



CATERING & EVENTS

2022



LUNCH BUFFET

(available between 11am and 4pm) - Drop off

GOURMET COLD LUNCH

Choose Two Salads

Kale and Beet

Shredded Kale | House Pickled Beets |
Mandarin Oranges | Craisins | Pumpkin Seeds |
Goat Cheese | Poppy Seed Vinaigrette

Caesar Salad

Romaine Hearts | Caesar Dressing | Crispy Bacon |
Parmesan Crisps

Mediterranean Grain

Red Quinoa | Millet | Lentils | Brown & Red Rice |
Cucumber | Grape Tomatoes | Bell Peppers |
Black Olives | Feta |
Fresh Herbs Lemon Oregano Dressing

Grilled Vegetable Pasta Salad

Penne | Zucchini | Eggplant | Radicchio | Peppers |
Red Onion | Feta | White Balsamic Vinaigrette

Roasted Potato Salad

Roasted Red Skins | Celery | Red Onion | Peppers |
Chives | Chipotle Aioli



Gourmet Sandwich/ Wrap Platter

Choose 4

Curry Chicken Salad Wrap

Roasted Chicken Breast | Mild Curry Mayo |
Red Grapes | Greens

House Roast Beef Ciabatta

Medium Rare Roast Beef | Horseradish Mayo |
Crispy Onions | Smoked Cheddar

Smoked Turkey Croissant

Smoked Turkey | Cranberry Mayo | Greens |
Swiss Cheese

Grilled Vegetable Wrap

Assorted Grilled Vegetables | Greens |
Balsamic Reduction | Sun Dried Tomato Pesto |
Goat Cheese

Italian "Sangwich"

Prosciutto | Soppressata | Salami | Provolone |
Olive Tapenade | Pesto Mayo | Baguette

Assorted Dessert Platter or Fruit Platter

Assorted Pop | Juice | Water



HOT LUNCH

OPTION #1

Rolls and Butter

Choose 2 Salads

Caesar | Kale and Beet | Greek Quinoa |
Grilled Vegetable | Roasted Potato

Choose 1 Main

Rigatoni Al Forno

Sausage | Grilled Peppers | Tomato Sauce |
Rapini | Mozzarella

Penne Chicken Rose

Grilled Vegetables | Roasted Chicken Breast |
Rosé Sauce | Spinach

Assorted Mini Dessert Platter or Fruit Platter

Assorted Pop | Juice | Water

OPTION #2

Corn and Flour Tortillas

Choose 2 Salads

Caesar | Kale and Beet | Greek Quinoa |
Grilled Vegetable | Roasted Potato

Make Your Own Taco - Choose Two

Beef

Shredded Beef | Feta | Pico de Gallo |
Roasted Garlic Aioli | Pickled Onions

Chicken

Pulled Jerk Chicken | Grilled Pineapple Salsa |
Cabbage Slaw

Pork

Braised Pork Shoulder | Crispy Onions |
Smoked Jalapeno Aioli | Shredded Cheese

Jackfruit

BBQ Jackfruit | Guacamole |
Corn and Black Bean Salsa

All Choices Also Include Tomato Salsa, Shredded
Cheese and Sour Cream!

Assorted Mini Dessert Platter or Fruit Platter

Assorted Pop | Juice | Water



COCKTAIL RECEPTION

Drop off / Celebration Menu

PACKAGE 1

Crudite Platter | Two Dips
Artisanal Cheese Board | Chutney | Crostini
Assorted Sandwiches | Wraps
Seasonal Fruit Platter | Assorted Desserts
Variety of Soft Drinks | Juice | Water

PACKAGE 2

Crudite Platter | Two Dips
Charcuterie Board | Artisanal Cheese | Crostini
Olives | House Pickled Vegetables
Assorted Sandwiches | Wraps
Seasonal Fruit Platter | Assorted Desserts
Variety of Soft Drinks | Juice | Water

PACKAGE 3

Crudite Platter | Two Dips
Charcuterie Board | Artisanal Cheese | Crostini
Olives | House Pickled Vegetables
Kettle Chips | Pita | Two Gourmet Dips
Assorted Premium Sandwiches | Wraps
Seasonal Fruit Platter | Premium Desserts
Variety of Soft Drinks | Juice | Water

Add Coffee and Tea



PASSED APPETIZERS

3 DOZEN MINIMUM PER APPETIZER

HOT

Pork Belly Bites (GF/DF)

Slow Roast Pork Belly | Maple Chile

Tandoori Chicken Satay (GF)

Chicken Breast | Tandoori Yogurt | Cilantro

Mac 'n Cheese Bombs (VEG)

