



Hawley Crescent Culinary Services | Company Profile



MAKE YOURS AN
Event to remember.



HAWLEY CRESCENT
CORPORATE CATERING

Welcome to Hawley Crescent

Hawley Crescent Catering is a flexitarian, relationship-driven company. Specializing in various dietary needs, we will provide you with a nutritious and delicious culinary experience that touches on all the senses!

Our company is a strong, creative, and collaborative team who specializes in niche events that allow us to be who we are all while supporting our clients celebrate who they are. Our clients and partners mean so much to us because building solid relationships bring us joy... cooking and preparing great food brings us joy... and serving and enabling clients and partners to entrust us with their events and meals is joy!

With our mobile kitchen – and as long as there is a road to get us there – Hawley Crescent Catering can efficiently and seamlessly cater your event anywhere in Ontario. Our excellent staff and our great food, your guests and your celebration; let's make a date, shall we?

As your creative and fun-loving collaborative catering team, ***simply put***, we are:

- ***committed*** to quality;
- passionate about ***food***; and
- dedicated to providing you ***first-class service***

For your memorable wedding, corporate, private or holiday function, trust Hawley Crescent Catering to provide you with an exceptional experience – from start to finish – where you and your guests will immerse yourselves in not only being a part of a celebration to remember, but a truly satisfying culinary event.

We look forward to serving you soon.



Chef Roger Searle | **Hawley Crescent Culinary Services**

Breakfast

CONTINENTAL

Fresh baked assortment of Bagels, muffins, breakfast breads, chocolate croissants, danish accompanied by butter, jam and cream cheese

FRESH FRUIT SALAD

Bite Size Pieces of Seasonal Fruit

FRESH FRUIT KABOBS (minimum 10 pieces)

Bite Sized Pieces of Seasonal Fruit Skewers

FRESH FRUIT PLATTER

XS (3-5) | S (5-10) | M (10-15) | L (15-20)

Finest seasonal fruits including cataloupe, watermelon, oranges, honeydew, pineapple, Red and green grapes, Strawberries, Blueberries and Kiwi

MINI CROISSANT SANDWICHES

Fresh Baked Mini Croissant with assorted fillings of smoked salmon and cream cheese, black forest ham and swiss, smoked turkey and brie as well as vegetable options

SMOKED SALMON PLATTER

House cold smoked salmon, red onion, sliced lemon, cream cheese, capers served with choice of pumpernickel or montreal style bagels

YOGURT BAR (minimum 8ppl)

Delicious low fat high protein assorted greek yogurts, crunchy granola, seasonal berries, honey, chia, sunflower and pumpkin seeds

YOGURT PARFAITS (minimum 8ppl)

Delicious low fat high protein assorted greek yogurt, fresh berries and crunchy granola

BREAKFAST BOXES

Mini Turkey and Brie Breakfast Croissant, yogurt and fruit cup

HOT BREAKFAST SANDWICH (minimum 10ppl)

Assorted egg omelettes with ham, cheddar and vegetables on english muffin

COUNTRY BREAKFAST (minimum 10ppl)

Scrambled Eggs, crispy bacon, farmer sausage, choice of roast potatoes or pancakes, fresh fruit salad and our continental breakfast

BREAKFAST BURRITOS (minimum 10ppl)

Assorted tortillas filled with scrambled eggs, peppers, onions cheddar and salsa

COFFEE (serves 8)

Includes disposable cups, stir sticks, sugar, milk and cream

TEA (serves 8)

Variety of herbal and traditional flavours

FRESH SQUEEZED OJ 1LT (serves 4-5)

FRUIT JUICES AND WATER



Salads

HC SIGNATURE SALAD

Rainbow Kale, Roasted Beets, Pumpkin seeds, goat cheese and poppyseed dressing

APRICOT AND SWEET POTATO

Assorted Greens, spinach, roasted sweet potato, apricots and green onion topped with toasted quinoa served with a citrus dressing

SUMMER BERRY SALAD

Mesclun and romane, sliced strawberries, blackberries and blueberries toasted almonds served with house dressing

CALIFORNIAN

Mesclun and romane, red pepper, cherry tomato, cucumber served with balsamic dressing

CAPRESE

Fresh Tomato, bocconcini cheese, red onion tossed in a basil pesto vinaigrette

CAESAR

Crisp romane, house made croutons, parmesan served with our creamy garlic dressing

MEDITERANIAN COUS COUS

Orange, cinnamon and cumin seasoned cous cous with cranberries, apricots, carrots, pepper, cucumber and red onion

