with Alfredo or Marinara Sauce  
Oven Baked Lasagna  
Mac & Cheese Bake  
Oven Roasted Quinoa with Mushroom & Onions  
Chicken/Turkey Meatballs in Alfredo Sauce  
Gnocchi Parmesan  
Nalyshnyky



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## Potato Choices

Oven Roasted Red Potatoes  
Buttered Red Potatoes  
Rustic Russet Mashed Potatoes - Garlic or Buttermilk  
Braised Medley of Mixed Grains  
Double Stuffed Potatoes  
Fingerling Potatoes  
Chateau Potatoes  
Scalloped Potatoes  
Dauphinoise Potatoes

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## Vegetable Choices

Roasted Medley of Fresh Seasonal Vegetables  
Minted Sweet Green Peas  
Buttered Turnip (Mashed or Diced)  
Roast Parsnips with Strawberry Demi Glace  
Steamed Brussel Sprouts with Bacon and Onions  
Steamed Florets of Cauliflower, with or without Cheese Sauce  
Buttered Crown Cut Broccoli, with or without Cheese Sauce  
Sweet Kernel Corn with Butter and Cracked Pepper  
Corn on the Cob - Fresh (in season)  
Seasonal Vegetable Kebabs  
European Style Spicy Red Cabbage  
Sautéed Mushrooms with Tarragon and Butter  
Ratatouille, Sautéed Zucchini Provençale

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## Salad Choices

Traditional Caesar Salad  
*(We make our own Bacon Bits, Croûtons & Dressing. Fantastic!)*  
Tossed Chef's Greens with a Selection of Dressings  
Spinach & Strawberry Salad with Kiwi Dressing  
Italian Pasta Salad; Traditional Potato Salad  
Red Potato with Red Onion, Green Beans & Dijon Mustard  
Thai Noodle Salad with Soy, Sesame and Vegetables  
Tabbouleh Salad with Bulgar Wheat and Fresh Parsley  
Traditional Greek Salad, Greek Pasta Salad  
Ocean Fresh Seafood Salad with Green Pepper & Pernod  
Creamy Cucumber and Onion Salad  
Creamy Coleslaw; Broccoli, Raisin Salad  
Marinated Fresh Vegetable Salad  
Spinach and Mushroom with Fresh Herb Dressing  
Medley of Bean Salad; Carrot & Raisin Salad  
Tomato, Onion & Artichoke Salad

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