Creamy Mac 'n Cheese | Crispy Panko Crust |
Chipotle Aioli

Samosa (VEG)

Potato | Pea | Crispy Shell | Mango Chutney

Chicken & Waffle Bites (DF)

Buttermilk Battered Chicken Thigh |
Cheddar and Chive Waffle | Maple Chili

Truffle Polenta Fries (VEG/GF)

Crispy Polenta Wedge | Roasted Garlic Remoulade

Cauliflower Pakora (GF/DF/VGN)

Indian Spiced Fritter | Tandoori Veganaise

Grilled Cheese & Tomato Soup Shots (VEG)

Artisan Baguette | Smoked Cheddar |
Creamy Tomato Bisque

Sweet Potato Latkes (GF/DF)

Shredded Sweet Potato Crisp | Blackberry Mousse

Korean Beef Satay (DF)

Marinated Beef | Orange/Ginger Sauce |
Sesame Seeds

Caprese Flatbread (VEG)

Roma Tomato | Bocconcini | Pesto |
Balsamic Reduction

Olive Flatbread (VEG)

Olive Tapenade | Pico de Gallo | Goat Cheese | Greens

Lamb Spiducci (GF/DF)

Grilled Lamb Skewer | Garlic | Parsley | Lemon

Short Rib Quesadilla (GF)

Slow Roasted Shredded Short Rib |
Carmelized Onions | Extra Old Cheddar |
Roasted Garlic Remoulade

Tortellini Bites (VEG)

Cheese Stuffed Tortellini | Creamy Rose Sauce |
Parmesan

House Made Arancini (VEG)

Smoked Mozzarella Stuffed Risotto Ball |
Marinara Sauce | Parmesan

Moussaka Meatballs (VEG/GF)

Meatless Meatball | Tzatziki Sauce



PASSED APPETIZERS

3 DOZEN MINIMUM PER APPETIZER

HOT

Tacos ~ (Each protein counts as 1 selection)

GF Available

Fish

Tempura Battered | Grilled Pineapple Salsa |
Lime Crema | Cilantro

Beef

Shredded Beef | Feta | Pico de Gallo |
Roasted Garlic Aioli | Pickled Onions

Chicken (DF)

Pulled Jerk Chicken | Grilled Pineapple Salsa |
Purple Cabbage Slaw

Pork

Braised Pork Shoulder | Crispy Onion |
Smoked Jalapeño Aioli | Shredded Cheese

Jackfruit (VGN)

BBQ Jackfruit | Guacamole |
Corn and Black Bean Salsa

Pork

Braised Pork Shoulder | Crispy Onion |
Smoked Jalapeño Aioli | Shredded Cheese

Sliders: (Each protein counts as 1 selection)

Beef

2oz Beef Patty | Smoked Cheddar |
House BBQ Sauce | Brioche Bun

Pulled Pork (DF)

Slow Braised Pork Shoulder | Crispy Onions |
Smoked Jalapeño Aioli | Brioche Bun

Jerk Chicken (DF)

Jerk Marinated Chicken Thigh |
Grilled Pineapple Salsa | Greens |
Roasted Garlic Remoulade | Focaccia Bun

Vegetable (VGN)

Grilled Vegetables | Greens | Balsamic |
Sundried Tomato Pesto | Focaccia Bun



PASSED APPETIZERS

3 DOZEN MINIMUM PER APPETIZER

COLD

Pear & Brie or Blue Cheese Crostini (VEG)

Toasted Artisan Baguette | Pear Chutney | Cumin |
Double Cream Brie or Gorgonzola

Cucumber and Salmon Caviar (GF)

Cucumber Cup | Creme Fraiche | Dill | Salmon Roe

HC Phyllo Cup (VEG)

Crisp Phyllo Cup | Goat Cheese | Red Pepper Jelly

Watermelon Feta Salad (VEG)

Watermelon | Feta | Mint | Balsamic Reduction

Caprese Skewers (VEG)

Grape Tomato | Mini Bocconcini | Pesto |
Balsamic Reduction

Mini Wedge Salad (VEG)

Roasted Brussels Sprout | Crispy Bacon |
Blue Cheese Dressing

Loaded Latka (GF)

Shredded Potato Crispy | Sour Cream |
Bacon | Green Onion

Roasted Beet Hummus (VEG)

Roster Beet | Chickpea Hummus |
Flatbread Cracker | Feta

Grilled Vegetable Bruschetta (VEG)

Artisan Baguette | Grilled Vegetables | Goat Cheese |
Balsamic Reduction

Noodle Boxes (VGN)

Rice Noodle Salad | Shredded Vegetables |
Orange/Ginger/Hoisin Sauce | Cilantro



PREMIUM APPETIZERS

3 DOZEN MINIMUM PER APPETIZER

HOT

Man Candy (GF/DF)