GREEK QUINOA

Peppers, diced tomato, cucumber, red onion, kalamata olives, feta cheese tossed in our house made greek dressing

POTATO SALAD

Mini coloured potatoes, carrot, red onion, capers tossed in our creamy dressing

HC COLESLAW

White and purple cabbage, carrot, cranberries, granny smith apple, shaved fennel tossed in our signature apple cider vinaigrette

GREEK PASTA SALAD

Penne pasta, Peppers, diced tomato, cucumber, red onion, kalamata olives, feta cheese tossed in our house made greek dressing

SUNDRIED TOMATO PRIMAVERA

Penne pasta, cherry tomatoes, red pepper, carrots, tossed in a sundried tomato vinaigrette

VILLAGE GREEK

Cherry tomatoes, cucumber, red and green pepper, red onion, kalamata olives, and feta tossed in our house made greek dressing

Soups

Fresh selections made daily inquire when ordering what are available

BUTTERNUT SQUASH

MINISTRONE

POTATO LEEK

ROASTE ROOT VEG

BEEF AND BARLEY

CARROT GINGER

CARROT AND COCONUT

ROASTED CORN CHOWDER

ROASTED RED PEPPER

FIRE ROASTED TOMATO



Sandwiches and Boxed Lunches

Gluten free bread available upon request

HC PLATTER

Our most popular

Egg Salad, flaked tuna, garden vegetable, smoked turkey and brie, Ham and swiss, Italian, Chinese laundry Chicken, salmon, roast beef, smoked meat, grilled veg all served on assorted buns and breads

DELI PLATTER

Egg Salad, flaked tuna, salmon, ham and smoked turkey, and assorted sliced cheeses

FIESTA WRAP PLATTER

Seasoned Chicken, Barbacoa and grilled vegetable with shredded lettuce, jack cheese, salsa, guacamole and southwest sauce



Platters

CRUDITE AND DIP

S (5-10) | M (10-15) | L (15-25)

Crisp garden fresh vegetables served with assorted house made dips

SEASONAL FRUIT PLATTER

XS (3-5) | S (5-10) | M (10-15) | L (15-20)

Finest seasonal fruits including cantaloupe, watermelon, oranges, honeydew, pineapple, Red and green grapes, Strawberries, Blueberries and Kiwi

CLASSIC CHEESE PLATTER

XS (3-5) | S (5-10) | M (10-15) | L (15-20)

A selection of the finest imported and domestic cheeses accompanied by house baked crostini and crackers

MEDITERRANEAN PLATTER (serves up to 15)

Grilled pita and assorted flat breads served with bruschetta, roasted red pepper and feta, hummus and tzatziki, baba ganoush and assorted olives

MEXICANO (serves up to 10)

Nacho chips, fresh guacamole, Sour Cream, Black Bean and Corn Salsa, Pico de Guilo

GRILLED CHICKEN (minimum 6)

Herb marinated chicken breast, sliced and served with mango chutney

GRILLED CHICKEN AND SALMON (minimum 8)

Herb marinated chicken breast, sliced and served with mango chutney and grilled atlantic salmon served with our caper, cucumber and dill sauce

THE HC TRIO (minimum 10)

Herb marinated chicken breast, sliced and served with mango chutney and grilled atlantic salmon served with our caper, cucumber and dill sauce and grilled beef tenderloin served with horseradish aioli

JUMBO SHRIMP (minimum 12)

Add to your favorite buffet platter. Served with our classic cocktail sauce or prepared in garlic and white wine

GRILLED VEGETABLES

Garden fresh vegetables marinated and balsamic, garlic and olive oil

ANTIPASTO PLATTER (minimum 10)

Genoa salami, prosciutto wrapped asparagus, marinated olives, artichoke hearts, grilled zucchini, roasted red pepper, pesto tomato and bocconcini, provolone and parmesan cheeses and served with crusty baguette



Hot Selections

Minimum of 6-8ppl on all hot entrees, please provide 24hrs notice whenever possible. All hot entrees include fresh baked bread unless otherwise specified
gluten free pasta available inquire upon ordering.

PASTA AND STIRFRYS

Three Cheese Tortellini, roasted red peppers, sauteed mushrooms in a rose sauce

CHICKEN AND FUSILLI WHITE WINE CREAM SAUCE

Tri coloured pasta, roasted red peppers, sundried tomatoes sliced grilled chicken in a white wine cream sauce

COCONUT CURRY PASTA

Penne, Red peppers, fresh spinach served in our rich coconut curry sauce.
Add Chicken for an additional fee

MEAT OR VEGETABLE LASAGNA (serves 8)

House made Sauce, fresh pasta, parmesan, ricotta, mozzarella and grilled vegetables

MEDITERRANEAN PASTA

Penne, kalamata olives, sundried tomatoes, grilled peppers in a rich tomato oregano sauce. Add Chicken or Shrimp for an additional fee

PESTO CREAM PENNE

Penne, grilled veggies in our fresh pesto cream sauce
Add Chicken or Shrimp for an additional fee

HONEY GINGER STIRFRY

Sauteed peppers, broccoli, onion, water chestnuts, bok choy and fresh pineapple in our sweet and sour sauce. Your Choice of chicken, beef, shrimp or tofu

FAJITAS

Chicken or steak with sauteed peppers and onions, served with seasoned rice, warm tortillas, cheddar cheese, salsa, sour cream, jalapeno and guacamole

BUTTER CHICKEN

Seasoned chicken breast tossed in our signature butter chicken sauce served with basmati rice and naan

CURRY VEG

Sauteed peppers, onions, spinach and chickpeas tossed in a rich coconut curry sauce

STUFFED PEPPER

Seasoned rice, grilled vegetables, fresh herbs, and topped with vegan cheese

ORANGE SESAME

Sauteed chicken breast covered in our spicy orange sesame sauce served over sticky rice

CHICKEN PICCATA

Pan roasted chicken breast with a lemon, mushroom and caper sauce.
Served with cous cous

JERK CHICKEN

Bone in chicken marinated in our house jerk seasoning and cooked 'till nice and juicy. Served with rice, peas and coleslaw

CHICKEN PARMESAN

Breaded chicken breast cooked in our house marinara sauce topped with mozzarella and parmesan cheese

HOUSE CHICKEN SUPREME

Chicken rubbed in our signature blend served with corn and black bean rice

CHICKEN SOUVLAKI

Tender pieces chicken breast, marinated in garlic, lemon, oregano and olive oil. Served with grilled pita and tzatziki





Seafood

SALMON FILET

Your choice of:

LEMON DILL

GRAPEFRUIT GLAZE

LIME AND CILANTRO

MANGO AND COCONUT

ORANGE SESAME GINGER

TERIYAKI

PINAPPLE SALSA

Beef

Served with choice of roasted mini potatoes, mashed potatoes, smashed potatoes, white and wild rice or basmati rice.

BALSAMIC GLAZED TENDERLOIN TIPS

Served with Baby carrots, button mushrooms, balsamic glaze

BRAISED SHORT RIBS

Served in a red wine and mushroom jus

HOISIN GINGER KABABS (2 skewers pp)

Beef tenderloin marinated in hoisin garlic ginger and lime served with fresh pineapple salsa

STROGANOFF

Tender strips of beef with button mushrooms, bell peppers and onions in our demi with sour cream and dill.

Served with egg noodles or rice

SWEDISH MEATBALLS

All beef meatballs served on a bed of buttered egg noodles and thyme creamsauce and sauteed mushrooms

GRILLED FLANK STEAK

Tender marinated flank steak grilled to your liking and served with your choice of chimichurri, blue cheese butter, peppercorn jus

BEEF PICANHA

Our signature steak, made from prime top sirloin cap. Lightly seasoned with rock salt and thinly sliced, picanha represents the art and science of churrasco cooking. It is served with roasted potatoes & rice, grilled vegetables and chimichurri sauce



Sides

SAUTEED GARLIC GREEN BEANS

GLAZED CARROTS

GRILLED VEGGIES

MAPLE ROASTED ROOT VEGETABLES

SWEET CORN

GRILLED ASPARAGUS

RATATOUILLE

SAUTEED BOK CHOY

WHITE AND WILD RICE

BASMATI RICE

BASMATI RICE WITH PINENUTS AND RAISINS

HERB ROASTED POTATOES

SAUTEED MUSHROOMS

MOROCCAN RICE

SMASHED POTATOES

MASHED POTATOES

ROASTED SWEET POTATOES

SWEET MASHED POTATOES

PARMESAN ROASTED POTATOES





1260 Terwillegar Ave., Unit 6
Oshawa, On., L1J 7A5

289.314.6547

info@HawleyCrescent.ca
HawleyCrescent.ca

 Hawley-Crescent-Culinary-Services
 @hawleycres
 HawleyCrescentCulinary