Beef Tenderloin | Bacon | Maple | Thyme

Steak Frites (GF/DF)

Shredded Potato Crisp | Short Rib |
Creamy Horseradish

Garlic Shrimp Skewers (GF/DF)

Grilled Shrimp | Lemon | Parsley | Garlic | Chili | EVOO

Seared Scallop Spoon (GF)

Brown Butter Bearnaise Sauce

Smoked Duck Wonton

Cardamom Spiced Carrot Purée | Crispy Wonton |
Hoisin | Green Onion | Sesame Seeds

COLD

Crab "Cake" (DF)

Phyllo Cup | Crab Salad | Dill

Tuna Poke Crisp (GF/DF)

Raw Tuna | Guacamole | Sriracha Aioli |
Sesame Seeds | Cilantro

Beef Carpaccio Spoon (GF/DF)

Seared Beef | Olive | Truffle Oil

Mini Lobster "Rolls" (DF)

Brioche Crostini | Seafood Salad

Mini Stuffed Yorkie

Herb Roasted Striploin | Fried Leeks |
Horseradish Crema



FOOD STATIONS

GRAZING

Assorted Cured Meats | Artisanal Cheeses | Raw Veg | Crackers | Fruit | Crostini | Variety of Dips

OYSTER (GF/DF)

Freshly Shucked Oysters | Mignonette | Lemon | Hot Sauce | Horseradish

*3 Oysters per person. Shucker and Ice is required.



VEGETABLE CRUDITE (VGN)

Assorted Vegetables | Variety of Dips

SUSHI (DF)

Assorted Hand Rolled Sushi | Orange/Ginger Hoisin Sauce | Wasabi Mayo | Soya Sauce



PLATED DINNER

Chef attended | 8 person minimum

3 or 4 courses

SOUP

Chef's Seasonal Soup

SALAD

Avocado Panzanella (VGN)

Toasted Baguette | Avocado | Grape Tomato |
Cucumber | Red Onion | Red Wine Vinaigrette

Kale & Beet (VEG)

Shredded Kale | House Pickled Beets |
Mandarin Oranges | Craisins | Pumpkin Seeds |
Goat Cheese | Poppyseed Dressing

Caesar Salad

Romaine Hearts | Caesar Dressing |
Crispy Bacon | Parmesan Crisps

Roasted Root Vegetable Salad (VGN/GF)

Roasted Seasonal Vegetables | Caramelized Onions |
Dried Figs | Maple Dijon Emulsion

Crown Salad (VGN/GF)

Cucumber Crown | Mixed Greens | Shredded Carrot |
Grape Tomatoes | White Balsamic Vinaigrette

Grilled Summer Squash Salad (GF/VEG)

Marinated Zucchini | Peppers | Eggplant | Red Onion |
EVOO | Balsamic Reduction | Feta

Greek Salad (VEG/GF)

Crisp Romaine | Cucumber | Grape Tomato |
Bell Pepper | Feta | Black Olives |
Lemon Oregano Dressing

Caprese (VEG/GF)

Roma Tomatoes | Bocconcini Cheese |
Basil Infused EVOO | Balsamic Reduction

Fall Salad (VEG/GF)

Heritage Greens | Roasted Pears | Candied Nuts |
Goat Cheese | Maple Apple Vinaigrette

Mediterranean Couscous (VGN)

Cranberries | Apricots | Carrots | Peppers |
Cucumber | Red Onion | Orange | Cinnamon | Cumin

Greek Quinoa (GF)

Red and white quinoa | Cucumber | Grape Tomatoes |
Bell Pepper | Black Olives | Feta |
Lemon Oregano Dressing



PLATED DINNER

Chef attended | 8 person minimum

3 or 4 courses

PASTA

Butternut Squash Ravioli (VEG)

Brown Butter | Wilted Spinach | Toasted Panko |
Fresh Tomato Salsa

Gnocchi Primavera (GF Available)

Choice of:

Curry | Marinara | Pesto sauce

Seasonal Vegetable Risotto (VEG/GF)

Arborio Rice | Vegetable Stock |
Seasonal Vegetables | White Wine | Herb Butter

Gnocchi Lentil "Bolognese" (VGN/GF)

Lentil "Meat Sauce" | Tomato Sauce |
Fresh Herbs | Vegan Cheese

Penne Chicken Carbonara

Crispy Bacon | Herb Roasted Chicken | Cream Sauce |
Peas | Parmesan | Fresh Tomato Salsa

Rigatoni AlForno

Sausage | Grilled Peppers | Chile | Tomato Sauce |
Rapini | Mozzarella



MAIN ENTRÉES

New York Striploin (GF)

Rosemary | Thyme |
Blue Cheese or Herb and Garlic Compound Butter
*add Lobster Bearnaise (\$)

Sous Vide Sirloin (Picanha) (GF)

Fresh Herbs | Garlic | Roasted Mushrooms |
Demi Glacé | Cream

Braised Beef Short Rib (DF)

Slow Roasted Overnight | Red Wine Demi Glacé |
Crispy Fried Onions

Roast Chicken Supreme (GF/DF)

Choice of:
Wilted Spinach | Mushroom Duxelle
Chipotle Rubbed | Mango Salsa | Cilantro
Chimichurri | Fresh Tomato Salsa
Smoked Cheddar Stuffed | Balsamic Reduction
Honey Glazed | Bacon/Onion Jam

Seared Pacific Salmon

Choice of:
Maple | Chili | Soy (DF) |
Lemon | Dill | Aioli | Capers (GF/DF)

Moroccan Trout

Dry Rub | Apricot | Date | Cinnamon |
Tropical Juice Reduction (GF)

Pickarel Puttanesca (GF)

Sundried Tomato | Capers | Olives | Herbs | EVOO

Beef Tenderloin (GF/DF) P

Espresso Rubbed | Earthy Herbs |
Demi Glacé or Chimichurri
Steak & Lobster/Shrimp Duo (\$)

Rack of Lamb P

Praline/Mint Crust | Blueberry Balsamic
add Lobster, Shrimp or Scallops (\$)



VEGETARIAN ENTRÉES

Aloo Gobi (VEG)

Roasted Potato | Cauliflower | Chick Peas
Creamy Red Curry Sauce

Butternut Squash Tagine (VGN)

Butternut Squash | Cauliflower | Zucchini |
Tandoori Sauce

Stuffed Portabello Mushroom (VGN)

Quinoa | Tofu | Dried Cranberries | Vegan Cheese

Mushroom Risotto Stuffed Zucchini Boat

Arborio Rice |

ACCOMPANIMENTS - SELECT 2

Garlic Truffle Mash
Chive & Roasted Garlic Smashed Red Skin Potatoes
Herb Roasted Baby Potatoes
Sweet Potato Puree with Tahini
Mushroom Risotto
Seasonal Vegetable Risotto
Rice Pilaf
Warm Grain Salad with Wilted Greens
Roasted Root Vegetables
Seasonal Grilled Vegetables
Sauteed Broccoli & Baby Carrots with
Roasted Garlic infused Olive Oil



THEMED FOOD STATIONS

AMERICANA

Beef Short Rib | Polenta Fries | Kale & Beet Salad |
Mac 'n Cheese Bombs

INDIAN

Curry Gnocchi | Green Curry Noodle Boxes |
Butter Chicken | Basmati Rice | Vegetable Samosas |
Mango Chutney | Kachumber Salad

MEDITERRANEAN

Chicken Kabobs | Pita | Tzatziki |
Mediterranean Couscous Salad |
Greek Salad | Spanakopita

BRITISH

Mini Bangers 'n Mash | Mini Fish & Chips |
Prime Rib Stuffed Yorkies | Mediterranean Grain Salad

ITALIAN

Tomato Sugo Steamed Mussels |
Gnocchi Primavera with Pesto | Caprese Skewers |
Mini Meatballs | Arancini | Marinara Sauce



FOOD STATIONS

Wood Fired Pizza

3 Slices per person

Margherita | Figura | Meatzza | Pepperoni |
Grilled Vegetable Primavera

Poutine

Crispy Fries | Cheese Curds | Gravy | Green Onions
Add Pulled Chicken/Beef/Pork or Bacon (\$)

Pub Grub

Bistro Sliders | Wings | Nachos |
Mac & Cheese Bombs

East Meets West

Spring Rolls | Asian Noodle Boxes |
Bistro Sliders | Kettle Chips

Sweet & Savory

Caramel Popcorn | Mini Deep Fried Mars Bars |
Kettle Chips | Chicken and Waffle Boats

TACOS ~ (Select two types)

Fish

Tempura Battered | Grilled Pineapple Salsa |
Lime Crema | Cilantro

Beef

Shredded Beef | Feta | Pico de Gallo |
Roasted Garlic Aioli | Pickled Onions

Chicken (DF)

Pulled Jerk Chicken | Grilled Pineapple Salsa |
Purple Cabbage Slaw

Pork

Braised Pork Shoulder | Crispy Onion |
Smoked Jalapeño Aioli | Shredded Cheese

BBQ Jackfruit (VGN)

Bbq Jackfruit | Guacamole |
Corn and Black Bean Salsa





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